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Issue 17

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**DESIGNING A MODERN
COMMERCIAL KITCHEN**



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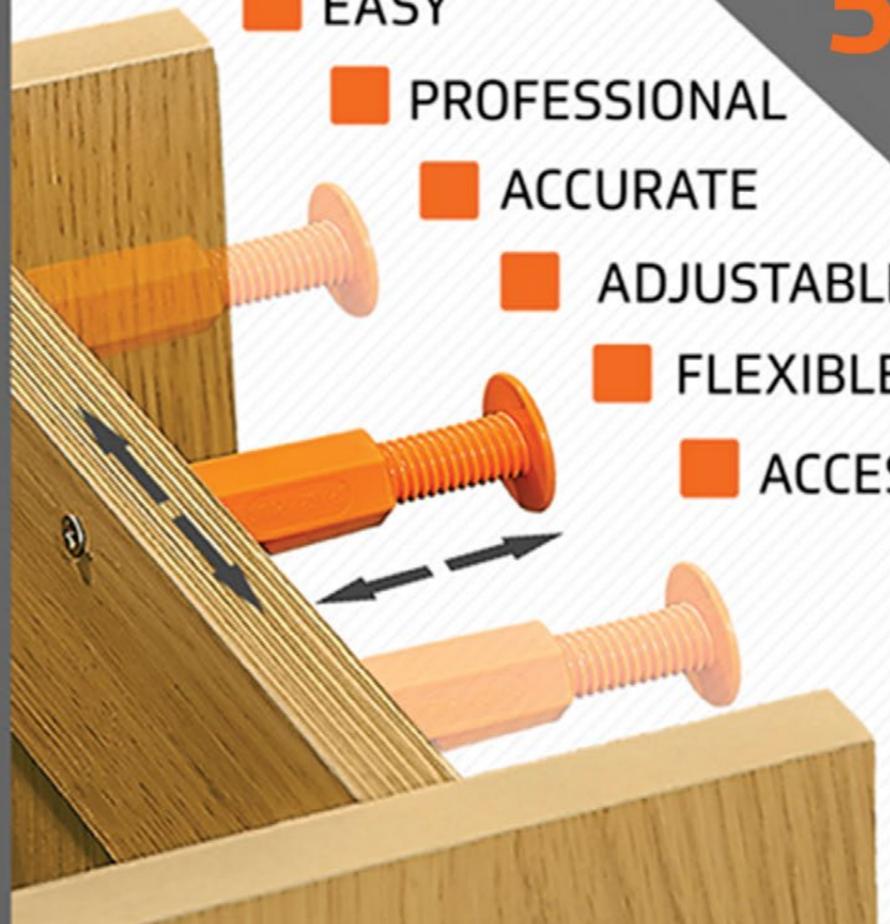
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DESIGNING A MODERN COMMERCIAL KITCHEN

COMMERCIAL KITCHENS

THE design of the commercial kitchen is the backbone of any catering business. Ideally, a strong design and a carefully planned layout will need to be outlined long before the kitchen is built, taking into consideration equipment positioning and work flow.

Everyone appreciates that one of the most essential ingredients in terms of establishing a successful hotel, or restaurant is to have great staff, who are prepared to work together as a team.

One such establishment where the staff all seem more like a family than an assortment of fellow workers drawn from the local area and further afield is the delightful harbourside Bay View Hotel, situated in County Donegal in the town of Killibegs – Ireland's main fishing port.

The hotel's bar and restaurant together provide a safe harbour for trawlermen drawn from all over Europe, as well as the many local fishermen who regard the Bay View as their "local".

Steeped in history, Killibegs is famous for providing a warm Donegal welcome, The Bay View Hotel is the town's longest serving accommodation provider for those seeking to explore the Wild Atlantic Way and Sliabh Liag (Slieve League) Cliffs situated close-by on the south-west coast of County Donegal and said to be the highest and finest marine cliffs in Europe.

The cliffs provide terrific views of the Atlantic Ocean and Donegal Bay as you walk towards the terrifyingly high top of Sliabh Liag, where the cliff face rises over 600m above the raging ocean.

After a bracing walk along the cliffs, the Bay View Hotel offers an ideal place to rest a while and enjoy the best of Irish hospitality.

The hotel itself is owned by a Singapore businessman by the name of Peter Gabriel, but it is hotel manager, Seamus Gallagher who is the day-to-day "face" of the Bay View Hotel, acting as the hotel's amiable and avuncular host and whose responsibility it is to ensure the smooth running of the hotel as a whole.

Although it may not be seen by the visiting public, it is invariably the case that it is the hotel kitchen, which is at the hub of any business concentrating of the hospitality of its guests. A properly equipped hotel kitchen combined with a chef who knows what he (or she) is doing are the two vital cornerstones of any commercial catering enterprise.

At the Bay View, head chef, John McNelis and his team of willing assistants both front of house and in the hotel kitchen itself certainly seem to know how to provide the peaceful respite that guests are looking for.

The Bay View boasts two separate kitchens – one situated immediately behind the busy bar and another on the floor above, where breakfast waitress, Aideen Morrow is a breath of fresh air at day break, acting like a mother hen making sure that all her chicks (the hotel guests) are sent about their business with a freshly cooked breakfast inside them - one which may even include freshly smoked kippers, or fish landed from one of the boats idling at the waterfront only a couple of hundred metres away.

There is no doubt about it that the secret to a busy, working kitchen is good design and layout and in this article we provide tips on how to achieve just that.

As far as design is concerned, the golden triangle myth suggests that there are three key



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ADJO-SHAAM



All cuts and abrasions must be kept covered

Food safety sign

FREEZER

factors but, in actual fact, there are five aspects to achieve the optimum commercial kitchen design.

These are:

1. Storage: Ingredients must be kept fresh and free from contamination and at the right temperature depending on the individual product. Cooking utensils must likewise be easily accessible.

2. Food Preparation: Whether you're chopping up onions, or preparing poultry, it's vital to segregate different types of food during the preparation process.

3. Meal Cooking: Establishing the right location for the "cook-line" is vitally important. This is the beating heart of the commercial kitchen - the engine which, if it stalls, or fails to start properly will need more than a pair of jump leads to get it going again. The location of the cooking equipment is vital too in terms of ensuring a smooth operation.

4. Service: Efficient kitchen design means that front-of-house staff have rapid and safe access to the pass without disrupting the kitchen flow.

5. Cleaning and Washing: Plates, glasses, cutlery etc need to be washed ready for re-use. A well designed washing up area that allows adequate space for sorting and handling in conjunction with the correct dishwasher is vitally important.

It is around these five work stations that the design of a commercial kitchen must be based. Quite simply, it is essential that your kitchen flows correctly.

Kitchen workers need space to move and easy access to the most-used points, such as a sink.

SPATIAL PLANNING, DELIVERY AND STORAGE

SPATIAL PLANNING:

Smart commercial kitchen design is essential for efficiency,



At the upstairs kitchen the chefs have plenty of room in which to work thus helping to ensure industrious harmony.

safety and in terms of producing revenue.

The first rule of designing a commercial kitchen is to ask the following questions:

1. How much space is available?
2. What is the intended menu, or food offering?
3. How many people will be employed to run the kitchen?
4. What style of service will be offered?
5. How many covers are looking to be achieved?

The process of designing the correct facility that meets with all these requirements is one that involves getting all these things just right.

In simple terms the process works like this:

1. The choice of menu will dictate the catering equipment and processes required.
2. The intended number of covers in conjunction with this dictates the exact number of staff members required.
3. Staff numbers dictate the working and circulation space.
4. The resulting size of the kitchen dictates the front of house area.

It is inevitably the case that it will be necessary to perform a delicate balancing act between the front of house and the back of house areas.

This can involve reducing the kitchen foot-print by removing equipment, changing the sizes of equipment or, indeed, by changing the operation slightly.

It can also involve rethinking the style of seating to be used within the restaurant itself.

It should always be borne in mind that, eating establishments do not simply comprise a front-of-house dining area and a back-of-house kitchen where the chefs are busy working.

Other important points which must be factored into the

equation are the need for staff changing rooms and managerial offices, as well as separate areas for toilets and waste storage.

Always be sure to allocate up to 120cm in front of storage areas with a sliding door 120cm² in front of other rooms with swinging, or folding doors (such as service doors, or dining rooms) and 90cm between work surfaces.

KITCHEN FLOW

In a commercial kitchen it is vitally important to be aware how the "traffic" flows. From the point of delivery to cooking to serving and to washing, there is a process that simply must be accommodated.

Planning a commercial kitchen with these steps in mind will cut down on basic errors, such as waiting staff having to carry dirty plates back through the cooking area, disrupting the chefs in the process.

Visualizing how every aspect of the food service process will play out in is a key element in terms of getting everything right first time.

1. Goods in (delivery).
2. Storage: Cold or Ambient.
3. Preparation.
4. Cook.
5. Service.
6. Dishes return from dining room.

Once the used plates are returned to the kitchen, the washing up process begins.

Crockery can be scraped into a bin, or a waste disposal unit.

Baskets can be loaded with dirty crockery and pre-rinsed using a spray hose.

The same baskets can then be left to air dry on basket runners, or placed in open racks within in a dedicated crockery store

Clean crockery is then usually stored in the hot cupboard.

In the design of a commercial kitchen Prep, Cook and Dishes Return should be separate and never be allowed to cross over one another.

It is also important to establish what food you will be serving beforehand, so that you purchase the necessary catering equipment.

Fully understanding your menu will enable you to buy-to-fit, cutting down on unnecessary equipment, which will save on space and expenditure.

DELIVERY

Delivery vehicles must have adequate access to the premises. Make sure that there is a direct route through to the catering area and that it does not impede on any part of the premises where customers may be found, such as a corridor, where there is a risk of public liability.

Likewise, the location of the point of entry for goods being delivered to the kitchen must not interfere with the flow of the kitchen, or impact on customer service.

The location of goods received should be as near as possible to the delivery point

Adequate space should be allowed for catering staff to enter



Stainless steel is the ultimate material for the hotel or restaurant kitchen on account of its hygienic qualities.

No, it is not a popular resort in the Greek Islands. It is the port of Killibegs in County Donegal - the home of Ireland's biggest fishing fleet and a much-loved destination for holiday-makers during the summer months.





and exit the kitchen without being impeded by crates of fruit and vegetables and the like.

Space should be allocated for a sufficient amount of racking and worktop or table space, with an additional allowance for scales (if required).

Consider what type of produce will be delivered and how often. Whether it is entirely comprised of fresh produce, or perhaps a mix of fresh, pre-prepared and frozen, this will determine what equipment is needed, as well as having a bearing on storage and prep storage.

When a delivery is received, it should immediately be checked allowing the chefs to be safe in the knowledge that sufficient quantities have been ordered and that the order has been correctly delivered.

