

Promart's small school kitchen solution

Clare Nicholls, March 30th, 2015

Promart Catering Equipment, based in Merseyside, has outfitted a kitchen for Hackney's St John and St James CE primary school.

The compact kitchen has to feed 200 children in a lunch hour, so Promart worked with consultant CDIS-KARM to incorporate into the design: two six-grid combi steamers, a couple of induction hobs and a Frima multifunctional VarioCooking Center – the first to be supplied to a primary school in the Borough. "We're guinea pigs for Hackney," said the school's head chef, Ivie Bello-Osagie.



With a diverse menu the cooking equipment has to be versatile and, given the limited timescale, fast. "We needed equipment that was compact and that could boil, fry and stir fry," said Bello-Osagie. "The Frima does just that. We cook just about everything in it, except roasts and cakes! Pasta, custard, rice, puddings, casseroles, vegetables, anything really. Its versatility is a big bonus."

The Frima model installed in the school is the new compact 112T, the first table top unit of its type. Bello-Osagie added: "Compared to traditional equipment, it's much quicker, there's no waiting around for it to heat up. It's also much safer and easier to cook with, as we're not having to lift heavy pots and pans around the place, and it's easy to clean, which saves time."

The 112T measures 962mm wide by 800mm deep and 400mm high and has two 14 litre pans. Features include: a VarioBoost heating system capable of heating the appliance up to 200°C in 2 minutes, a VarioCooking touchscreen intelligent control system and a VarioDose water inlet which automatically fills the pans according to requirements, for example when cooking pasta, rice or vegetables, providing accurate water dosage.