

## Advance helps turn up the heat at the O2

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**The Advance Group has reported good feedback from its installation of the Thermodyne heat transfer system at Levy Restaurants' Sky Backstage bar at the O2 in London.**

The food wait times have apparently dropped from 30-40 minutes to 3-4 minutes for the operator, enabling it to increase its volume of dishes.

Thermodyne comes in a range of over 20 model variants, ranging from a three-shelf countertop unit, to a system capable of holding 42 full size pans. The product is best known for slow-cooking, pre-staging and regenerating food.

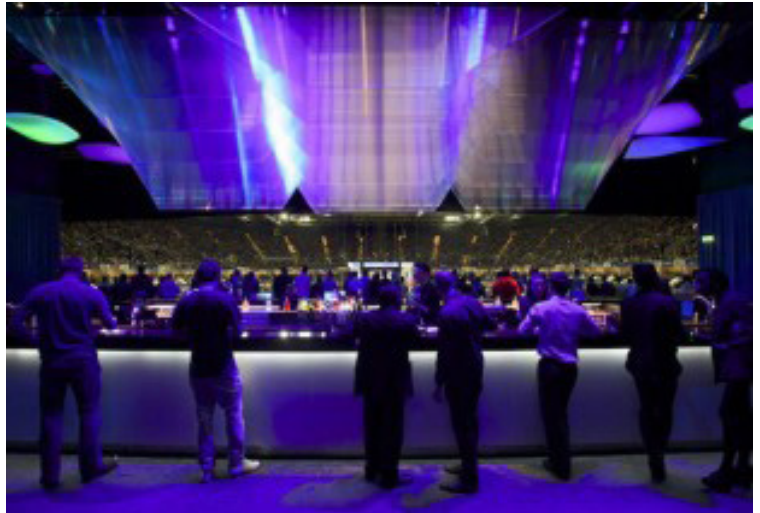
Through conduction, Thermodyne's FluidShelf technology is designed to maintain each shelf to temperatures within 1°C, said to preserve textures, colour, natural juices and nutrients.

In addition to handling large volumes of food orders in an event space, the solution has also been utilised to take banqueting to the next level.

Nigel Smith, executive chef, Levy Restaurants, the O2 commented: "The biggest pressure when banqueting other than the numbers is logistics – getting the cuisine correct and being able to hold it for a period of time. Thermodyne does this effortlessly time and time again – I explain it to other chefs as a dry water bath."

Darryl Pannell, commercial director, Advance Group added: "After so many years, I still find it really humbling to see the reaction chefs have following a demonstration with Thermodyne.

"With such high footfall in the O2, we worked with Nigel to find a solution that could not only deliver on his existing volumes, but grow them further – resulting in increased volumes of 30% in just 5 days."



*Advance Group supplied the Sky Backstage bar at the O2 with a Thermodyne unit.*