The last thing any hotel or restaurant proprietor needs is to get to Friday evening only to discover that the chefs have run out of certain ingredients just in time for a busy week-end!

Ideally, your point of delivery should be situated in an area that does not require delivery personnel to enter the kitchen and food prep areas.

This is vital to ensure that hygiene levels are maintained, at the same time as ensuring that the kitchen work flow remains uninterrupted.

STORAGE

Refrigerated storage:

Space permitting, a walk-in cold room is ideal, providing a large amount of storage space, which can often result in cost savings, due to bulk ordering of key ingredients.

They also allow easier access to goods and produce which

helps to speed up preparation work, as well as allowing easier management of use-by dates and product cycles, ensuring that the quality of what is being offered to the paying customer is never in question.

However, in cases where space is limited, refrigerated cabinets are sometimes the only option.

Freezer storage:

Again, the preferred choice would be a walk-in freezer store but, when designing a smaller working environment, this is often one luxury which may have to be sacrificed.

Walk-in freezer stores differ from cold stores in the fact that they need an insulated floor to maintain optimum temperature levels.

This can be achieved by having either a raised floor creating a step into the room, or by creating a recess in the slab, so that the finished surface of the freezer room can be flush with the surrounding floor heights, thus creating the ability to roll in trolleys directly.

In many cases, freezer storage capacity is created using upright stand-alone cabinets, especially where space is at a premium – as, of course, is very often the case.

Dry storage:

A lockable dry storage room is a must. It can be employed to house all of the ambient goods that are used – whether these are tinned, or canned food items, spices, or fresh produce.

Similar to the freezer room, when designing a smaller environment and space is limited, lockable wall cupboards and tiered racking systems inevitably become viable options.

Storage of non-food items – (non-perishable and disposables):

Items which fall into this category include napkins, paper cups, paper plates, till rolls, order books and the like. Here there is no need for a large space consideration. Nevertheless, it is something you have to plan for.

Crockery storage:

There should be an allocation of adequate space for crockery in an area that is clean and free from grease, water and dirty items.

This should ideally be located close to the exit table of the dish-wash area and nowhere near a pre-rinse spray.

In larger establishments, it is advisable to try to incorporate a separate crockery store, due to the natural amount air pollution in any commercial kitchen.

In most cases, the crockery can be redistributed into the pass area, ready for re-use.

In order to minimize movement around the kitchen, crockery should ideally be stored near a washing up facility.

COSHH Storage (Control Of Substances Hazardous to Health):

An important part of any commercial kitchen is the chemicals and equipment used for cleaning and disinfecting purposes.

A lockable COSHH room with a bucket and janitor's sink is again ideal. However, due to limited space in the average commercial kitchen, this is normally replaced by a lockable metal COSHH cabinet.

It is important to remember that cleaning and sanitation chemicals cannot be stored above food, food equipment, utensils, dishes, or disposables, such as napkins, or plastic cutlery.

Other storage requirements to bear in mind are staff lockers,

returned and recalled food, an allocated area for packaging material and one for general waste.

Wherever possible, bulk storage should be situated as close as possible to the goods received area to allow easy dispersion of goods to their storage area without interfering with other catering operations.

In short, the amount of storage required for a kitchen should never be underestimated.

FOOD PREPARATION, SINKS AND LAYOUT

Food Prep:

Food preparation should be positioned between bulk storage and the cooking area to ensure that the correct flow is achieved.

Where possible and when space allows, preparation should be segregated into different processes such as:

- Raw meat and fish prep.
- Vegetable prep.
- Prepared, or ready cooked prep.
- Poultry prep.
- Pastry and dessert prep.

Environmental Health Officers are increasingly keen on segregation, essentially liking to see kitchens divided up into clearly defined areas. Their recommendations can prove invaluable in terms of getting your commercial kitchen design



Streamlined efficiency provides the key to a perfect working environment for hotel kitchen staff and their colleagues - the waiters and waitresses whose visible endeavours are at the "front of house", but who should be equally at home on their frequent forays into the hotel kitchen.

right first time, saving you both money and time in the process.

If necessary, consider chilled preparation areas for high-risk food environments. In smaller establishments where segregation is not possible, stringent regimes must be employed to ensure segregation of processes, making sure that utensils and tables are suitably sanitized between processes. In addition, consider adequate refrigerated storage for prepared food.

It is a good idea to always keep the “messy” preparation stations well away from the areas from the main cooking area. Having as much “put down” space as possible for chefs opposite, or in close proximity to the cooking equipment is also really important.

Whilst in a commercial kitchen there is always a need for a “bulk” stores area, it is vital to consider localised refrigeration. A combination of various types of “under the counter” refrigeration can be allowed for in the design.

These types of fridges are commonly known as “day fridges” and allow kitchen staff to take stock up to the local refrigerator prior to prep starts from the main walk-in fridge, or freezer.

This provides a much smoother and efficient operation which, in turn, cuts down on unnecessary traffic and crossover within the kitchen. In a small kitchen, these types of equipment placement are paramount in terms of making the space work in the most efficient manner possible.

Sinks:

Prep sinks should be provided in areas, such as those for fish or meat preparation and for the preparation of vegetables. It is important to remember that the crossover of raw product is a major issue and proper segregation of these processes should be given due consideration.

As well as preparation sinks, there should always be a dedicated pot wash sink used solely for this purpose.

Environmental Health Officers will require you to also have dedicated hand wash basins, along with adequate soap and hand drying facilities available at key points around the kitchen.

To summarize key items to incorporate into preparation areas are:

- Prep tables.
- Under counter refrigeration.
- Prep sinks (segregated).
- Pot sinks.
- Hand wash facilities.
- Wall shelves (wherever possible).

LAYOUT CONSIDERATIONS

Plan your workspace dimensions carefully. You’ll need to make provisions for space between pieces of equipment, in front of equipment, including opening doors, as well as factoring in space for staff to walk freely around the kitchen.

Ergonomics:

Efficiency is the order of the day when it comes to kitchens. Whether it’s a multi-functional machine saving you valuable space, or a machine which requires little energy, streamlining is important.

One area in which this comes into play is minimizing the amount of movement staff are required to undertake when going about their daily business.

Equipment should be strategically placed, so that staff can take as few steps as possible, with minimal bending, reaching, walking, or turning.

A grill should be always be situated close to the main oven range and the refrigerator, freezer and blast chiller should be close together for fast access to refrigeration.

Creating an energy-efficient kitchen will help save money. Refrigeration and cooking equipment should be kept apart to save refrigeration units from being forced to overwork. Cooking equipment should also be strategically placed to promote the ventilation hoods’ efficiency to extract any cooking odours which occur.

Be flexible:

In the catering industry, trends change quickly and what is working perfectly well today might not work tomorrow.

Your chef may decide to take up another job offer and move on. His or her replacement may want to change the menu – essentially you want a commercial kitchen design that can accommodate different styles easily.

Include quick disconnects for your gas cooking equipment for optimum mobility and easy cleaning.

Storage for clean crockery should be located near the washing up station to minimise movement around the kitchen.



Lunch time at the carvery bar of the Bay View Hotel in Killibegs is always a busy time for chef, Sean O'Donnell.

DESIGN LAYOUT OPTIONS

Island-style:

An island-style kitchen features one main block in the middle of the main space. Usually the cooking equipment is situated in the centre, with food prep, storage and kitchen-to-serve transition areas on the outer walls.

Sometimes this is reversed, with prep equipment in the centre and cooking equipment located around the perimeter.

Zone-style:

In a zone-style layout the kitchen is divided into different sections. There are sections for food prep, for cooking, for refrigeration and ice machines, for sanitation and washing, as well as a section for kitchen-to-server transition.

Assembly-line:

This is ideal for restaurants producing large quantities of the same food, such as pizza places, or sandwich shops.

The kitchen is laid out in order of use and equipment is set up in a line, creating a conveyor belt-style operation.

A pizza restaurant or take-away can start with the refrigerator, moving to the dough-shaping area, to the pizza prep table, then to the gas deck oven and, eventually, to the warming and holding station, or into a pizza box.

Knowing what you’ll be serving and having a clear idea of the nature of the clientele that you are endeavoring to attract will certainly help you decide which layout is best suited for your purposes.

One critical element of a working kitchen is temperature control. You are required to include adequate and effective ventilation – and it is also in your best interests to keep your staff happy and your equipment running smoothly.

Kitchens can become incredibly hot and stuffy and to keep staff safe as well as comfortable, heating levels must be reduced.

Include extraction and ventilation systems above combi ovens, fryers and all gas appliances to remove excess hot air and freshen up your kitchen.

This also helps keep staff comfortable during their long and busy shifts, ensuring that morale and productivity are not adversely affected.

A heated kitchen can also affect equipment. Equipment such as fridges can lose effectiveness if the atmosphere is too hot.

EQUIPMENT GROUPING AND POSITIONING

Grouping:

The type of restaurant, size of your budget, the menu and the amount of space you have will all play a role in determining what equipment you need to purchase and how it is arranged.

Each piece of cooking equipment (aside from microwave ovens) must be placed under a ventilation hood, which ensures that your kitchen remains free from cooking effluent, heat and moisture.

Positional tips

1. Separate fryers from other cooking equipment to prevent oil splashes and splatters. Place a small commercial work-table, or fry-holding bin and heat lamp between.

2. Isolate your simmering/boiling liquids by keeping steam kettles, tilting skillets and stock pot ranges near one end of your cooking block.

All cooking equipment should be under a suitably ventilated canopy with appropriate overhangs to all sides.

Canopies should have removable and washable filters to alleviate grease and particle build up.

It is also advised that, in particularly greasy environments, carbon and grease filters be placed in the ductwork.

Extraction systems need to be calculated on the cooking equipment beneath it, especially when gas equipment is involved.

Access panels to all parts of the ductwork are also required for maintenance purposes.

The size and specification of the ductwork and fans will be calculated from what equipment requires extraction and also the distance between the canopy and the final extract point from the building.

MATERIALS AND PIPE WORK

Materials:

Having a kitchen which is easy to clean is essential. A dirty kitchen will not just run the risk of breaching hygiene laws, but it will also impact on the performance of your equipment – leading to wear-and-tear and the eventual need for replacements.

Surfaces which will come into contact with food must not absorb grease, food particles, or water.

Stainless steel is the optimum material here, as it is durable and can withstand chemicals for easy cleaning. It comes in various grades.

Stainless steel must have a minimum grade of 304 to be used in a commercial kitchen. This is because it has a low content of iron and will not rust.

Iron and mild steel is not suitable for use in a kitchen. Generally speaking, nor is timber. Plastic laminate and solid surface materials are suitable surfaces for food preparation.

All surfaces should be non-porous (meaning that liquid, or air cannot pass through) and must be replaced when scratched, or damaged.

Pipe Work:



The Bay View Hotel is situated on the west coast of County Donegal on the Wild Atlantic Way. Slieve League Cliffs are to be found close-by. They are said to be the highest and finest marine cliffs in Europe and attract visitors docking from cruise liners and travellers from across the globe.



