

Mark Hix New Brand Ambassador for Sub-Zero.

When chef and restaurateur Mark Hix was looking for refrigeration for the Library kitchen above his Tramshed restaurant in EC2, London, Sub-Zero was top of his list.



The famous grade II listed building in Rivington Street has a fascinating history, designed by Vincent Harris and built in 1905 as an electricity generating station for the then popular Tramway System. Now sympathetically transformed into a chicken-and-steak-lovers eating emporium, it features a specially commissioned Damien Hirst art installation with private dining for up to 40 guests.



Mark is thrilled with his Sub-Zero ICBBI-36UFD fridge/freezer:

“My Sub-Zero is the closest domestic fridge to the kind of fridges we use commercially in the restaurants. A good amount of fridge and freezer storage, with easy sliding drawers, so you can easily see and access what you have stored. A good looking beast that would fit in to any domestic kitchen. Like a commercial fridge it retains both the fridge and freezer temperature perfectly, thereby vastly extending the life of my fresh and frozen foods”. Mark Hix, chef.





For more information or hi res images
please contact Juliette Raine jraine@subzero-wolf.co.uk