

THE ANGEL AT HETTON



CASE STUDY / **THE ANGEL AT HETTON**

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HOW WILLIAMS HELPS THE ANGEL MAKE HEAVENLY MEALS

Complete bespoke refrigeration system for Michelin star winning restaurant

When you're creating high quality, innovative food you need equipment that works at the same standard as you. Which is why, when renowned chef patron Michael Wignall and his wife Johanna refurbished the kitchen at their award winning restaurant The Angel at Hetton, they chose Williams for a complete bespoke refrigeration system, finely tuned to the requirements of creating world class cuisine.

Set in the North Yorkshire Dales and with origins dating back to the 15th century, the Angel at Hetton has a longer history of dining than many restaurants, and recently has become known for culinary innovation.

Widely regarded as the UK's first gastropub, it built a worldwide reputation for the quality of its food. This has reached dramatic new heights since it was taken over by Michael and Johanna in 2018. Within a year the Angel was awarded a Michelin star, four AA rosettes and placed second in the National Restaurant Awards Top 100 Restaurants.

Many other awards followed including Gastropub of the Year at the 2021 National Restaurant Awards and Michael being crowned 2022 Chef of the Year.

Michael's menu incorporates diverse influences from around the world, combining them with his mastery of technique and presentation and using the freshest seasonal ingredients from local suppliers. He offers both a la carte and tasting menus packed with bold and imaginative dishes. The Angel is also a popular location for wedding celebrations.

"My ethos is to create really high end food with the finest produce, while offering our guests a relaxed and enjoyable fine dining experience," he says. "It's a different style for The Angel but both the local customers and visitors seem to like it!"

Having the right refrigeration is a vital factor in creating a Michelin star quality menu. "For me, refrigeration primarily needs to be reliable and practical," says Michael. "I need it to stay at the temperature I want it, I need it to keep records for HACCP, I need it to be easy to clean." But along with that, aesthetics are also important. "I want something that fits in with the look we're going for, especially for customer facing equipment."

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As well as aiming to create amazing food, increasing the sustainability of The Angel is a key part of Michael's vision. "We're aiming to be as green as possible here," says Michael. "We chose to create a smart kitchen primarily because there wasn't enough electricity in the village, so we paid for an upgrade to the local substation but even with that, the rising energy costs tie in to our aims of being environmentally friendly so looking for the most energy efficient equipment just makes sense."

Before even getting started Michael knew which company he wanted handling the refrigeration. "Williams was my first port of call," he says. "I've used them throughout my 30 year career, not only do they tick all the boxes but their after service is second to none."

It was also important that Williams is a British manufacturer. "About 85% of the equipment we've got comes from British manufacturers," says Michael. "As well as lowering our carbon footprint we think it's important to keep the flag flying. We've got amazing equipment manufacturers in this country and we should be championing that."

The equipment creates a comprehensive solution for all the refrigeration and freezing needs at The Angel. Three bespoke coldrooms were installed, allowing for safe storage of large amounts of refrigerated and frozen produce.

Williams coldrooms are completely modular and can be installed to fit in however much space is available. They can also be fully customised to specific requirements.

At the Angel, the three coldrooms are fitted with different doors – one sliding and one hinged, with the third set up with two compartments with separately configurable temperature zones. "We needed coldrooms that could fit into the footprint of an older building, which isn't something you can just get off the shelf," says Michael. "We also needed specific doors but Williams were able to create something that makes the most of the space while giving us everything we need from it."

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Four three-door Jade counters allow for a variety of different foods and produce to be stored including sauces, pastries and bottles. Each unit was modified to meet the specific size of other equipment in the kitchen. "Everything was altered to the size of the containers and gastro pans we use here," says Michael. "For example we need deeper shelves to store sauces in, but smaller for pastry."

This helps to streamline the workflow in the kitchen as Michael and his staff know where everything is at all times. "I don't like clutter. With our fridges everything is designed to fit in a specific place so there's no confusion about where anything is," he says. "It makes the whole service a lot cleaner and safer because you don't have things lying around on work surfaces."

Williams equipment also plays a role in setting the scene as diners arrive. "We set up a table with snacks in the back

restaurant, which is one of the first things people experience as they arrive", Michael explains. "We have a three drawer Williams Aztra cabinet there for storing food and chilling bottles, but we didn't want it to have that industrial look the stainless steel gives it."

Williams was able to use its Chameleon wrapping service to cover this cabinet in a black vinyl covering. "This was absolutely perfect for us," says Michael. "It just softens it and means it doesn't feel like a kitchen, while still giving us the same high standard of refrigeration."

A WBC30 reach-in blast chiller rounds out the Williams roster at the Angel. "This is one of the most important pieces of equipment we have," says Michael. "It allows us to operate cook-chill systems, which helps us increase our capacity while maintaining excellent standards of health and safety."

The WBC30's ability to safely cool hot food from 90°C to 3°C in just 90 minutes also makes it possible to prepare a wider range of food than standard blast chillers. "It lets us prepare desserts that use less cream or less sugar," says Michael. "These would take far longer to set in a normal model, but the Williams blast chiller lets us process them quickly, to the high standards we demand."

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Williams reserves the right to modify the design, materials and finish in accordance with its progressive development policy.

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