

# Prestigious line up

**“Installing Garland equipment was the best thing I did.”**

**Neil Cruickshanks, Course Leader, Hospitality & Catering, Runshaw College**

Enodis UK has earned top marks with the Hospitality and Catering department at Lancashire's Runshaw College.

Equipment supplier, Kitchequip, specified the company's Garland range when refurbishing the college's three kitchens and Foxholes Bistro.

A bespoke Garland Prestige Unit forms the centre piece of the production kitchen while a modular range of Garland Ultra 2 ovens power the new 60-cover bistro.

Kitchequip's Iain Moir discussed with Neil how the students would most benefit from the 'Prestige' island suite and opted for a combination of grilling, panwork from both solid and open tops, deep frying and chargrilling. The bespoke suite is formed from a 3.5m x 1.8m one piece top comprising six solid tops, four open tops, a chargrill and a deep fat fryer. There are also two electric rise and fall salamanders outside the island.

Neil is full of praise for the Garland equipment that has made his kitchens far more productive:

**“The new kitchen really looks the part and the range of equipment gives students an excellent grounding for work in the industry. Garland also represents great value for money.”**

**Garland Ultra – reliability and durability with world class style.**

