

Banquet Kitchen Design

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Objective: To build a commercial banquet kitchen in an approximately 400 square foot space capable of servicing 120 guests with any desired menu and no wait time at all for service. Food quality must be superb, embassy quality, far beyond the reach of 5 Star Hotel and Convention Center capabilities.

Strategy: Center the hot courses around the flexibility of primary cooking and convenience of rethermalization of a Rational Self Cooking center. Add a 6 burner range, convection oven and double drawer infra-red broiler to support caramelization of proteins.

Tactics:

- Sauces, soups and mise-en-place preparation completed 2 days before service.
- Hot pre-preparation and plates dressed the day before service.
- Cold plates done day of service.
- All products pre plated on one 120 plate mobile plate rack per course.
- Hot courses re-thermalized in the Rational self cooking center. Racks roll straight into oven and are ready to serve in 8 minutes.
- “Tight” proteins, such as steaks and chops and fillets cooked to order in the infrared broiler and dressed onto rethermalized accompaniments plates directly on the plate racks.
- “Saucing” and soup dishing station upstairs near the elevator. Servers tray up the plates and a sous-chef does final saucing just before the food is delivered to the guests.

Individual pieces:

1. Rational Self Cooking Center.



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5 Cooking Modes:

Moist Heat at 100 degrees C: Ideal for blanching, boiling, steaming, simmering and proofing breads. The powerful fresh steam generator constantly produces hygienic fresh steam with extremely short pre-heating times. A very even gentle cooking process guaranteeing appetizing colour, firm bite and conservation of nutrients. No taste transfer.

Dry Heat 30 to 300 degrees C: Suited to roasting, grilling, gratinee, or baking.

Combination Heat 30 to 300 degrees C: Prevents food drying out, minimizes shrinkage, and ensures even browning. Suitable for roasting, braising, stewing and glazing.

Vario Steam 30 degrees to 99 degrees C: Gentle cooking with maximum steam saturation. For extremely sensitive foods such as crème caramel, vegetable flans, delicate fish or mousselines. Cabinet temperature maintained within 1 degree accuracy. For poaching, simmering, scalding and vacuum cooking.

Finishing Function: Does away with holding food in hot cabinets and keeping food warm, leading to loss of quality, colour and texture. Foods are pre-cooked to 90% done in the correct environment to maximize color, texture and flavor, then chilled instantly in the blast chiller. Then all plates are laid out perfectly and placed on the plate racks. On the day of the service the racks are rolled into the Rational and perfectly finished for service. This provides ultimate quality beautifully presented meals with no stress and less personnel.

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Pre-preparation and Plating ahead for holding:



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Final products after rethermalization, sauced to order just before service.



We would combine two CM 102 units on top of each other so that we could have two different pre-cooking chambers. Then we would also have the capacity to rethermalize 120 plates at a time for service.



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Rational comes loaded with all the accessory racks and pans that allow any items imaginable, from grilled chicken to duck to roast whole lambs to suckling pigs. You can even prepare breaded products and steaks and “fried foods” without using a deep fryer or any fat whatsoever.



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Blast Chiller: Designed to Work with Rational Pre-preparation. Essential for conserving quality, texture, flavor and appearance for later rethermalization.

Benefits

- Choice of chambers to blast chill 90-320kg from +70°C to +3°C in 90 minutes with optional upgrade for blast freezing
- Comprehensive, easy to program 1-2-3 control panel with built-in alarms and optional hard copy data printer
- Designed to accommodate 2/1 standard gastronorm and convection/combi oven trolleys
- Blast Chill and Storage modes with automatic switching
- Designed for fast simple installation with economic footprints - up to 160kg on one trolley
- Effective operation in 43°C ambient
- Three core food temperature probes for accurate measurement and control
- Optional 'pod' type refrigeration system for longer term storage
- Easily accessible evaporator and fans to facilitate servicing and cleaning
- High velocity fans and large surface area evaporator for even chilling and efficient operation
- 100% CFC-free
- HACCP compliant

