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## CASE STUDY // THEATRE ROYAL

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WILLIAMS REFRIGERATION  
ELITE FOODSERVICE DESIGN

# THEATRE ROYAL NORWICH

## WILLIAMS HELPS THE SHOW TO GO ON

*A complete kitchen refurbishment improves and future proofs theatre's catering facility*

A comprehensive range of Williams refrigeration equipment was installed in the Theatre Royal in Norwich during a recent refurbishment of its kitchen. This includes a walk in cold room, a blast chiller, a selection of cabinets and counters including an Onyx prep counter to allow staff access to the range of ingredients required during peak hours.

"We have room for between 70 and 80 covers here, but we offer pre-show dining for guests so regularly have to serve that number before the performance begins," says hospitality manager Steven Wright. "We need to have access to the full variety of our ingredients, in quantities large enough for us to be able to produce up to 80 meals in an hour, or even less."

The project was co-ordinated by Elite Foodservice Design, and had to be completed within a very narrow window. "We needed to be fully operational before the summer season began," says Stephen, "We only had twelve weeks to complete the work."

This timescale was part of the reason why Williams was selected. Elite's design manager Daniel Ridd explains. "I've worked on similar projects with Williams for fifteen years, I knew I could rely on their products and support throughout the project and beyond."

The kitchen in the Theatre Royal is in a room not specifically designed as one, so care had to be taken to maximise the use of space for both staff and equipment. Williams' expertise with creating bespoke cold rooms was another reason why they were selected for this job, as it was possible to build one that perfectly fit the available space. "It's superb," says Steven. "It can accommodate plenty of prep for several complete services and buffets at once, so we don't have to worry that we'll run out at the wrong moment."

The blast chiller also helps to streamline processes in the kitchen. "We can prepare the evening service's food during the day, which saves a lot of time. It's a very powerful addition to the kitchen, but very simple to use. The staff picked it up instantly!"

All Williams equipment is constructed using robust, foodsafe stainless steel. "Kitchens are very busy places and chefs do have a tendency to treat the equipment roughly at busy moments, but the Williams products are tough enough to take it."

"I wouldn't hesitate to recommend Williams to any company looking to embark on similar projects."

"I've worked on similar projects with Williams for fifteen years, I knew I could rely on their products and support throughout the project and beyond"

**DANIEL RIDD**





[www.williams-refrigeration.co.uk](http://www.williams-refrigeration.co.uk)

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Installation of all Williams products requires adequate ventilation.

Williams reserves the right to modify the design, materials and finish in accordance with its progressive development policy.

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