Head chef, John McNelis busy at work at one of the two kitchens operating at the Bay View Hotel in Killibegs in County Donegal.

- Main pipe work within commercial kitchens should be 50mm.
- Short connections of appliances to main pipe work should be 40mm and wash hand basin connections to pipes should be 32mm.
- Pipe work should be a minimum of 20mm from walls to allow for clearing underneath.
- All pipe runs should be provided with adequate supports.
- The fitting of concealed pipes in block walls by the “chasing method” must be authorised by a structural engineer to ensure wall integrity.
- Extreme care should be taken to ensure that walls are not chased too deeply on each side to accept services.
- Connections from fittings should enter walls between 200mm-250mm from finished floor level.

CLEANING AND WASTE

Cleaning:

Hygiene is of paramount importance and food premises must adhere to a high standard of cleanliness, ensuring that there is no accumulation of food waste, dirt, or grease.

Nothing must compromise the safety of food and it is essential that you purchase high quality cleaning equipment. Sanitizer should be used with a dry wipe and spray and should never put down the sink, or drains.

Each prep area should have its own dedicated sinks and wash hand basins to prevent cross contamination. These basins should be separate with a physical air/gap for further protection. Colour

coding provides an excellent method to combat cross contamination.

Walls and floors should be cleaned with a suitable cleaning agent to leave a pristine surface with all bacteria being sufficiently removed. Sanitizer is not suitable for this.

Sanitizer is suitable for touch surfaces such as handles, table tops, doors, wash hand basins, switches and cutlery boards. Use a spray bottle and paper towels, making sure to remove all organic matter.

Knives, cooking and drinking utensils should be cleaned in a dish/glass washer. Utensils used by multiple people should be sanitized after each use.

Wash hand basins must be positioned so that any water droplets falling from the basins don't come into contact with any surrounding work surfaces, or places where bacteria can gather.

The water temperature in sinks in a commercial kitchen should be between 46-48 deg C for washing operations. Space must be provided for holding, draining and drying.

To dispose of waste water, such as from floor washing, a janitorial sink with hose connections must be provided in a separate room.

Dishwashers must operate with a wash temperature of around 56 deg C. The temperature for the final rinse, to provide thermal disinfection for the dishwasher, must be at 82 deg C, or above for a minimum of 12 seconds.

Utensils which are used for eating, or drinking and food contact



Front of house staff at the Bay View Hotel include Siobhan Barrett and Dearbhla who are always ready to greet customers with a cheery smile.

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surfaces must be sanitised to prevent food contamination.

WASTE

Waste management:

Effective waste management is key to a hygienic operation. Waste that needs to be disposed of includes food wastage, grease, general rubbish and recyclables.

Waste facilities should be located at the food prep area and near the washing area for the served-but-uneaten food.

These waste facilities are usually bins with lids lined with green bio-degradable bags. Bins must be easily accessed in all areas of the kitchen and be fitted with a secure lid.

If a room is used for waste collection, it should be away from food storage and prep areas, due to the risk of contamination.

Recyclable materials, such as bottles and cans, are usually put into bins, or crates in the kitchen and then moved to outdoor bins, or to a separate room for collection.

Any rubbish chutes should be made of stainless steel. Empty grease traps and arrestors should be emptied by a suitably qualified person on a regular basis

Waste containers should be stainless steel, due to its durability and clearly identified.

Waste storage containers must be kept separately away from food locations, with suitable ventilation and free from pests. You should ensure that water from cleaning exits through a drain into a grease trap and doesn't mix with other areas.

Food waste should be removed and stored in containers suitable for waste disposal services to handle. They must be easy to clean, prevent contamination and kept in good condition.

LIGHTING, WALLS AND FLOORING

Lighting:

The necessity for good lighting in any commercial kitchen is obvious. However, there are many things to consider to make sure you have right level of light; for example, your kitchen should be free from glare and reflections.

You'll also need to make sure you choose the right light bulbs.

Points to be taken into consideration include natural light, required luminance levels (lux), surface reflections and emergency lighting.

The clear benefit of natural light is cost and efficiency. However, as your commercial kitchen will almost certainly be used late into the evening, your main source of light will be artificial.

Windows in the kitchen should preferably be less than 10 per cent of the total floor area, looking out to the sky, or open spaces.

Give careful consideration to the positioning of windows and skylights to minimize glare.

The recommended illuminance level for a commercial kitchen's general working area is 160 lux. For food preparation, cooking and washing areas the luminance should be 240 lux. Dessert presentation and cake decorating require 400-800 lux.

Light reflects off walls, ceilings, floors and surfaces. Colour, material and the finish of these surfaces needs to be thought about, as the reflectance can be a factor in the luminance level of the area. Good visibility is paramount to a smooth-running kitchen.

Emergency lighting must be included to ensure that patrons and staff alike will be safely evacuated if necessary. Emergency lighting should turn on automatically from its own power supply whenever there is a power failure.

In order to ensure that your establishment is compliant with all the necessary regulations, it is recommended that you consult qualified electrical engineers, designers and/or tradesmen.

WALLS



Mine host at the Bay View Hotel in Killibegs is 70-year-old Seamus Gallagher - everyone's favourite "uncle"

Wall finishes must be resistant to grease, food particles and water. They must be smooth and even, with no exposed fixings, buckles, or ledges. As hygiene is vital to a commercial kitchen, the wall surfaces must also be easy to clean.

Consider:

1. Ceramic tiles with anti-bacterial grout.
2. Maintain a minimum 1200mm wide free-draining paved surface around the premises.
3. Install fly screens where windows can be opened.
4. Cover external vents with mesh.
5. Seal the junctions of external walls and roofs.

In order to ensure that storage areas are free from pests, you should inspect stock daily, and exercise regular rotation, as well as making sure that store room racks are 600mm from the walls for easy cleaning and inspection.

Invest in insect control devices, such as electronic insect killers placed at entrances to tackle the problem as it arrives. A filter should be fitted to ensure that flies and insects don't enter the kitchen through ventilation apertures.

Where food is likely to be dropped, insect baits, such as cockroach baits will eliminate crawling pests - although they should not be placed anywhere where they can cause food contamination.

FLOORING

When considering surfaces for your kitchen floor, you must choose materials which have a non-slip surface. Appropriate surfaces include:

- Stainless steel with a non-slip profile and welded joints.
- Ceramic tiles with epoxy grouting.
- Steel trowel case hardened concrete with epoxy sealant.
- Quarry tiles with impervious sealer.
- Polyvinyl sheet or tiles with heat welded joints.

It is important to remember that the junction of floor and wall surfaces can be a hot bed for contamination, due to grease and dirt. Consider coving the junction to make it easier to clean.

Flooring must be easy to clean and not absorb grease, food, water, harbour pests and not cause water to pool.

HEALTH AND SAFETY

Keeping your kitchen safe is a tough task that demands constant vigilance and action. There are potential dangers emerging all the time, so you must make staff aware of their role in preventing hazards.

According to the Health and Safety Authority, these are the best practices for staying safe in the commercial kitchen:

- Fit wheels or castors to the legs of machine, equipment and furniture for ease of movement.
- Ensuring new staff wear cut resistant gloves during training.
- Use a check-list for safety precautions at the start and end of each shift.
- Correctly utilize food labels to prevent contamination.
- Deal with spills straight away and use absorbent material to soak up the spill.

View the Health & Safety Authority's website for more information.

Fire Safety:

Fire hazards are real and every precaution should be taken to prevent fires and contain them when they do break out. It's vital to make sure you take fire safety seriously.

The most common cause of serious fires in commercial kitchens is over-heating of deep fryer oil. It is therefore recommended that all extinguishers and blankets are suitable for hot oil fires and that they are serviced regularly by a licensed engineer. You want to be sure they are fit for purpose, lives may depend on it!

There is no set number in terms of how many fire extinguishers are needed as this depends on the size of your kitchen. They should be:

- Preferably placed near the exit route in a high-traffic area.
- Easy to access.
- 100cm high from the floor.
- Kept within 2m and 20m from the risk of cooking oils and fats blazes - ideally within 10m.
- Kept within 40m from appliances at risk of electrical fires.

Fire blankets are only to be used to extinguish small cooking and clothing fires. They must be either rectangular or square, with no side bigger than 1.8m and no smaller than 0.9m and weighing no more than 10kg.

It must be folded, so that it can be opened in under four seconds and inspected (along with emergency lighting) every 12 months. They must be kept in an obvious and accessible place. Generally, there should be one fire blanket per five fire hazards within the same area.

Emergency devices should be placed in different parts of the kitchen and should be serviced at least once a year.

ACCESS

A commercial kitchen design should promote safe and



One of two commercial kitchens at the Bay View Hotel in County Donegal, this large room provides plenty of space for staff to work in without hindering each other in any way, as should always be the case in any busy commercial kitchen.

convenient movement around the work place, access to all parts of the work place and safe emergency escape routes. Exits must be clearly signposted and free from obstruction in case of emergency.

One exit is required if a space is small enough, so that any one point is a maximum 20m from an exit, otherwise two, or more are required both of which should comply with building regulations.

The escape route must have 200cm of space vertically and 100cm horizontally, aside from doorways. Ensure that vehicles cannot block exits, simply by placing suitable barriers.

Emergency exits must lead to designated safety areas.

Consider people with disabilities, ensuring safe and suitable access where reasonable.

First Aid:

For optimum safety, one basic first aid kit should be on site for every 50 staff working at any one time. For 50 to 100 staff, an occupational first aid kit is needed. Two kits are required if you have more than 100 staff.

First aid kits should be kept in an obvious and accessible place, ideally mounted on a wall. Kits must be on every level of a multi-level kitchen.

All staff must have a first aid kit within 100m of their regular work position.

SUMMARY

Needless to say, every kitchen is different and what works in one place might not necessarily work in another.

It all comes down to your individual circumstance - the size and style of your building, planning permission, budget, your menu and local area demographic.

Ultimately, your commercial kitchen may have its own specific requirements, but this guide will get you on your way to a commercial kitchen design that will really work well.

Want to find out more about the Bay View Hotel?
Visit www.bayviewhotel.ie



NEW KITCHEN BUSINESS OPENS IN CALDERDALE

A FAMILY run kitchen design business has opened a new showroom in Brighouse as part of ambitious expansion plans.

Inhouse Kitchen Designs, which is a platinum retail partner of Masterclass Kitchens established in 1975, has opened the new 500sq² showroom in Brighouse by a husband and wife team who together boast over 40 years' experience in the kitchen trade.

Owners, Steven and Hayley Godden employ a dedicated installations team. To mark the opening, Inhouse Kitchen Designs held a special event, with a champagne reception, inviting local businesses and customers along.

