



**MIDDLETONS**  
STEAKHOUSE & GRILL



## CASE STUDY // MIDDLETONS STEAKHOUSE

WILLIAMS REFRIGERATION  
NISBETS

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# MIDDLETONS STEAKHOUSE

## WILLIAMS WORKS WELL WITH SUPER STEAKHOUSE.

Since opening its first restaurant in the Norfolk village of Middleton back in 2011, Middletons Steakhouse has opened a further five across the country. One of the latest is in Leicester and is based in a stunning Grade 2 listed building, a former bank built in the Baroque style. With an open plan theatre style kitchen, executive chef Adam Mott knew they had to have equipment that was both extremely reliable and good looking.

Adam Mott was heavily involved with designing the kitchen and choosing the equipment. "Firstly, I wanted to make sure everything was tough enough to last in a really busy kitchen," he says. "And being busy, we need the equipment to work well together, creating a seamless system that lets our chefs focus on cooking."

Working closely with Nisbets, Adam chose products from Williams to handle the refrigeration for the new restaurant.

The equipment includes a Jade fridge and freezer cabinets, a selection of Aztra undercounter refrigerated cabinets, TW9 and TW15 Thermowell prep stations and a UBC20 Under Broiler counter.

"We use the undercounter refrigerators to keep different meats and seafood separately," explains Adam. "We need them to be reliable, as they're in use all the time."

Despite the impressive size of the new restaurant, space is at a premium in the kitchen which made Williams' comprehensive range of slimline products ideal. The products chosen from the range include Aztra undercounter cabinets and separate Jade Slimline counters. The Aztra cabinets are conveniently fitted with a bank of drawers. This enables easy access to ingredients, without having to open the door fully and thereby blocking movement in the working area.

Constructed with a stainless steel exterior and insulated with high density polyurethane insulation, they are more than capable of life in the toughest kitchen environments while keeping food in peak condition. Finally, Middletons also has two Thermowell units, stand-alone prep wells which can hold a selection of 1/3 GN pans, keeping ingredients hygienic, refrigerated and readily accessible.

"I've been very impressed with the build quality of the Williams products we've got," says Adam. "You can tell straight away that it's going to last a long time."

Adam is definitely impressed. "Having experienced the build quality and the power of this equipment, we've decided to fit all future Middletons with them. It pays to invest in quality equipment, not only do you get immediate results but it pays back in the long term!"

The latest Middletons is at Peterborough. Williams equipment there includes a UBC20 under broiler counter, a Thermowell TW15, twelve Aztra HAZ5U fridges and an Aztra LAZ5U freezer.





[www.williams-refrigeration.co.uk](http://www.williams-refrigeration.co.uk)

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Installation of all Williams products requires adequate ventilation.

Williams reserves the right to modify the design, materials and finish in accordance with its progressive development policy.

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