



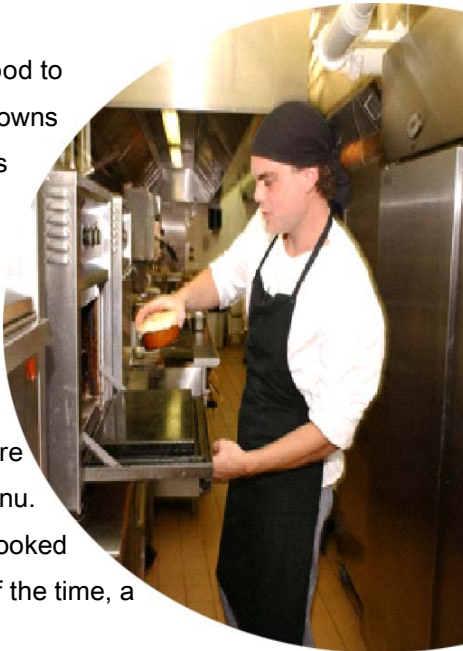
BROWNS™ RESTAURANT & BAR

The Story so far...

MERRYCHEF ovens have been “browning” food to perfection at popular classic restaurant brand Browns for the past 15 years. Accelerated cooking allows the 15-strong restaurant chain to consistently deliver its commitment to serve freshly prepared premium products while catering for very busy restaurants.

The Project

As the brand expanded, Browns needed to ensure consistency of quality for its freshly prepared menu. Accelerated cooking also ensures food can be cooked to order and delivered to the table in a fraction of the time, a huge benefit for a busy restaurant.



The Results

Merrychef ovens feature in all of Browns kitchens. At the 500 cover Butlers Wharf restaurant at Canary Wharf, Head Chef Paul Tate has a bank of seven Merrychef RD501 ovens in his kitchen.

Paul has nothing but praise for the products:

“One of our signature dishes, the traditional Steak, Guinness and Mushroom pie, takes just a few minutes in the RD501 to cook a perfect puff pastry dome. We also use the oven to create excellent Yorkshire puddings in just eight minutes.”

Tate is also keen to point out that the ability to cook-to-order has also reduced waste in his kitchen, leading to a more hygienic working environment as there is no need hold large volumes of food. Another key word for Tate is “reliability”.

“Merrychef’s ovens are very robust and reliable, standing up to constant use. They are also easy to clean – a huge benefit in a busy kitchen.”

The Menu

- Tiger Prawn Gratin
- Brie & Asparagus Tart
- Courgette, Parmesan and Lemon bake
- Spinach & Ricotta Parcels
- Steak, Guinness & Mushroom Pie
- Fisherman’s Pie
- Sticky Toffee Pudding
- Hot Fudge Brownie



Key Benefits

- Consistent high quality
- Consistent operational delivery
- Speed of service
- Cook to order
- Reduce wastage
- Ease of Operation
- Reduced training time

Many development chefs use our development kitchens to work on new food solutions.

If you would like to see how we can improve results and speed up cook times OR for more information on our products and services or would like a copy of our corporate DVD please call Carol Thompson on 01252 553718 or visit www.merrychef.com

Merrychef Limited, Station Road West,
Ash Vale, Aldershot, Hampshire, GU12 5XA
Tel: +44 (0) 1252 371000
Fax: +44 (0) 1252 371007
Email: sales@merrychef.com