



**Target Catering Group Editorial
Toby Inn – Polden Glastonbury
Date 14th Jan 2006**

Traditional Stone Fired Oven For Authentic Greek Cuisine

Target Catering has recently designed and installed a new bar and kitchen for the Toby Inn, situated on top of the Polden Hills near Glastonbury. The kitchen requirement included a traditional stone fired oven for authentic Greek & Italian cuisine.

Owner Michael Rodosthenous wanted to create a unique eating experience for the area, one that would capture the relaxed holiday ambience of a Mediterranean Taverna and capitalise on the wonderful sprawling views from the restaurant windows - which go all the way to the distant Mendip's.

The Toby Inn is constructed over two levels and has been completely refurbished from top to bottom. The main entrance leads to a light, airy bar which greets you

with wood panelled walls, Greek statues and has a chic coloured glass display case behind the bar (also supplied and fitted by Target).

The restaurant and kitchens are on the lower level at the rear of the building. The new kitchen combines a contemporary blend of stylish Italian and stainless steel Kitchen units with a MAM traditional stone fired oven which is situated within full view of the restaurant so that diners can enjoy the visual spectacle of pizza tossing and watch their dinner being cooked.

Michael Rodosthenous comments, "I chose the MAM oven from Target because of its design features, I have cooked on traditional stone fired ovens throughout my life and after testing various competitors models, opted for one of MAM's gas fired models. The oven retains so much residual heat, that food cooks extremely quickly - even steaks; and it reaches temperature rapidly the next day. The convection pattern is designed so when you open the hatch to put food in - it doesn't blast hot air at your face, and the centre of the oven is cooler so you can control cooking rates."

"Target produced great design work and we cannot fault the installation standard or quality of the equipment: their engineers really know what they are doing and used their experience to help us to overcome several difficult obstacles - we are extremely pleased with the results."

The Target Catering Group provides a unique blend of high-quality fabrication and installation services for any new or refurbished bar, restaurant or kitchen.

The product range includes exclusive UK supply of Ronda's stylish Italian drawers and doors (as seen in Costa Coffee, Illy & Starbucks) and MAM's amazing range of high-speed authentic, stone-baked, Italian ovens with rotating deck options for faster throughputs.

For More Information Please Contact:

Target Catering Group Limited, Tel: +44 (0) 1452 410447
E-mail: sales@targetcateringgroup.co.uk Web: www.targetcateringgroup.co.uk

Press Enquiries

Exosphere Creative - Tel: +44 (0) 1453 549 990 Fax: +44 (0)1453 544 693
E-mail: info@exospherecreative.co.uk Web: www.exospherecreative.co.uk