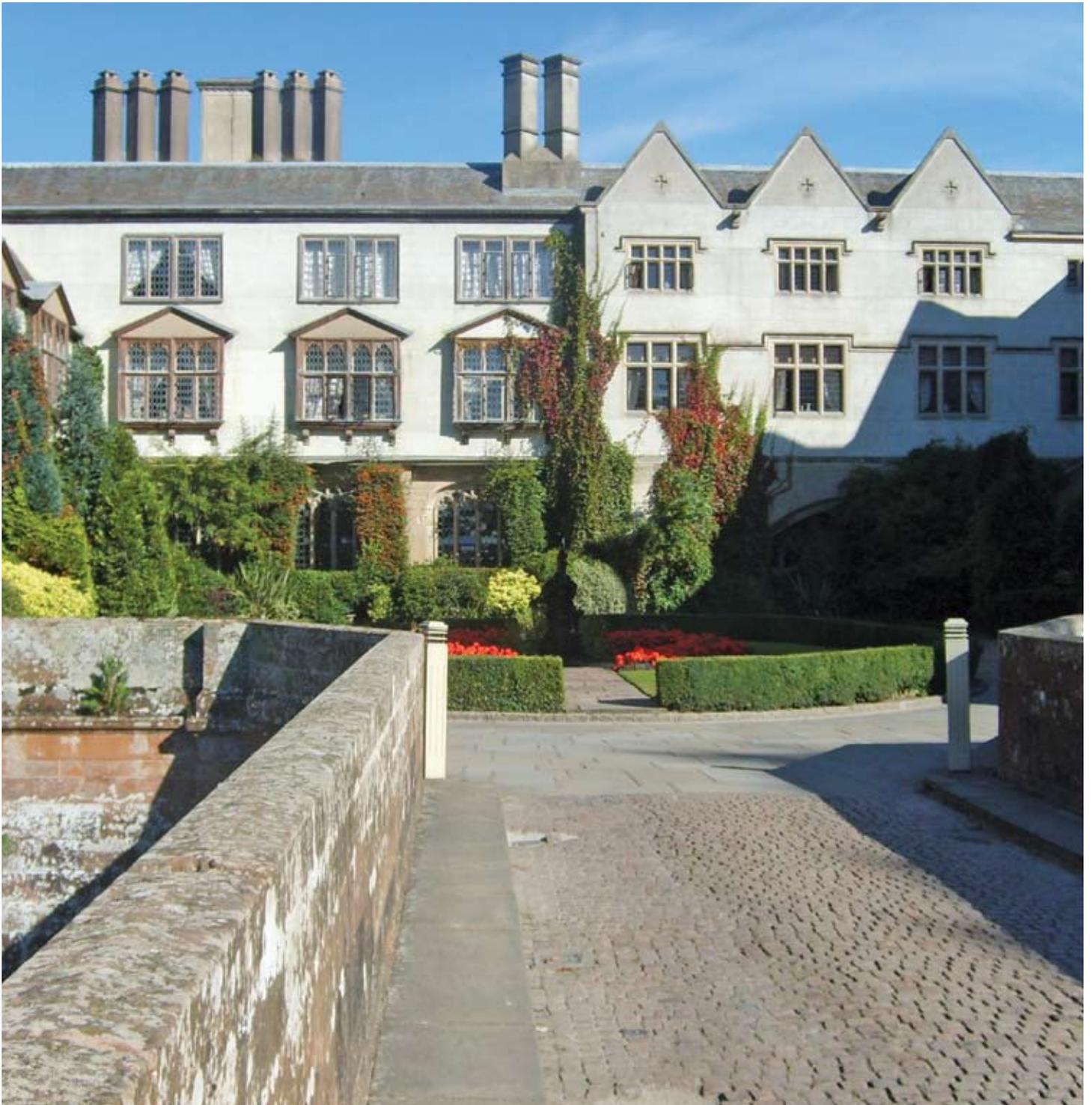


COOMBE ABBEY HOTEL

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In the heart of Warwickshire, Coombe Abbey Hotel, part of the No Ordinary Hotels Group, was originally founded as a 12th Century Cistercian Abbey. Its glorious restored buildings are set around a fairytale moat within 500 acres of breathtaking parkland designed by Capability Brown.

Hepburn Associates were approached to assist in planning a new restaurant kitchen to cater for the increased hotel visitors and replace the inefficient and undersized existing kitchen. The new kitchen was designed to take over three existing ground floor bedrooms and service an extended garden restaurant. The principal difficulties in achieving a suitable design came from the vastly differing floor levels and gaining ventilation routes from the listed building.

Working with hotel manager Henning Matthieson & IDP Architects, the catering design was headed by Kevin Tyson of Hepburn Associates with the kitchen designed around a bespoke island suite utilising induction hobs to control energy usage. Kevin worked through plans with Head Chefs Mark Constable & Fraser Doyne-Ditmas agreeing methods of catering operations and menu styles to determine layout and equipment

requirements. The chefs have been delighted with the feel and functionality of the finished kitchen and equipment.

All the main production kitchen refrigeration sits below counter level with gastronorm drawers, so that prepared items can be held in perfect conditions prior to finishing and plating, whilst kept to hand for each chef station. The bespoke cooking suite measures some 3.5m long in a seamless, continuous top made from 3mm chrome nickel steel and seamlessly welded appliances. In the early project stages there were some reservations raised on the principal use of induction hobs in the suite as the brigade had not used them previously, but they were convinced by the environmental, hygiene and health & safety benefits.

A separate fire suppression system was included within the canopy, which allowed for the hotel's insurers to maintain their level of cover. Bioremediation dosing to the drainage runs was included to satisfy the local water authority that an effective means of grease removal was incorporated within the design.

Hepburn Associates advised the architects IDP of preferred catering room finishes so that vinyl wall, floor and ceiling systems

were specified, with requisite corner protection to provide for a durable, hygienic and easily cleanable finish. The working environment is key for any member of the kitchen team and a facility that achieves a good environment has the potential to motivate staff, gain new team members and create better staff retention.

Hepburn Associates produced and evaluated the tender returns on behalf of the client and supply and installation of the kitchen facilities were undertaken by an FCSI Allied Member company.



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