

CELEBRITY MASTERCHEF VISITS GOODMANS

Goodman Steakhouse, named after Jazz legend Benny Goodman, is Russia's take on a New York Steakhouse. There are already several Goodmans in Moscow and ifse were selected to supply and install the basement kitchen for their first London site in Mayfair.



Celebrity Masterchef selected Goodmans to use as one of their test kitchens at the quarter final stage of 2009 Celebrity Masterchef, which introduced the contestants to some equipment they had never seen before.

The heart of the kitchen is the Jospers charcoal oven (this is the first restaurant for a while where we have included a coal cellar!) supplied and fitted by our good friends at Jestic.



The kitchen also has a dry ageing room to allow steak to be aged up to 120 days. The result is the most succulent, beautifully cooked steaks you will find anywhere in London.

New challenges on this project included consultants drawings from Iceland which arrived with all the script backwards and the need to deliver all the equipment down a narrow opening planned for the staircase. As you will see from the video, there is far more to Goodman than just steaks, although I must admit I have never managed to drag myself away from the aged rib-eye to try anything else.

What did ifse do on this Project?

- *Ifse revised the consultants design to meet UK Environmental Health requirements. We then refined the design as building alterations became necessary during the contract.*
- *We worked alongside our partners at Jestic to incorporate the Jospers oven into the kitchen.*
- *Designed and manufactured a hot and cold pass unit in conjunction with John Cadieux, the Head Chef.*
- *Made a temporary delivery hoist and lowered all equipment into the basement for installation.*
- *Demonstration, start up and twelve months maintenance.*