The deputy mayor of Calderdale, Cllr Angie Gallagher, also attended and officially opened the showroom for trading, which launched with a 15 per cent discount on all kitchens and a free design consultation worth £500.

'It's fantastic to be opening a business on the High Street and we've had an incredible amount of support locally. Brighouse boasts a large number of small businesses and family-run shops and they've all been really helpful during our fit-out and work

to create and launch the new showroom', says owner of Inhouse Kitchen Designs, Steven Godden.

'We were really pleased to have the deputy Mayor attending the opening, as well as the area sales manager for our kitchen manufacturing partner, John Fialdini, from Masterclass Kitchens.

'Partnering with Masterclass Kitchens was the natural choice for us when we opened as, due to our experience, we know all too well that the bespoke, hand-made kitchens are of an unrivalled quality and we can't wait to start installing these beautiful kitchens for our customers,' says Mr Godden.

The new showroom will be selling a range of modern, classic, Shaker and handle-less kitchens with over 14,000 colour and design combinations.

The business is also offering a free design service from the new showroom, or a free home design can also be booked.

Want to find our more?
Visit www.inhousekitchendesigns.co.uk



VISIT US AT WWW.KITCHEN-MAKER.CO.UK - ONLINE MAGAZINE - ISSUE 17



GUILD MARK AWARDED

AN ACKNOWLEDGEMENT OF EXEMPLARY STANDARDS

HOWDEN's Joinery, claimed to be the UK's largest supplier of kitchens and joinery to trade customers, has been awarded the prestigious Manufacturing Guild Mark from The Furniture Makers' Company.

Founded in 1995, Howdens addresses the "done for you" market, selling kitchens and joinery from local depots exclusively to trade professionals, who then install them for end-users in all parts of the UK market – owner occupiers, private landlords, local authorities, housing trusts and small developers.

Howdens supplies over 469,000 account holders, all building trade professionals, with 4.4m kitchen cabinets, 2.5m doors and a million worktops and breakfast bars each year, manufacturing from factories in Runcorn, Cheshire and Howden, East Yorkshire.

In 2018, Howdens reported annual sales of around £1.5bn, with profit before tax of £239m.

Howdens operates more than 690 depots across the UK, employing around 9,500 people in depots, manufacturing, sourcing, and logistics.

Sponsored by the Biesse Group and Lectra, the Manufacturing Guild Mark has been the mark of excellence, distinguishing Britain's top furnishing manufacturers, since 1993.

The Manufacturing Guild Mark is awarded to companies which demonstrate high standards across seven assessment criteria: design, product development and function, manufacture, human resources, financial stability, sustainability and sales and marketing.

Manufacturing Guild Mark chairman, Ben Burbidge

presented head of manufacturing operations at Howdens Joinery, Julian Lee with the Manufacturing Guild Mark in February at the company's Howden factory.

'Congratulations to Howdens Joinery for successfully passing the independent audit to be awarded the Manufacturing Guild Mark,' said Ben.

'The seven criteria that each company is assessed against results in a complete check of the whole business. To pass each one is a real achievement and something all staff at the business can be proud of, added Ben Burbidge.

'We are incredibly pleased and honoured to be awarded the Manufacturing Guild Mark as a mark of excellence in our manufacturing team and operations,' said Julian Lee.

'We are very proud of our British manufacturing heritage and continue to heavily invest and develop our operation, people and products.

'We believe that we have a fantastic culture and there is something worthwhile for all concerned with our business. We pride ourselves on the trade quality of our products, innovative design, use of materials and manufacturing processes with a continuous improvement mentality focussed on delivering for our depots, the builder and their customers.

'This award acknowledges the exemplary standards to which our teams operate in order to deliver the best kitchens and joinery products to our customer,' concluded Mr Lee.

Want to find out more? Visit www.howdens.com

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WOODWORKING MACHINERY

Introducing the **NEW** ATACAM CNC Routers

ATACAM

PRICES FROM £38,000

This new range of affordable CNC Routers from ATA Engineering offers the same high quality build that you come to expect from a company that has been supplying CNC's for over 20 years, along with support and technical back up.

Standard sizes:

8 x 4, 10 x 5, 3m x 2m

(Special sizes available on request)

Standard Features:

HSD HSK Spindles, Rotary ATC, Location Pins, Tool Digitizer.

3 and 4 Axis machines in stock.

Call us today to arrange a Demonstration!



Castle Pocket Routers from ATA Engineering



New Improved Model TSM22 Pocket Router

Model TSM22, the most popular Pocket Router in the Castle range has been re-designed with a new lift up table top to provide the following features:

- Easier and quicker access when replacing the router cutter, drill and other parts during routine servicing and repair.
- Additional safety feature which automatically disconnects the electrical supply to the Bosch motors.

This long established and widely used model continues to provide the quickest and strongest method for kitchen and bedroom carcass manufacture, retail display stands and other interior fitting applications.

Call us today to arrange a demonstration.



ATA Engineering Processes Ltd

ATA House, Unit B, Boundary Way, Hemel Hempstead, Herts, HP2 7SS

t: 01442 264411 e: sales@ataeng.com www.ataeng.com

STAY SAFE & WORK FROM HOME WITH EXPERT SUPPORT

Hexagon supports woodworking professionals working from home with access to Cabinet Vision and Alphacam with free online licensing and remote access options to help woodworkers remain productive while working from home.

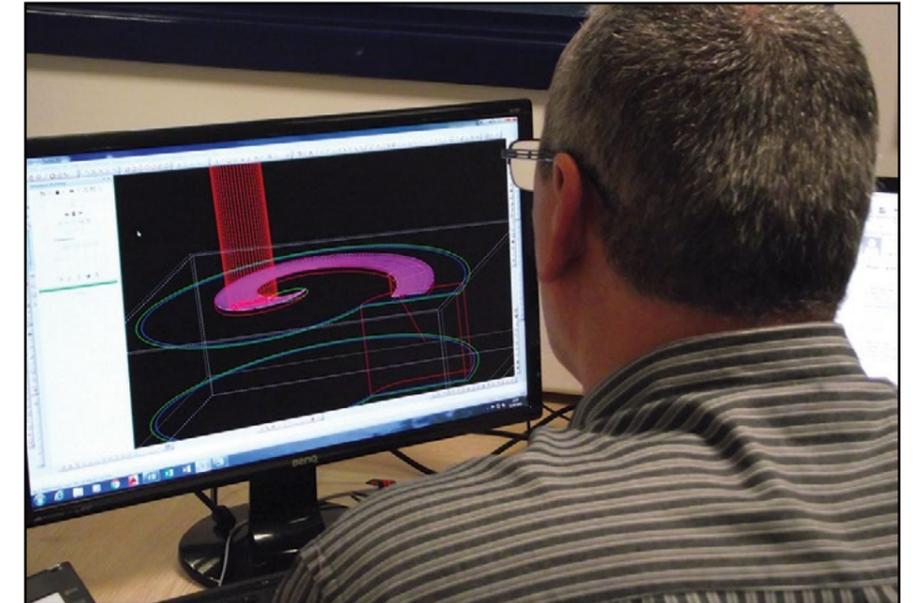
Hexagon's Manufacturing Intelligence division is offering a range of free offline licensing and remote access options designed to enable efficient home working for woodworking professionals facing new productivity challenges during the COVID-19 outbreak.

Home working options will be provided for Hexagon's production software and metrology software offerings, as well as the MSC Software range of CAE solutions, at least until 30 June 2020. Users will also have access to additional online learning resources.

This includes licence move, remote access or additional temporary home office licences for Hexagon's Alphacam and Cabinet Vision.

'The purpose of our smart manufacturing solutions is to improve quality and productivity and this challenge is especially acute during this time of extensive home working' said Paolo Guglielmini, President of Hexagon's Manufacturing Intelligence division.

'So, to support the industries we serve,



we're offering special access to our software and learning tools for both current customers and non-customers who can benefit from our technology'.

'Like many businesses in the manufacturing sector, we have many employees working from home at the moment and we appreciate that giving them the right tools to work remotely is essential to their wellbeing and success'.

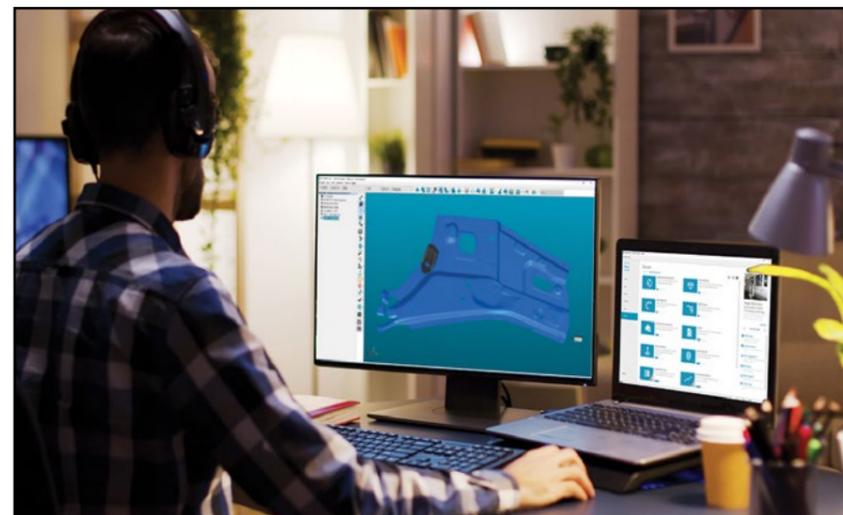
'By offering learning and remote working solutions I hope we can contribute to maintaining productivity and quality while keeping employees in manufacturing safe.'

Details on how to access the home working packages can be found at www.hexagonmi.com/wahs

The offering will include:

- Extension of licences for work-from-home support or alternative access options for MSC Software CAE solutions.
- Licence move, remote access or additional temporary home office licences for Hexagon's CAD CAM software such as Alphacam and Cabinet Vision.
- Free offline licences of the latest versions of PC-DMIS and other leading metrology software.
- Free remote machine monitoring via the HxGN SFX | Asset Management asset performance management solution.
- Free access to online learning for Hexagon's metrology and MSC Software solutions.

Although Hexagon employees are also working remotely, service and support remains in operation. Full details are available from local offices.



Want to find out more?
Visit www.alphacam.com
or www.cabinetvision.com



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Jason Szukalski
Director
Anarchy Ltd



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- Custom cabinet & room designs
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- Full costing direct from design
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“ We use CABINET VISION every day, and we can't live without it.”

Terry Moore
Vice President of Design
Sunrise Wood Designs

| cabinetvision.com



EXCITING CABINET VISION & ALPHACAM ENHANCEMENTS SHOWN ON DEMONSTRATION AT KBB

Woodworking Software Creates Digital Threads for Smart Factories

VISITORS to the kbb exhibition saw how woodworking CAD/CAM software from Alphacam and Cabinet Vision can increase both sales and productivity for kitchen specialists.

