

The Boxford CASE STUDY



BACKGROUND

WSH Restaurants launched The Boxford in November last year on the site of the former Bell at Boxford pub, which had fallen into disrepair. The brief was to transform the Victorian public house and 1980s annex into a modern, relaxed, open-plan space - bringing a reinvigorated all-day dining concept to life.

The Boxford has achieved what it set out to do; serving a delicious range of sourdough pizzas and freshly made pasta, all prepared using locally sourced produce.

INNOVATIVE FEATURES

At the core of any restaurant's success lies one crucial element - quality catering equipment.

The addition of Hatco's decorative lamps and a pasta boiler to the main kitchen have worked wonders for executive chef Peter Eaton and his team of 5-8 chefs. Not only do they play a key role in delivering the site's high-quality food offering, they are also instrumental to the smooth operation of the service.

Infusing style and functionality, Hatco's DL-775-RL decorative lamps - available in a classy antique brass finish - offer the two-fold benefits of keeping food at optimal serving temperatures, whilst also enhancing the restaurant's ambience and decor.

The site, which serves 900-1100+ covers a week, also benefits from Hatco's RCTHW-6B pasta cooker due to its rapid heating capabilities and robust design. Its innovative features, including water auto-fill and precise temperature control systems, also ensure consistent cooking results.



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information on
the Hatco range.



“ We know the quality we can expect from Hatco appliances. They are built well with innovative features and are designed to last. All three products are serving their purpose efficiently and effectively, and we would certainly consider Hatco again. **”**

Peter Eaton, Executive Chef
The Boxford

THE RIGHT CHOICE

Gratte Brothers Catering Equipment Ltd, designers, and installers for the project were appointed to oversee and manage the installation process within the kitchen.

Sales director Paul Gilhooly said: “Gratte Brothers has designed, supplied and installed commercial kitchens and bars for the WSH group for over a decade. Therefore, we were delighted to be approached by The Boxford Inn to help them with this project”.

“We have years of experience working with Hatco and fully trust their products to deliver for our client’s requirements. Hatco products offer top quality and fantastic value for money and we look forward to working with them on our next project – the Braywood – due to open later this year.”



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PRO
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REPS

01162 599393
sales@prorepsuk.com
www.profoodservicereps.co.uk