

# LAKES CATERING MAINTENANCE LTD

NEWSLETTER

## FIRST PROJECT OF 2020!

LAKES HAVE SUCCESSFULLY COMPLETED A FULL KITCHEN RE-FIT AT BORROWDALE GATES HOTEL!

January 2020 has got off to a flying start for Lakes with 5 kitchen upgrades to complete before February, one of the more challenging projects was at the Borrowdale Gates Hotel.

Lakes had a two-week window to rip out the existing kitchen, dig up the floor, lay new drains and then install new Altro non slip safety floor, extract ventilation system, along with the install and commission a new centre Island cooking suite which consisted primarily of a MARENO Star 90 gas suite, Rational Combi oven and Adande refrigerated drawers.



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## THINKING AHEAD...

NOW TAKING BOOKINGS FOR SPRING TIME SERVICES,  
EMAIL OR CALL TO BE ADDED TO OUR WAITING LIST!

Commercial Catering equipment might fall to a 5-8 years lifespan whereas; properly maintained equipment can last much longer than 10 years. Some appliances can even last up to 25 years!

A shorter lifespan is expected for appliances such as ice machines, dishwashers, coffeemakers and coolers so may need more attention.

As a local business we work hard to provide the best service for our customers therefore..

**If you get 3 pieces of equipment or more serviced you'll get the cheapest item serviced for FREE!**



# INTRODUCING THE CUPPONE LEONARDO

LLK LTD ALL NEW MODULAR HYBRID OVEN



Featuring a highly intuitive touch screen control system, the Leonardo can capture up to 100 individual cooking programmes that can be set across 7 days.

Innovative features include increased ceiling height to accommodate more than just pizza, full metal interior for gastro cooking and steam generator, perfect for bakery use. Each size option has been designed to fit 400x600 bakery trays, from two trays up to a monstrous 5 tray deck.



**'THE FIRST FLEXIBLE ELECTRIC DECK OVEN DESIGNED FOR PIZZA, BAKERY AND GASTRO COOKING'**



Modules can be stacked allowing the user to dedicate each deck to a different part of their menu, with the added bonus of saving on kitchen space. The Leonardo is beyond versatile, extremely customisable and able to meet the demands of any kitchen.

If you are tight on space and need flexibility in your kitchen, the Leonardo series of single deck modular ovens allows the user to choose exactly what's right for your establishment! With decks designed to fit bakery trays as well as pizzas, the Leonardo has a multitude of options including cordierite stone base, steel base and steam generator.



For further information please get in touch: [info@lcm.solutions](mailto:info@lcm.solutions) or 01539 724506