'They attracted considerable interest, as the latest versions both feature a raft of new and enhanced functionality,' explains EMEA sales manager for both products, Michael Pettit.

Visitors were particularly interested in solutions that connect their business silos together, primarily sales to manufacturing.

'Cabinet Vision is the perfect tool to create the "Smart Factory", allowing for automation from the showroom floor to all the diverse manufacturing processes. Sales, design, pricing, presentations, furniture engineering, reporting and machining are all parts of the total "Design to Manufacture" solution that is Cabinet Vision,' adds Mr Pettit.

In addition, with Alphacam visitors wanted to see how they could move away from autonomous work cells and create a digital thread, where they connect their processes together for greater efficiency and profitability.

'With Alphacam, part programming single files on a machine control is a thing of the past. Alphacam's automation tools allow users to automatically create their CNC programs by integrating with other business systems,' says Mr Pettit.

'This was our biggest ever stand at kbb and we're extremely happy with the number of quality inquiries and orders taken

over the four day period of the show,' adds Mr Pettit.

The stand also featured demonstrations of the software's link with measuring equipment from Hexagon's Leica division. As part of Hexagon's philosophy of supporting data-driven Smart factories, the latest release of Alphacam CAD/CAM software speeds up how jobs which require several processes are managed.

A new job type has been introduced in Alphacam 2020.1 – the Multiple Process Jobs functionality makes it simpler to create jobs and orders which need to be outputted to more than one machine, or which require any secondary processing at the same machine in Automation Manager.

'In the past, users had to create multiple jobs to process complex operations in Automation Manager,' says product manager, Chip Martin.

'Now, a single job can be created, containing all the different machines and manufacturing processes that the part goes through,' he adds.

He also highlights an example of machining the top and back of a part. In the latest version of the software, these two processes can easily be worked as a single job.

'NC code will simply be created for both of them automatically, which is also the case for additional machines and other processes,' says Chip.

This improvement streamlines how complex manufacturing processes are handled in Automation Manager.

'Once the process is defined and the Multiple Process Job is created, the operator can easily repeat the same complex job many times for different parts,' explains Chip.

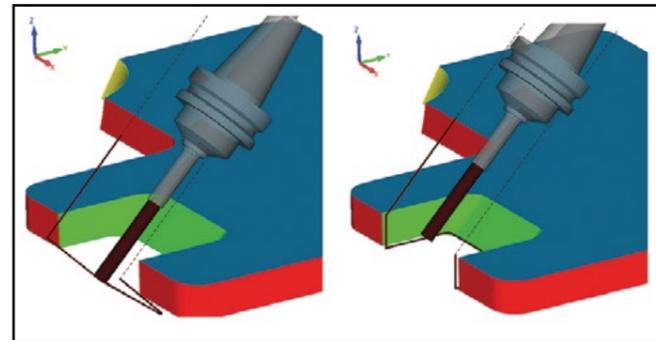
'In addition, the user interface will help show exactly which processes and machines the part will go through,' adds Chip.

Several enhancements have been made to Automation Manager's output file options. Firstly, the new File Name Configuration dialog creates names from job information, job files, or any custom text.

Secondly, a number of improvements to Report Creation include the ability to generate up to four different layouts, which can also be printed.

All the materials being used can be included in one report, and a report can be produced for each material and each nested sheet.

'This fine-tune control means users can tailor Automation Manager output entirely to their specific requirements,' says



product manager, Chip Martin.

The rough/finish of solid faces with Tool Side function now supports cylindrical faces to be machined. Planar and cylindrical faces can be combined in a single selection.

For solid faces that are perpendicular or undercuts, an active work plane can be used to define the preferred approach angle (scanning direction).

'In the previous release we introduced the ability to machine solid faces directly for rough/finish and sawing,' says Chip.

'This has now been enhanced to allow simple planar faces to be machined without creating new geometry,' he explains.

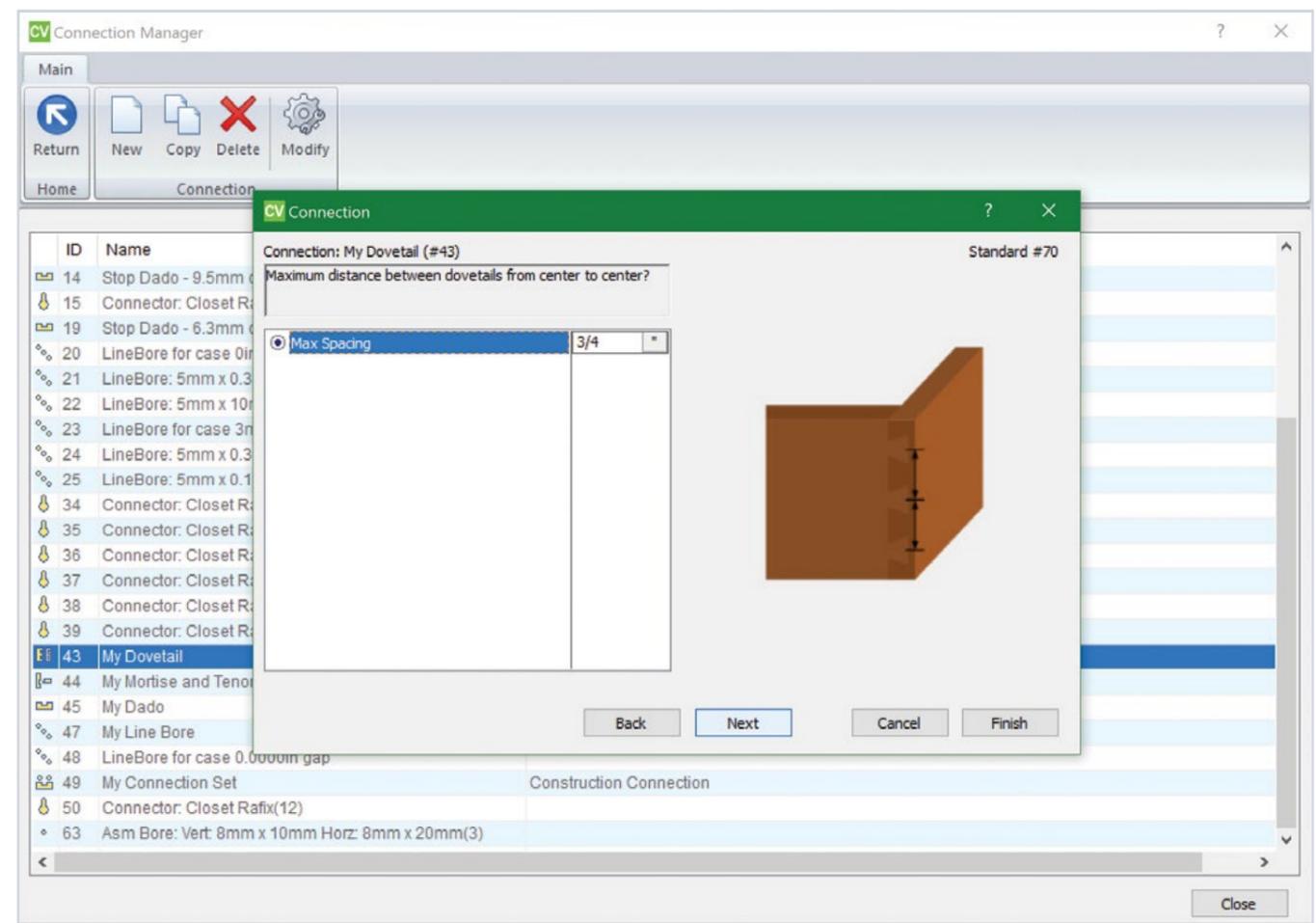
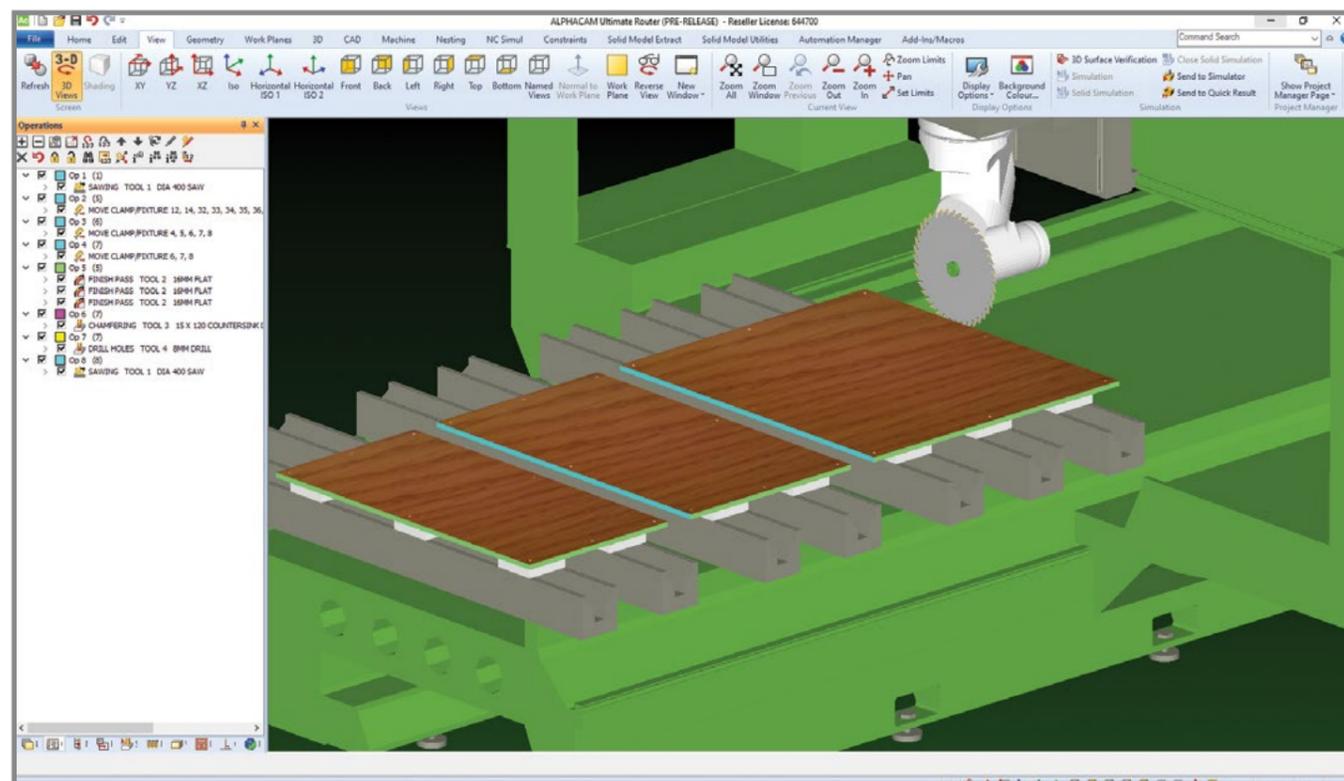
Cylindrical faces as well as planar faces can now be selected and Alphacam automatically finds the best angle for machining them.

