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## The Kitchen at Llyn Gwynant Barns

The Llyn Gwynant barns include the Kitchen Barn which has a commercial kitchen at one end, and wooden tables and benches for around 20 people, as well as large wooden seats and a crog loft sleeping platform at the other end.

The kitchen is equipped with:

- **Induction hobs:** Three Lincat twin hob table-top induction hobs, 350 x 654 x 115mm (six induction hobs in all). If you are unfamiliar with these, please take care. Induction cooking heats a pan by magnetic induction instead of via a heating element. Since pans are directly heated, very rapid increases in temperature can be achieved. So do not leave empty pans on the hob for any length of time. Also be aware that when pans get too hot, they switch themselves off automatically and so may need to be turned on again. Induction cooking is efficient, puts less waste heat into the kitchen, can be quickly turned off, and has safety advantages compared with other methods. However, only pans made of a ferromagnetic metal, such as cast iron or some stainless steels, will work on them. Other pans (eg, copper, glass, non-magnetic stainless steels and aluminum) only work if placed on a ferromagnetic disk over the hob, which then functions as a conventional hotplate; please note that large pans on ferromagnetic disks may require extra cooking time. A set of pans suitable for these hobs are available for your use; ferromagnetic disks are also available on site.
- **Two Bluseal electric ovens:** 810mm wide, 616mm deep, with 2.8kW heating and 2kW grill elements and electronic thermostats. Because they are fan-assisted/convection, they cook more quickly than conventional electric ovens; cooking temperatures should therefore be set 20°C lower than for conventional ovens (eg, if a dish is cooked at 180 °C in a conventional oven, set the temperature at 160°C; 200°C should be lowered to 180°C, 170°C to 150°C, etc).
- **Hood:** Lincat L4 fume filtration hood, 0.45kW, 1295mm wide.
- **Lincat Hot cupboard:** 600mm wide, 900mm high. Ideal for warming plates and for holding food safely at the desired temperature. Adjustable thermostatic control with temperature range up to 103°C
- **Small appliances**, including microwave, toaster, kettle, and water boiler are provided.
- **Freezer and fridge:** Stainless single-door 600-litre freezer with three adjustable shelves; double-door stainless 960-litre fridge with six adjustable and two floor shelves.
- **Food prep stainless steel table and sink** with right-hand bowl, left-hand drainer.
- **Benches:** Mobile chef's stainless bench and three other movable benches, which form a centre island.
- **Stainless handbasin** with lever taps and soap dispenser.
- **Kitchen waste bins x 4**, step-on, 90 litre.
- **Dishwasher tabling and sink** with pre-rinse spray taps and drainers.
- **Classeq commercial dishwasher**, tray racks beside, detergents and rinse aid provided.
- **Large cupboard** beside the dishwashing area, for tableware.
- **Wall-mounted insect killer**, 30W, above the door to the Tall Barn.
- **Fire safety:** Please read fire plan and instructions on the noticeboard by the door. Fire extinguishers are located in a red box at the end of the Kitchen Barn and a fire blanket is on the shelf in the kitchen area.

The Kitchen Barn has underfloor heating. There are large ceramic tiles on the floor and small white tiles on three sides of the kitchen. Internal doors lead to the Tall Barn at one end and Big Barn toilet block on right side wall (beside the tall cupboard). Wooden steps lead up to the crog loft sleeping platform, with our tableware storage and a cupboard containing brooms and mops underneath the stairs. A payphone is on the wall beside the outside door, as well as a noticeboard where safety instructions, including fire plan, and contact numbers are displayed.