

RestaurantNews

ONTARIO'S HOSPITALITY BUSINESS NEWSPAPER

Stove a kitchen star

TORONTO—Frederic Geisweiller and Jean-Jacques Quinsac only went a few blocks when they moved their downtown restaurant Le Select to a new location this year.

But they bought their new stove in France.

Now they own the only Molteni stove in Canada.

Made in Lyon, this solid stainless steel gas cooker is built to last a lifetime, says Geisweiller, dismissing Canadian stoves as “stainless steel on the outside and rust on the inside.”

He says the type of stove Molteni builds is common in Europe and he contends Molteni makes the best.

He decided he wanted this type of stove after seeing examples at trade shows.

Naturally, such a piece of workmanship comes with a price.

For Le Select, that was \$100,000, including shipping and installation.

Ted Reeser of Celco Inc., the Canadian representative of Molteni's parent firm, Electrolux Professionnel S.A.S., is quick to point out that Molteni stoves in general are competitively priced with equipment of comparable quality.

The Molteni company in Lyons builds all its stoves custom-made to the specifications of the customer.

“It allowed us to design kitchen and stove at the same time,” says Geisweiller.

Before construction on the new restaurant was finished, the 1.5-tonne stove was lowered into the basement kitchen by crane.

Geisweiller is almost lyrical describing the stove. He points out nice touches such as a well of water underneath the open burners. It catches any spills from food being cooked, so that instead of carbonizing under the heat of the burner, the spilled material remains in the water and is flushed out when the stove is shut down.

Le Select's stove has an oven, two burners, two flat tops and one plancha, basically a flat top with heavy gage steel that is brought to a very high heat to sear fish.

The kitchen is designed in a circle surrounding the stove, so instead of working on a line, chefs are stationed all around the stove.

Reeser says that only other Molteni cooking equipment in Canada is a rotisserie at the Casino Windsor.