This calculation is carried out whilst maintaining a fixed angle for the tool in a work plane, guaranteeing that most controllers will be able to support compensation (G41/G42), and Lead-In/Out generated by Alphacam.

'Before this improvement, users had to carry out several steps to machine a selection of faces using the tool side,' says Chip.

'Now, instead of creating work planes and extracting geometries, they simply select the faces for machining and Alphacam calculates the required tool angle and work plane to machine a selection of faces. This is a real time saver!' he concludes.

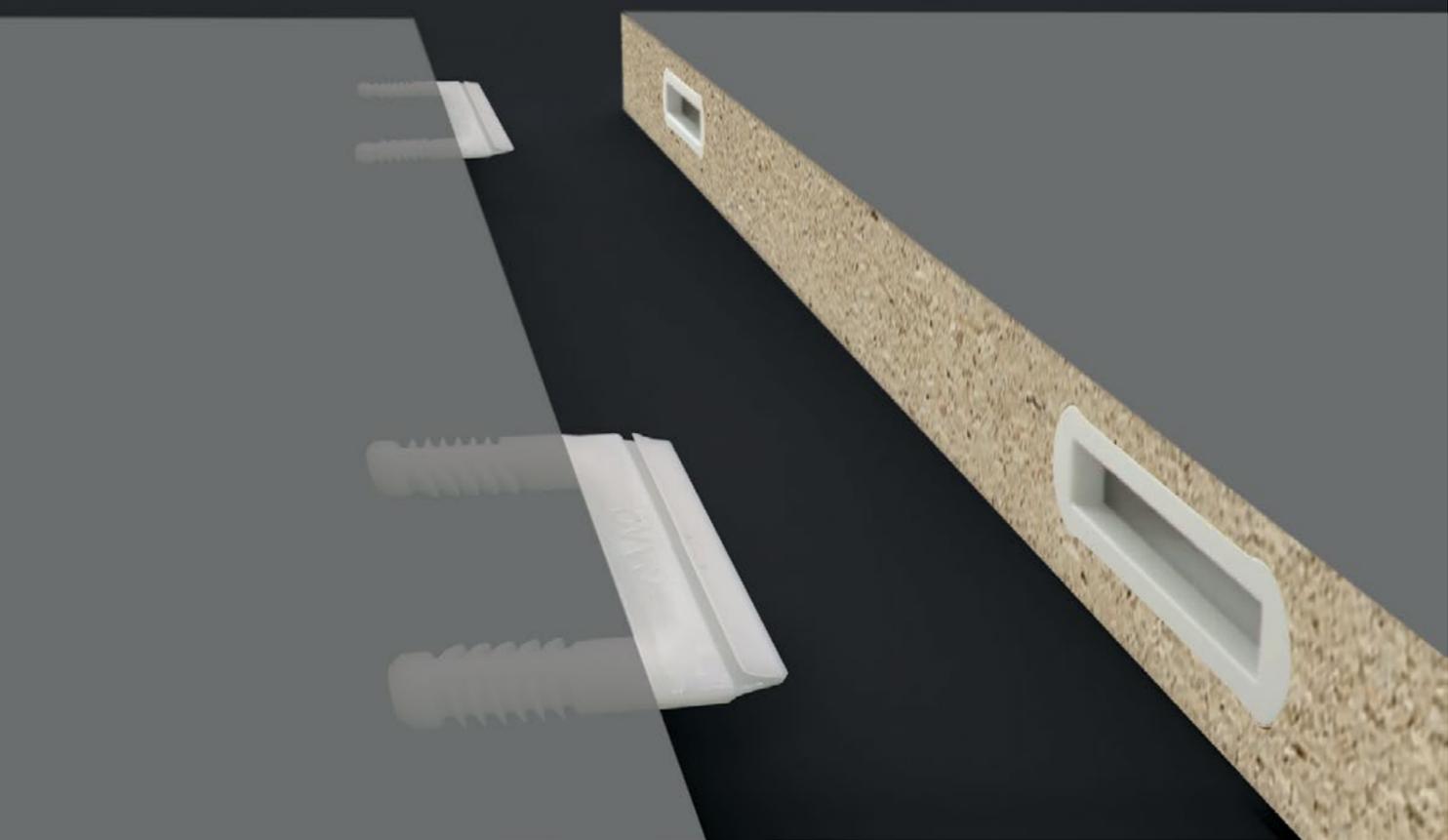
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BLUM HAS MORE INGENIOUS IDEAS FOR KITCHEN FITTERS

BLUM unveiled a selection of brand new products at kbb in Birmingham last month. This new launch harnesses Blum's "Moving Ideas" concept.

As a company, Blum specialises in the manufacture and distribution of lift, hinge and pull-out systems for furniture in all living spaces especially kitchens

With movement and ingenious ways to achieve this at its core, Blum is always moving forward. At kbb, Blum launched a series of brand new products:

Space Step

This brand new plinth solution takes storage to new levels with the ability to bring multi-functionality to cabinet plinths.

A practical solution to compact living spaces, Space Step is not only a step, but also creates extra storage behind the toe-kicks of the base units. It is ideal for lending a helping hand when reaching taller cupboards.

Aventos HK Top

A lift system which, while small in stature, is set to inspire designers, retailers, fitters, architects, suppliers and home-owners alike, thanks to its multiple integrated features.

Benefits include a safety mechanism and opening angle stop, whilst both large and heavy fronts are able to open and close with ease. This lift system is incredibly easy to install, making projects much simpler and quicker for fitters and cabinet makers alike.



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Pull-Out Shelf Lock

A discreet, space-saving mechanism that securely holds an open pull-out shelf in place, Blum has developed a practical lock-open stop for its Movento and Tandem pull-out shelves.

No need to worry about wobbles, or shelves sliding back in, even if small appliances and gadgets are placed on top.

As well as this trio of brand new products, Blum also showcased some exciting new finishes.

Easystick

Blum's computer-aided automatic stop system, Easystick allows cabinet makers and manufacturers to produce precise and finely crafted pieces of furniture without fuss.

When used in conjunction with the new MiniPress top drilling and insertion machine, Easystick automatically calculates all fixing positions and the stops automatically move to the correct position.

Legrabox

This sleek and slim box system boasts clear contours, parallel

drawer side design and accent lines, with exciting new finishes alongside personalisation options being launched at kbb.

Movento

Blum has evolved its runner system into something even more precise with synchronised smooth running action and advanced adjustment options.

Blumotion

Clip Top Blumotion combines innovative technology with award-winning design and top quality motion for the smallest of spaces, as soft-close Blumotion is seamlessly integrated into the boss. Check out standard and onyx black finishes to take your design to the next level.

Aventos

This lift system brings top quality motion to wall cabinets, even those with large or heavy fronts, for freedom of movement.

Want to find our more? Visit www.blum.com



STANDING OUT FROM THE CROWD

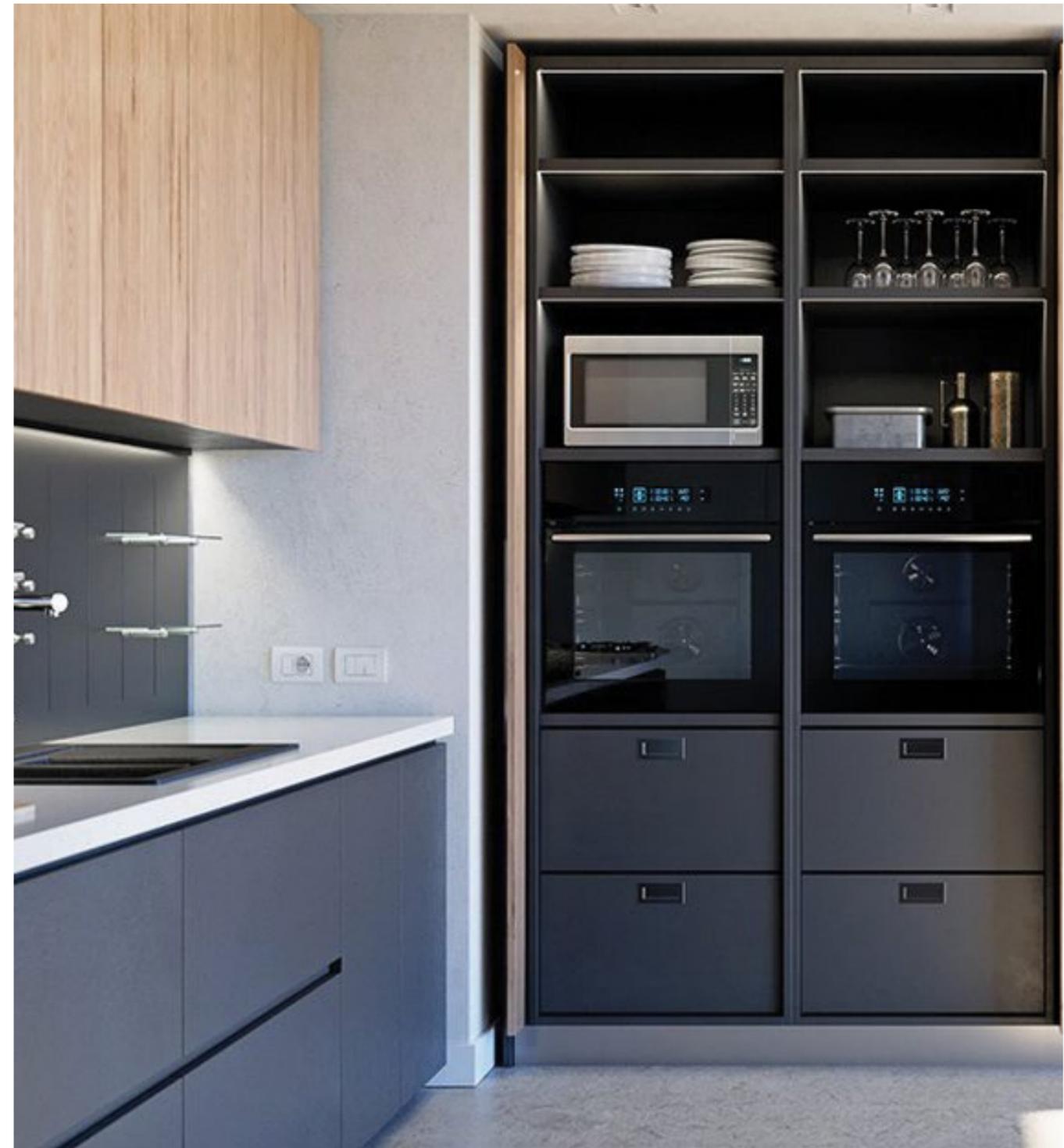
SALICE certainly stood out from the crowd with its stand at kbb with its range of kitchen furniture fittings.

