

## Case Study.

With the trend for fast casual restaurants being whole heartedly embraced by diners around the UK, it is no surprise to know that the newly opened, **Project Pie, in the heart of Dundee**, has already become a local favourite, just a few weeks after opening. Producing over five hundred pizzas on a busy day, **Operations Manager Chantal Nell** and her team required an oven that was able to efficiently produce delicious pizzas in large quantities as well as providing an element of theatre.

*“Our main priority was always going to be the capacity of the oven. We quickly settled on the Wood Stone Fire Deck series due to its outstanding capacity and mesmerising display including three flame jets. We were confident that the oven would be able to cope with demand.”*

Working closely with the team from Jestic Foodservice Equipment, Chantal and John Canavan, Master Franchisee for Project Pie were delighted with the delivery and installation of the new oven.

*“Within just a few weeks, the oven arrived on site and we were immediately impressed with its size and striking design. Constructed in one*

*piece, the oven was quickly installed by the team, allowing our contractors to continuing building the restaurant around the new oven, something which we were confident would become the centrepiece of the food preparation area.”*

Ever since opening, this fast casual eatery has been a hit with customers of all ages, Chantal alludes:

*“The Wood Stone oven has been really impressive, even during the most demanding*



*periods of service, easily coping with up to 10 pizzas in the oven at once. What's more, the variable temperature settings mean we can control the heat to suit the capacity; the digital temperature display also intrigues customers who are amazed at just how hot the oven can operate.”*

It wasn't just the temperature display that proved to be a talking point for customers, Chantal goes on to say:

*“The flames at either side are used for the cooking process, while the flames at the back of the oven provide a visual backdrop to the appliance. Our customers are fascinated by the process.*

*The authentic stone base and variable temperature means the pizzas cook quickly but evenly, resulting in a delicious crispy base and a uniform colour. Combined with our use of fresh ingredients, this has our customers raving about the pizza in Project Pie.”*

