



CAVITY PROTECTION
SYSTEMS LIMITED

Case study from Cavity Protections Systems

Quote Ryan Kinneavy, Head Chef, The Spyglass Inn

Ryan Kinneavy is head chef at the Spyglass Inn, Ventnor, Isle of Wight, a busy family-run pub where homemade food is freshly cooked in batches. To help them cope with the high season's trade, which sees them average 750-800 meals a day in the summer, they use 11 microwaves to heat up single portions.

Ryan, who's worked at the Spyglass Inn for 15 years, says: "We've been using the Microsave™ for several years and they're brilliant. We were involved in testing out some prototypes when they were first being developed.

"They're easy to use and they cut back on general maintenance and daily caretaking and cleaning of the microwaves. We clean them three times a day after each shift. When you pull out the Microsave, the inside of the microwave is virtually clean; it just needs a quick wipe round.

"They're very durable, especially when you consider the amount of heating up and cooling down they have to do and then going through 80 degrees in the dishwasher.

"Using the Microsave saves a lot of wear internally on the microwaves, we've seen quite a reduction in the amount spent on repairs – we barely see microwave technicians now!"

**To find out more about the Cavity Liner, call 01329 285518 or go to
www.cavityprotectionsystems.com**

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