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### **MKN at the Palace of Westminster**

Situated in the heart of Westminster London, is a range of MKN KÜCHENMEISTER equipment which provides healthy food options for the British government and its employees. The five meter long suite was custom made to fit in with the demands of this historic building and its demanding clientele. The terrace restaurant caters for large numbers of members of parliament and staff daily with a range of food from breakfast to supper. Customer involvement took place at all levels from planning, through design to manufacturing inspection and installation to ensure a suite which would see a minimum 15 years of service. All electric appliances were specified to reduce energy consumption and waste heat, making this busy area more pleasant to work in for the chefs. Griddle pans and controllable 4 zone chrome plated solid boiling tops ensure the call order menu can be handled with ease.

The prestigious site and several operated nearby are also being provided with HansDampf combination ovens on a replacement basis. The capacity concept allows greater cooking capacities from a similar footprint to the replacement models. However the new models feature greatly reduced energy and resource costs coupled with ease of operation and a safe cleaning system. The kitchen operation has to save time, energy and resources in these changing economic times. The MKN range of products delivers this with style.





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Picture: MKN professional cooking technology for the British government