

Paul Bakeries et Merrychef - Voila!

French owned PAUL Bakeries recently introduced a hot food offering in several of the company's railway station and airport outlets, including Euston, London Bridge, Paddington and Victoria stations.

The old-fashioned French style café uses Merrychef 401 ovens to cook its hot food collection including warm quiche, ham & cheese croissant, Chaud Saussice and pizza.

Talking about the effect introducing a hot menu has had on these outlets, PAUL brand manager, Jeremy O'Dare, said:

"Merrychef support our Hot Collection. It is essential for us to heat these products quickly without losing any quality."

Previously we have experienced problems with basic microwave ovens producing sub standard products. This is never the case with MerryChef. Accelerated Cooking Technology® produces consistent, high quality, perfectly crisp and browned products every time. This is reflected in the success of our Hot Collection."

Merrychef – the power to cook good food faster

