



History:

The building was originally the Old Spittlefields Market Central Foundation Girls School from 1890 – 1973. The new restaurant is now housed in the old assembly hall formally known as St Botolphs which had stood redundant from 1973.

Chris & Jeff joined by Spero Panagakis formerly of Paternoster Chophouse as General Manager in early 2008 to be involved in the design of the restaurant and specification of equipment. Chris & Jeff had their own ideas of what they wanted in the kitchens but needed to bring in professional kitchen designers to put their idea's on paper and this is when CCE Group Ltd got involved in late 2008.

Vision for the new Restaurant:

To give something back to London in its greatness, respect for the heritage of the site & surrounding area's. Giving space to accommodate not only new customers but also the local residents. To offer a fine dining environment in the heart of the city within a unique site.

The brief given to CCE was to give them the best Kitchen in London, and to incorporate the 6 mtr Long Pewter bar from the old Great Eastern Hotel.

CCE Group Ltd Project Manager

David Judge—Contracts Manager

Project Details

Name: Galvins at La Chapelle
Value: £487,530
Date: December 2009
Equipment: See Enclosed

Project Summary

CCE Group Ltd were awarded the contract to build and install The kitchens and bars for Chris & Jeff Galvin at their new Restaurant La Chapelle in Spittlefields London. This New venue would have 2 kitchens serving the fine Dining restaurant and the less formal Cafe De Luxe.

Install

From late 08 and into early 09 Ray Costelloe CCE Managing Director had various site meetings with the Galvins to fine tune their thoughts of what they wanted into workable kitchens. Due to the tight programme on the project CCE found themselves in the unusual position of having to manufacture the stainless steel kitchen counters before the walls were built. This would normally be a recipe for disaster but by providing 2 sets of identical templates with opposing tolerances, one for our fabricators and the other for the shop fitters, all of our counters fitted with the minimum amount of site works. Apart from the main equipment all fabrication on site was made in CCE's own factory which enabled them to control not only the quality but also ensured it was delivered on time.

The result is a fine dining kitchen with flowing wall to wall work surfaces interspersed with inset sink bowls, hand wash basins and scrapping rings.

To aid the smooth operation of the kitchen gastronorm sized cut-outs have been made through the worktops into the under counter refrigerators to keep ingredients cool, there are also wall mounted ice wells with plumbed in drains again sized to accept 1/3 gastronorms. Every opportunity has been taken to provide extra storage. All of the wall cupboards and lower tier shelves have runners to take gastronorms. Low voltage rear mounted pelmet lights are fitted to all of our counter fabrication and equipment to ensure that the work surfaces are well lit and the chefs are not working in their own shadows. There were three main milestones during the installation. The first was the delivery and positioning of the Bonnet Maestro island cooking suite which was delivered early in the programme before all the walls were up as it would have been impossible to get it in. Secondly was the Woodstone Wood Burning Oven that had to be installed so that the shop fitters could continue with work in the Deluxe kitchen.

The third, and possibly visually if not technically the most striking part of the installation was the aptly named "Feminine Voluptuous Pewter Bar" so named by Sir Terrance Conran when it was first installed in the Great Eastern Hotel in London.

A first for CCE was the installation of the Precision wall mounted refrigeration. CCE needed to "think outside of the box" to include as much refrigeration as possible due to the constraints on space. These units have glass doors and are sited at eye level to enable the chefs to see at a glance what is inside.



EQUIPMENT SCHEDULE

Fine Dining Kitchen—Bonnet Bespoke Island Suite

Cafe De Luxe—Bonnet 700 & 900 Series

Precision wall mounted refrigeration

Precision back bar refrigeration

Adande refrigeration

Gram blast chiller

Hobart glass & dishwashing

EAIS shelving

Hoshizaki ice maker

Grease interceptors

Jestic Woodstone pizza oven

Bespoke fabrication by CCE

CLIENT PORTFOLIO

Le Manoir Aux Quat Saisons

Fifteen

Galvin Restaurants

The Dorchester

Gaucha Restaurants

Great Fosters Hotel

Jumeirah Carlton Tower

The Ivy

Pied a Terre

Soho House Group

The Westbury Hotel

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