



**Luxurious accommodation.
Award winning fine dining.
Smooth, efficient service.
Find out what our
Microlift service lifts
did for The Grange Hotel, York.**



“The Grange Hotel is a first-class establishment with very high standards to maintain. Our first pair of Stannah Microlifts gave such good service, and for so long, that when they eventually had to be replaced, after eighteen years’ loyal labour, we had no compunction about specifying Stannah to fill their footprint. And so far so good – the new Microlifts are performing well and helping us to retain The Grange Hotel’s status as one of York’s finest hotels.”

Amie Postings
General Manager, The Grange Hotel

Recognised as one of the finest hotels in England and winner of numerous top accolades and awards, The Grange Hotel in York is a Grade II Listed Regency town house hotel offering luxurious accommodation, event facilities and a choice of restaurants and private dining rooms to suit all occasions.

Stannah – so good they named us twice!

This thoroughbred venue has recently replaced its original pair of Stannah Microlifts, installed in 1991, with a new pair of Stannah Microlifts. What greater testament to eighteen years of faithful service than to specify Stannah twice and consecutively?

The new pair continues the excellent but discreet transport of food and associated items from the cellar kitchen to assorted dining venues ranged over three floors: the award-winning Ivy Brasserie, the Cellar Bar, the Morning Room, and the Green Room and Library.

Installation was relatively straightforward as the lift shaft and supporting structure were already in place and operational. The replacement cars and components slotted in easily, but attention to method of installation and making good had to be of a very high standard in keeping with the nature of the hotel – its own operational standards and the standards decreed by Grade II Listing.



Silver service - automatically

Available with a variety of options, The Grange Hotel specified the heated 50kg Microlift model to keep food in prime condition from kitchen to dining table.

One lift travels from the cellar kitchen to the first floor, with the other lift also serving the second floor to include the serving room for the Library and Drawing Room, both of which form part of the hotel's multi-purpose function suites.

Locally-renowned Head Chef, James Brown, and his team are delighted with the new Microlifts and their central role in the kitchen's day-to-day preparation of the finest, freshest, locally-sourced ingredients served on time and at the correct temperature to the delectation of the hotel's discerning clientele.

Installed without a hiccup

With the lift shaft and supporting structure already in situ and in fine working order, both replacement cars and components slid easily into place and were finished in keeping with Grade II Listing criteria. In no time, the Microlifts were up to speed with hardly a break in service.



“It’s impossible to do my job without our Stannah Microlifts – and I love the heating feature – an invaluable innovation!”

James Brown, Head Chef

All Stannah lift products meet required standards, including: DDA, EN81-70, EN81-3, BSEN115, Health & Safety at Work Act, CE Mark and Certificate of Conformity.

To find out more about Stannah's comprehensive ranges of Passenger Lifts, Escalators & Moving Walkways and Goods Lifts, go to www.stannahlifts.co.uk


An independent family business since 1867

Stannah Lifts Ltd
Anton Mill, Andover, Hampshire SP10 2NX
Telephone: 01264 339090
Email: platformliftsales@stannah.co.uk
www.stannahlifts.co.uk

Stannah