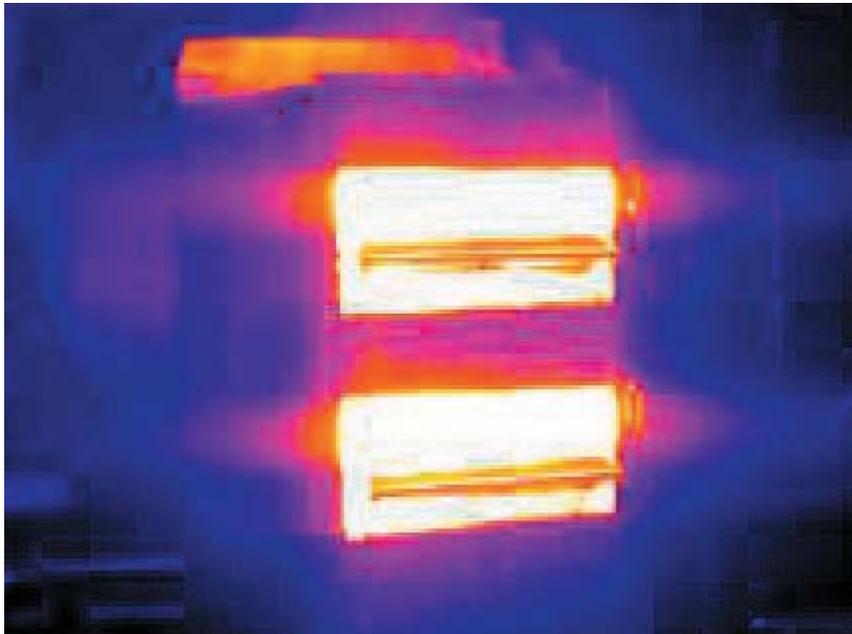


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Infrared Broiler: Garland M110XM Master Series Gas Banquet Broiler.

The one thing that the Rational does not do “state of the art” in my opinion is heavily caramelized tight proteins. It does not have the intense 800 degree Fahrenheit heat that really browns meats quickly to develop flavor. So I have chosen this companion piece to complement it. It is this combination of the Rational and an infrared broiler that takes our proposed kitchen far past the quality of standard 5 Star Hotel banquet kitchens.

This broiler cooks with invisible superheated energy that quickly sears the outside of the meat, sealing in natural juices and leaving the interior at just the perfect degree of doneness.



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6 Burner Range with Convection Oven:

This allows us to sauté foods to order and ahead, and gives us one more roasting option for pre-preparation, along with preparing any kind of sauce.



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12 Gallon Steam Kettle: For making stocks, consommés, and soups. 120 guests, each with a 10 oz bowl of soup is 10 gallons.



Meat Slicer: For meats, cheeses and vegetable. Paper thin elegant slices, essential for Carpaccio, as just one example.



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30 Quart Mixer:

This will be essential for bread and pastry production, power shredding and slicing, whipping cream, making cold sauces, and emulsifying salad dressings and mayonnaise.



Plate Caddies: To store plates out of way under dish counters and roll up to layout tables as needed.



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Layout and Staging:

All internal walls in the existing space will have to be removed. The existing area planned for vented equipment will be utilized for the Rational combi-ovens, infrared drawer broiler and range with convection oven.

Opposite this will be the mixer, slicer and electric kettle. The kettle should be vented and this will be easily tied in with the vents opposite.

The existing storage area will be converted to a walk-in cooler with shelving along the walls. It will have room in the center for 6 plating carts, each holding up to 120 plates, for easy service of six courses. The blast chiller is just behind the door of the cooler and the dishwasher is opposite.

The 6 ft square room down the hall from the kitchen will be used for dry storage and for beverage carts, each holding 6 4X5 compartment glass racks, or 120 glasses. We will need approximately 6 of these Stainless Steel carts, one each for wine glasses, highball/water glasses, rocks glasses, martini glasses, champagne glasses and liqueur service. We will need one more cart for coffee cups.

We will need a soup service and "saucing" station, and tray holding near the top of the elevator, or just outside the banquet room. Allow for approximately 5 X 5 feet.