Salice show-stopping stand featured plush carpets, greenery and the cabinetry on display enabled visitors to view and see in operation, the company's ever-expanding selection of products, ranging from award winning hinges to innovative sliding systems, lift systems, runners and drawers and accessories, including stylish storage to discreet waste management solutions.

Salice's pioneering hinges were featured on the stand be on the stand too, including the Silentia+ range.

Designed to offer the most advanced deceleration system, Silentia+ delivers a consistent closing action across a range of hinges for doors of all sizes, weights and applications.

Want to find our more? Visit www.saliceuk.com



W20 – ALL SET FOR ANOTHER GREAT SHOW PACKED WITH ALL THE LATEST INNOVATION

THE W Exhibition, the only UK trade show for the joinery and furniture industries and its components-arm, Elements, are on course to deliver a record-breaking showcase when doors open at the NEC in Birmingham next September (27-29).

The organisers have announced that over 80 per cent of space has already been sold for 2020, with a number of exciting updates planned for the biennial exhibition, which brings together some of the world's leading suppliers of woodworking machinery, materials and tooling.

Over 9000 visitors are expected to attend the September 2020 showcase, with Elements once again showcasing the very latest in finishing products for the KBB, furniture production and interior design markets.

Free to attend, The W Exhibition and Elements 2020 is the only place for carpenters, joiners, machinists and much more to see running woodwork machinery, the latest materials, components, software, tools and innovations for the woodworking sector.

Visitors can expect to see industry leading brands, such as Biesse, Felder and many more. The W Exhibition and Elements 2020 will include the launch of a new Tooling Village with the latest hand-held tools on display.

Also new for 2020 is the launch of a dedicated seminar and learning programme designed to deliver best practice tips and tackle the very latest industry themes and trends, all delivered by experts from across the field.

'We've listened to our audience and have developed the show content to meet their evolving needs,' says managing director of Montgomery Design and Build, Nickie West.

'There really isn't any other event in the UK that you can see this much live woodworking machinery up close. Many of our exhibitors do a year's worth of business in just four days.

'We're delighted to announce that the show is already over 80 per cent sold with six months still to go until we open our doors to visitors. Our exhibitors have thrown their weight behind both The W Exhibition and Elements to help us put on a record-breaking showcase,' adds Nickie West.

Speaking about their decision to exhibit in 2020, Biesse marketing manager, Andrew Baker says:

'It was a simple decision following the success that we had at The W Exhibition 2018, which was our best ever UK show.

'It provides a great platform to meet new customers and

also further engage with existing customers to demonstrate how our solutions can help them.'

'Historically this has been an extremely successful show for us, in terms of meeting both small businesses working on bespoke projects and larger companies working on more sizeable contracts,' says marketing executive for Elements exhibitor, Crofts & Assinder, Kathryn Hall.

'It's also great for meeting current clients and reconnecting

with historic ones. We have been able to obtain a large amount of new revenue as a result of the Elements exhibition,' adds Kathryn.

The W Exhibition & Elements will continue to support its official charity partner; Help For Heroes with money raised at the event going towards funding workshops and recovery centres across the UK for ex-servicemen and women.

The Exhibitor Innovation Award will also return for 2020 with the aim of highlighting some of the most exciting and innovative products being launched in the market in 2020/2021.

Want to find out more?
Visit www.wexhibition.co.uk



FORTHCOMING EXHIBITIONS



EXHIBITORS

BOOKED TO APPEAR AT W20 AND ELEMENTS AT THE NEC IN BIRMINGHAM FROM SEPTEMBER 27-30

ALL 133 OF THESE WOODWORKING SPECIALISTS ARE BOOKED TO APPEAR
AT W20 & ELEMENTS (LIST CORRECT AS AS FEBRUARY 28TH 2020)

ADPAK	CUTTER PROFILERS UK LTD
AFS BIOMASS	D & D INK SARL
AIR PLANTS	DALTONS WADKIN
AIRPRESS DEVELOPMENTS	DF RICHARDS
ALPI	DIDAC LIMITED
ALTENDORF GmbH	DOORWAY TECHNICAL CENTRE
AMICUS	ERA ARCHITECTURAL HARDWARE CO LTD
AMS	EUROFIT SYSTEMS LTD
ANEST IWATA (UK)	FELDER GROUP UK
ANKERSTUY	FEN UK
AUTOOL	FERWOOD UNITED KINGDOM
AXMINSTER TOOLS & MACHINERY	FESTOOL
BAGPRESS	FILTERMIST SYSTEMS LTD
BECKER UK	FILTREX, HOCKER, POLYTECHNIK, VENJAKOB
BIESSE GROUP	FORMED
BS & B SAFETY SYSTEMS	FOSHAN AODELI (E-SHINING) METAL PRODUCTS CO LTD
C L LOCK	FREUD S.P.A.
CAD+T	GIBBS SANDTECH
CEFLA - WANDRES – MPS MACHINES LTD	GIPLAST S.P.A.
CEHISA	GreCon
CHARVO	GUY-RAYMOND ENGINEERING COMPANY
CinCh SOFTWARE	HANS HUNDEGGER AG
CLOSE BROTHERS ASSET FINANCE	HAPFO GH-TEC MASCHINENBAU
CNC SOFTWARE SOLUTIONS	HEXAGON
COLTON TOOLING	HOFFMANN MACHINE COMPANY LTD
COMBILIFT	HOMAG UK LTD
COMPACTO	HPC LASER
COMPASS SOFTWARE	HRANIPEX
CP TOOLING AND MACHINERY LTD	
CROFTS & ASSINDER	

IMOS AG	PIHER INDUSTRIAS PIQUERAS S.A.
INDUSTVENT	POR BRIQUETTING
INTELLIGENT FIXINGS	PORTAKAL PLASTIK
INVENTAIR	QUIN GLOBAL
ISAAC LORD LTD	R & J WOODWORKING MACHINERY
J & C O'MEARA	RANHEAT ENGINEERING LTD
J WAGNER GmbH	REMMER UK LTD
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KONIG	SCHELLING
KUNDIG	SCM
LAMELLO	SCOTT & SARGEANT WOODWORKING MACHINERY
LEADERMAC	SEMA
LEICA GEOSYSTEMS	SEVROLL UK
LEITZ YOOLING UK LTD	SHANGHAI GRANDHU INDUSTRY DEVELOPMENT CO LTD
LIGNADECOR	SIA ABRASIVES (GB) LTD
MACHINERY SERVICES	SOFIT SRL
MAKA MACHINERY UK LTD	SOLID SOLUTIONS
MASTERWOOD	TEKNOS UK
MAWERA UK LTD	TIGERSTOP
MERENDA	TRANSWAVE
MICHAEL WEINIG UK	TREND MACHINERY
MIRKA	TURBO VACUMENTATION LTD
MUNDY VENEER	TUSKBOND ADHESIVES
NEDERMAN	UV GROUP
NORDFAB	VECOPLAN
NORDUCT	VWM WOODWORKING MACHINERY
OERLIKON BALZERS COATING UK LTD	WENZHOU HOUHE HARDWARE PRODUCTS UK LTD
OERTLI TOOLING UK LTD	WHITEHILL SPINDLE TOOLS
OHRA RACKING SYSTEMS	WOODOLEX LTD
OSTERMANN UK	WOODWASTE CONTROL
OTTO MARTIN MASCHINENBAU	WPR/TAKA
OVVO	
P&J DUST EXTRACTION LTD	
PALAMATIC	
PAWPRINT PUBLISHING	

W20 – A GLORIOUS EVENT WHICH EAGERLY AWAITS ANOTHER 9000 OR MORE VISITORS TO BIRMINGHAM

Here Kitchen Maker takes a retrospective photographic look back to 2018 when the previous bi-annual event was held.

W20 and its sister show, Elements are less than six months away and yet it seems like only yesterday that we were being enthralled by everything that was on show at W18.

That event is now truly over and done with having taken place just over 18 months ago, but it does not mean that woodworkers don't still have something to look forward to.

Many of those exhibitors who were in attendance at the NEC, Birmingham in 2018 will be out in force once again to showcase all the very latest in technological innovation from most of the country's leading suppliers of woodworking machinery and equipment.

W20 and Elements together comprise the only UK trade show for the joinery and furniture industries and these shows are once more are on course to deliver a record-breaking showcase when the doors open at the NEC in Birmingham next September (27-29).

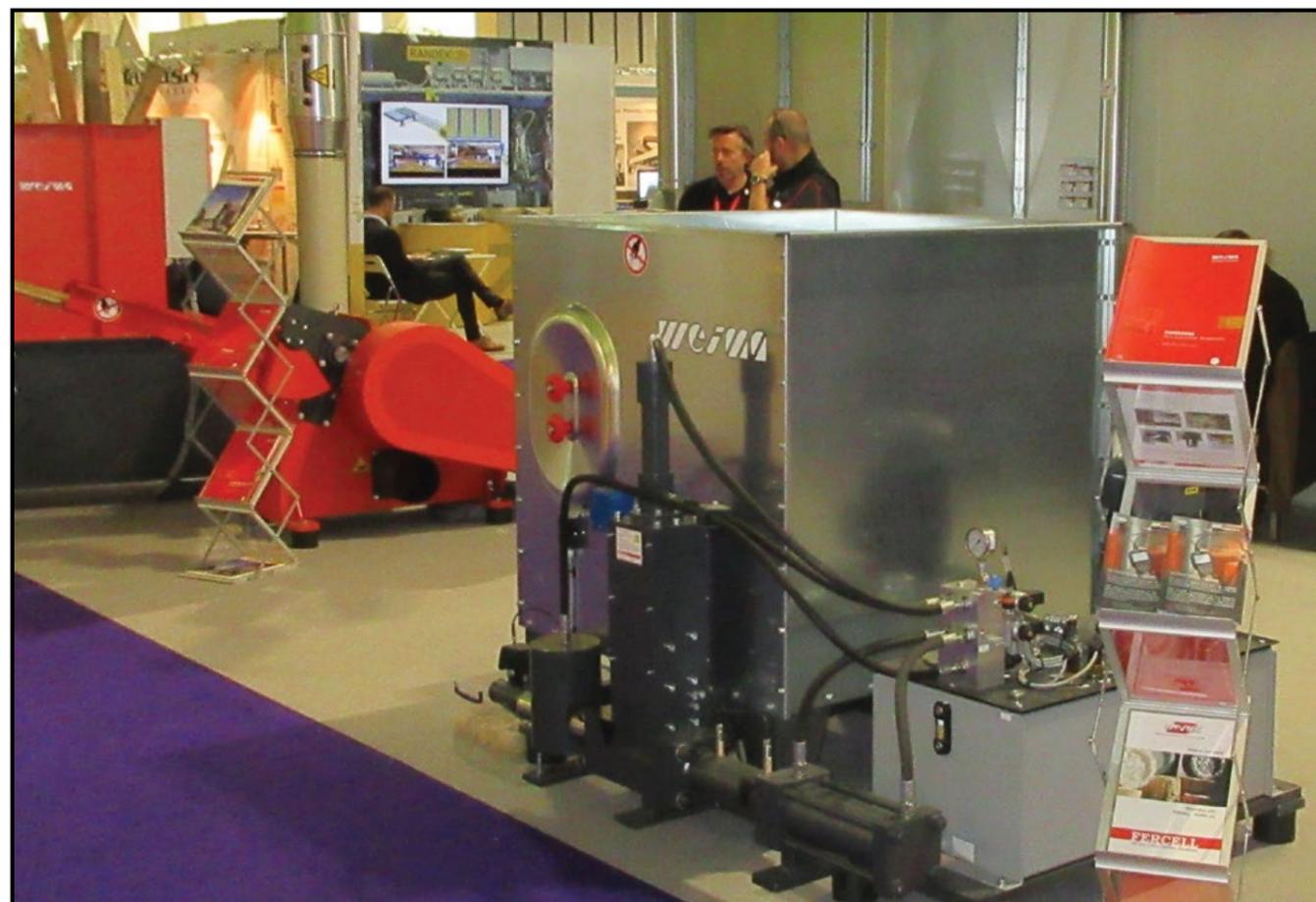
On this page we take a photographic peep back to 2018 in order to provide our readers with a foretaste of what is in store for them at this year's show.

