



CASE STUDY
CHRISTCHURCH HARBOUR HOTEL

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Date: June 2008
Client: Christchurch Harbour Hotel
Project: Creation of a State-of-the-art Outdoor Kitchen

The Christchurch Harbour Hotel (formerly the Avonmouth Hotel) is a tranquil harbourside retreat, boasting spectacular views across Mundeford Quay in Dorset. Built in the 1830s as a gentleman's residence, the grade II listed building has recently undergone a multi-million pound renovation, creating a luxurious, relaxed venue for all seasons. It is also home to Michelin-starred chef Gary Rhodes' latest restaurant - Rhodes South (due to open in November 2008).



A key part of the recent restoration was the addition of a stunning new terrace, offering breathtaking views over the harbour towards Hengistbury Head and providing the ideal location to enjoy a delicious lunchtime grill, afternoon tea or a relaxing Sundowner. The hotel contacted Fire Magic in April 2008 to discuss the idea of installing a state-of-the-art outdoor kitchen on the terrace area, with the aim of offering a barbecue-based menu specifically for terrace guests.



From that initial brief and from subsequent consultations with the Head Chef, Fire Magic came up with a range of proposals and designs. These were then fine-tuned and a final design agreed. The kitchen has now been installed and consists of four freestanding modules. Each module is built to size and features powder-coated steel frames, ceramic tiling to the hotel's specification, catering-grade stainless steel internal shelving and white granite work surfaces.

As the kitchen was installed into a corner of the terrace, the four units were located in pairs facing each other. The two rear units were specifically built to cover fridges that the hotel already owned. The rear corner unit includes a stainless steel sink with hot and cold running water and a storage area below. The second rear unit covers a salad fridge with a top-mounted servery. We therefore created access panels in the granite work surface to allow access to the fridge below. The two front units include the main cooking appliances. Centre stage is a Fire Magic 1060i built-in barbecue. This top-of-the-range unit offers a massive cooking area (some 120cm x 56cm) and its twin backburners and rotisserie enable the hotel to spit-roast lambs or suckling pigs. Alternatively the hotel can fit the optional griddle plates to make the most of its fantastic fresh seafood and great local produce.

To support the barbecue, Fire Magic also installed a double side burner - a must-have option for any professional chef. With two 15000 btu burners, offering the same precise flame control as the grill, the versatile double side burner enables the entire menu to be prepared outdoors - from steaming vegetables to preparing sauces - all at the same time. The front units were completed with a glass pass and lots of internal storage for plates and crockery.



The outdoor kitchen has proved a tremendous success for the hotel and very popular with guests, keen to enjoy fine alfresco dining with fabulous views.

Fire Magic

Fire Magic design, supply and install the very best quality outdoor kitchens and outdoor kitchen equipment. The Fire Magic range of barbecues and accessories is manufactured in the USA from 100% stainless steel and comes with lifetime warranties. The full range of barbecue units is supported by an extensive range of side burners, doors, storage systems, drinks chillers, and accessories. Fire Magic equipment can operate on mains or bottled gas.

The team at Fire Magic can also manufacture and install bespoke enclosures to house the equipment and has completed many successful commercial installations. If you are interested in finding out more, please contact Fire Magic on 01732 884030 or visit www.fire-magic.co.uk



Installed at the Christchurch Harbour Hotel was:

Fire Magic 1060i Barbecue, Double Side Burner, Griddle Plate, Stainless Steel Franke sink and mixer tap & 4 Bespoke kitchen units