

Halfway House

The oven is great for reducing cooking times, particularly for well-done steaks. It is really great at producing "en crouete" dishes, baked pasta, roast meats, pizzas and baguettes. All the staff can use it, from juniors to our head chef, and they all get top quality food consistently.

Sue and Andrew Trevelyan (Owners)

Name: Halfway House
Area: Devon
Type: Pub Restaurant
Equipment: TurboChef i5
Menu: Typical Pub Food
 Snacks to Meals

Equipment

Installation Date: October 2008

Testimonial

"It is impossible for us to provide a case history or profit projection for any specific items as we use our Turbochef oven for over 70% of everything we cook!

This is our second Turbochef oven purchase, the last being about 8 years ago, Suffice it to say we are delighted with every aspect of the oven."



TaylorUK
 Commercial Cooking Equipment