Over 9000 visitors are expected to appear at the 2020 showcase, which is free to attend.

Make a date and be sure to be amongst those 9000 or more dedicated woodworking professionals. Quite simply there is no more important date on the UK woodworking calendar.

It really is an event that anyone involved in the woodworking trade sector cannot afford to miss. Make sure that you join the crowds at the show!

Want to find our more? Visit www.wexhibition.co.uk



Fercell Engineering offers a broad range of dust extraction equipment – a wide selection of which will be on display at W20.



In 2018 Ovvo – the multi-award winning, innovative tool-free assembly solutions company was one of the finalists in the Elements of Innovation Awards with its V-0930 system, which is ideally suited to high grade particle board. Will Ovvo score again at W20?



Visitors to the Titman stand at W20 will have the chance to view the British company's complete range of specialist tooling.



Reconditioned machinery specialist, Ferwood, will be returning to W20 following an extremely successful show in 2018. Featuring over 400 reconditioned machines from leading woodworking machinery manufacturers, visitors will be able to talk to Ferwood's representatives to discuss the benefits of using Ferwood's reconditioned woodworking machinery for themselves.

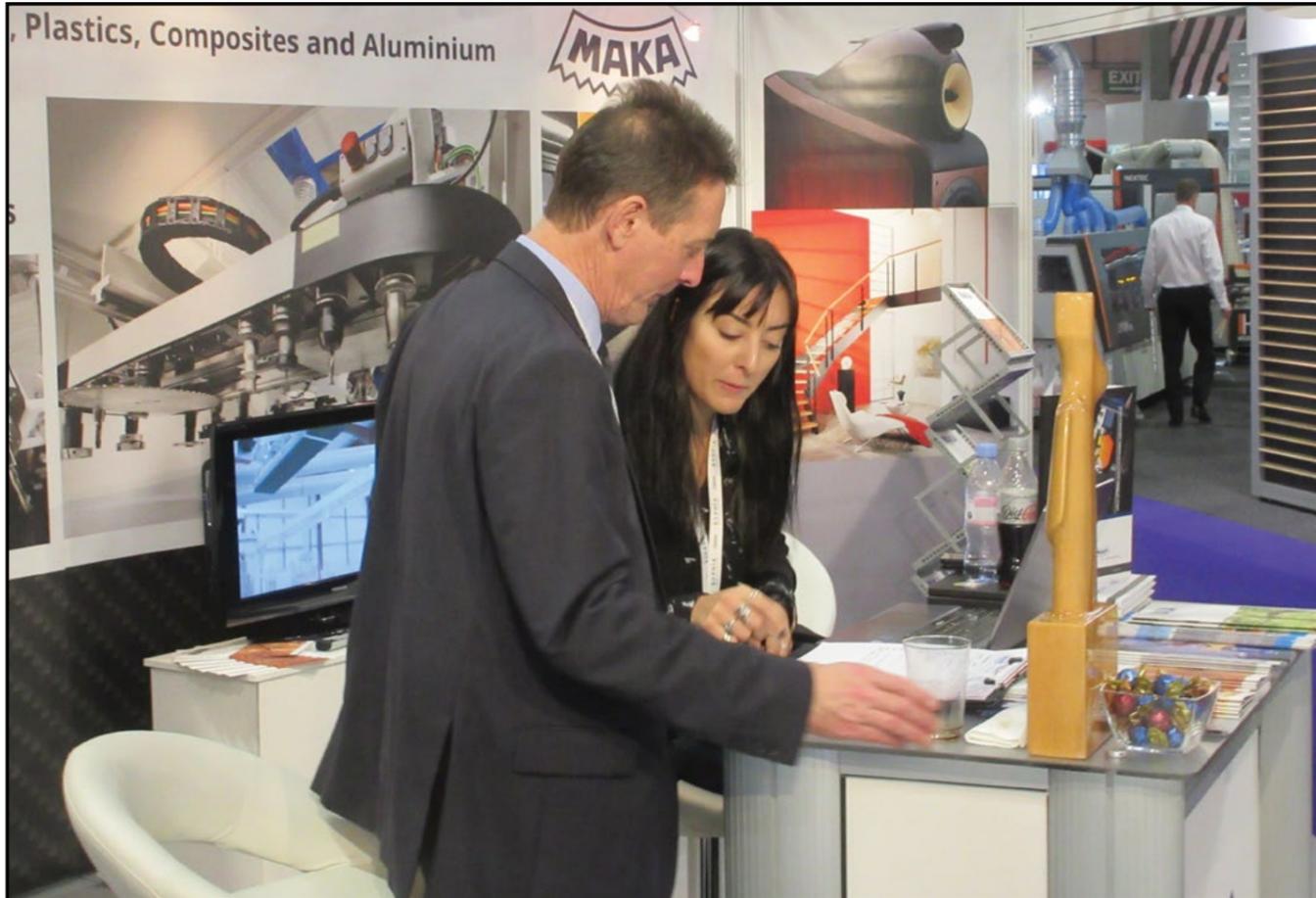
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FORTHCOMING EXHIBITIONS



Tigerstop is a global leader in the production of stop gauge and material positioning systems. The Dutch company will use W20 to promote its wide range of equipment for the specialist woodworking industry, including the Tigerstop automatic programmable pusher and stop.



At W18 MAKA launched new flagship models in the PM170 and PM 270 offering added value coupled with advanced performance. What will MAKA Machinery's Iain Young have "up his sleeve" to introduce at this year's show?



Hoffmann Machine Co Ltd's John Galvin will once again be on hand to demonstrate the many advantages of using his company's highly versatile double dovetail jointing system.



German woodworking machinery manufacturer, Martin's stand will once again have Michael Muhldorfer at the helm to demonstrate the superb capabilities of this renowned specialist's range of machinery and equipment aimed at customers who appreciate build quality.

CHERRYMORE KITCHENS SERVING THE IRISH MARKET

CHERRYMORE Kitchens designs with its customers individual life-style's in mind, providing purchasers with the ultimate living experience by shaping the space that surrounds them.

The aim of this specialist Irish kitchen manufacturer is to create an environment that the owners of their kitchens will love spending time in.

Cherrymore's designers are renowned for their innovative use of materials and an impeccable eye for detail, guiding each purchaser from the design stages through to installation.

From sleek and stylish contemporary designs to the timeless and classic traditional looks, Cherrymore's highly skilled craftsmen take pride in perfecting every detail.

Let Cherrymore's specialists help you create a room that is functional, beautiful and, above all, exceeds your every expectation.

Cherrymore Kitchens is a long-established supplier of kitchens to the trade and retail markets throughout Ireland.

Being a family run business, it has acquired a reputation for supplying customers with their kitchen - how they want it, when they want it and at the right price.

Cherrymore takes great care with every order at every stage. From the company's helpful office staff who receive, check and process each order, to the individual production cell that has total accountability for constructing every kitchen, to the delivery crew who will ensure that each and every kitchen reaches the customer in the same condition that it left the factory, there is a dedicated team making sure the whole process goes smoothly.

Many of our Cherrymore's customers are returning ones, who also show their satisfaction with the company's products by recommending it to friends and family.

Cherrymore's manufacturing business was established in 1996. Its factories produce thousands of kitchen cabinets each week and are fitted with the latest CNC machinery, whilst the company's warehouses, covering hundreds of thousands of square feet, allow the Irish company to deliver its products direct from stock.

Cherrymore Kitchens is constantly striving to provide the very best service possible.

Want to find out more? Visit www.cherrymore.ie



Kent Ivory is a popular, modern design from Cherrymore Kitchens and is featured in the Painted & Natural Timber Collection.



Kent Lissa Oak combines the timeless character and popularity of this classic solid wood choice. It is part of the Heavy Duty & Engineered Collection

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Quite simply, our website provides you with relevant and informative information in a straightforward, no nonsense style.

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JOHN EMSLIE - PUBLISHER

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SPACE-PLUG GOING FROM STRENGTH TO STRENGTH

SPACE-Plug has gone from a former fitter's brainchild to sales in excess of 3.5 million units. That former fitter is entrepreneur and managing director of Space-Plug, Cliff Petit.

'I'm over the moon! In all honesty, the concept had been in my head for such a long time, it's actually been 25 years in the making, but it's now well and truly made!' says Cliff.

Space-Plug's approach might be unusual in the modern world, but it seems the old-school business plan of not spending it until you have made it is paying off for the company.

This year the company is set to break out of the cottage industry-style of business and it is looking to gear up in earnest with plans for major investment directly from company funds.

'Taking a bit of time to build a business has proven to be the right move. There is such a trend to look for the instant gratification of major investment, but avoiding that means we are now able to invest in major growth without any leverage against future profits safe in the knowledge that Space-Plug is hugely popular with an ever-growing list of delighted users,' says Cliff.

'Space-Plug hits five-star reviews across the board and the "orange doofer" fan club just keeps growing. As someone who's done the job, I know, if you're not into Space-Plug you're just missing out!'

'The company was started with just £3,000 borrowed from the bank of Dad!' says a smiling Cliff.

'This year Space-Plug is growing fast and our joint investment plan with our fantastic new manufacturer based in

Sussex – Masona Plastics – is looking to top £200,000!"

'These extensive plans, as well as the new manufacturing partnership, include new commercial management input, new tooling for the Mark II plug, new automated packing machinery, new patent applications, new products, new SKUs, new territories, new markets, new distribution, new media, a new website and, of course, many new customers.'

For further information visit www.space-plug.com



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