



WATERSIDE INN

for  
Michel Roux



Spanning two generations - this installation, at The Waterside Inn, in Bray, for Chef Patron, Alain Roux, is typical of the Company's partnership approach with classic restaurants. The Mealstream 501 (pictured) is the latest technology, but Alain's father, Michel, was the first to introduce 'accelerated cooking' in 1994.

"We are incredibly fussy when it comes to equipment and stick with a few reliable brands".

"The Merrychef oven has a wide range of uses in our kitchen, from cooking top quality parfaits and terrines to baking tarts, quiche and other pastry products. The precise temperature settings produce superb soufflé every time".

"Most chefs are familiar with Merrychef before they work here, but the control panel is so clear and easy-to-use, which is perfect for me - a self confessed technophobe".

"In the ten years we've worked with Merrychef, maintenance problems have been few and far between, but whenever there has been an issue there's been someone here to sort it out straight away, I can't fault them."

*Alain Roux Chef Patron - Waterside Inn, Bray*



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