

Kitchen Maker

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**FOCUS ON
IRELAND**

WATERLINE SUPPORTS GROWTH & INVESTS IN OPERATIONAL EFFICIENCY WITH DESCARTES' LAST MILE DELIVERY SOLUTION

DESCARTES Systems Group, the global leader in uniting logistics-intensive businesses in commerce, announced that Waterline, the UK's largest supplier to the independent kitchen specialist sector, is supporting business growth by enhancing the operational efficiency of its fleet delivery and customer service operations using Descartes' Cloud-based route planning and optimization; pre-delivery customer email notifications and electronic proof-of delivery (ePOD) solutions.

With these solutions Waterline has achieved a 4 per cent reduction in fleet mileage and decreased customer contact centre enquiries by 50 per cent.

'Waterline runs successful ecommerce, logistics and customer service operations. However, in order to support our growth and to continue to deliver exceptional customer service, we explored what systems we could invest in to become more efficient. More effective route planning, pre-delivery customer email notifications and ePOD all formed part of the answer,' says head of logistics at Waterline, Matt Elborough.

'Today, not only are we creating more efficient routes and delivering goods more accurately, we're building better customer relationships too.

'Descartes has reduced our delivery route planning from a few hours per day to a matter of minutes and enabled more effective overnight runs.

'This has allowed us to focus on other areas of the business, such as compliance management and driver training.

'Since deploying Descartes' pre-delivery customer email notifications (with delivery ETAs) and ePOD, communication with customers has improved, resulting in approximately 50 per cent fewer calls to our contact centre.

'Having route planning and ePOD all on one platform is a real advantage— deliveries and routes are planned, executed and tracked all on one system,' concludes Mr Elborough.

Part of its last mile delivery solution, Descartes' route planning and optimisation solution reduces costs with more agile and efficient routing.

It helps to create a more sustainable fleet operation by generating additional delivery capacity, reducing the CO2 footprint and eliminating the use of paper for manual processes across the delivery operation.

With strategic route modelling capabilities, fleet operators can understand and optimise their delivery and customer service strategies before executing them.

Descartes' mobile application helps drivers perform their daily routes, keeps managers aware of the progress and provides an accurate estimated-time-of-arrival (ETA) to notify customers of their deliveries. ePOD capabilities support customer service excellence and order accuracy through real-time mobile communication.

'Waterline has the right product and operational capabilities to fulfil and ship to customers fast and accurately and to continue to deliver a great customer experience as it grows,' says SVP sales EMENAR at Descartes, Peio Ribas.

'We're delighted that our route planning and optimisation solution, pre-delivery customer email notifications and electronic proof of delivery are supporting Waterline with more timely, accurate and efficient deliveries,' concludes Mr Ribas.

Want to find out more ?
Visit <https://www.waterline.co.uk>



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WREN KITCHENS BOOSTS FLEET MPG

DELIVERING TO CUSTOMERS

WREN Kitchens has improved its mpg efficiency by nearly eight per cent since installing a fleet management solution combining Webfleet, Bridgestone's trusted fleet management solution, with Paragon routing and scheduling software.

The Lincolnshire-based retailer now runs Webfleet in 154 trucks delivering kitchen units to customers across the UK and a further 98 vans servicing the 108 Wren showrooms.

'The introduction of a single fleet management platform was a priority for us and Webfleet offered the seamless integration with Paragon that we needed,' explains national fleet manager at Wren, Lee Thompson-Halls.

'We can now despatch jobs, confirm ETAs and compare planned versus actual scheduling from the one Webfleet interface,' continues Mr Thompson-Halls.

Accurate fuel consumption data, truck-specific navigation and driver performance insights have led to average fleet fuel economy across vans and trucks increasing from 13 to 14mpg.

Webfleet's OptiDrive 360, which profiles drivers based on incidents, such as harsh braking, sharp cornering, or speeding, has also helped the Wren team improve road safety standards.

'Our vehicles travel an average of 150 miles a day, so a one per cent mpg improvement quickly adds up to significant bottom line savings,' adds Lee.

As many of the vans are used by multiple employees, Webfleet's Driver ID is proving invaluable in identifying which employees are driving which vehicle – and how much time they spend on the road, on-site, or with customers – via individual RFID cards.

'We've built our brand on helping customers cut fuel and CO2, so it's great to see such a prestigious household name putting its trust in Webfleet to deliver on efficiency, safety and sustainability,' says Webfleet regional director for Bridgestone Mobility Solutions, Beverly Wise.

Telematics specialists and Webfleet partner, MG Fleet advised on both solution and installation.

'As specialists in system integration, we knew we could create a robust and reliable solution to Wren's needs,' adds operations director at MG Fleet, Neil Gittins.

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



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QUALITY GUARANTEED WITH IRONMONGERYDIRECT'S HAMPSTEAD RANGE

LEADING specialist trade supplier, IronmongeryDirect has added over 160 new cabinet furniture products and a number of new door handles to its exclusive Hampstead collection, offering quality at the right price to fit any project big, or small.

Designed with high standard materials, the premium Hampstead range offers sophisticated styles and trending finishes that make it easy to achieve a complementary luxe aesthetic in the kitchen and from room to room. All products are backed with a 25-year guarantee to ensure long term peace of mind.

Hampstead Eva Door Handle

The Eva lever handle on rose features a striking, trend led texture that is perfect for luxurious interiors. Available in satin brass, antique brass and matt black, it combines unique design with unrivalled quality.

Hampstead Pisces Knurled T-Bar Cabinet Pull Handle & Knob

Featuring a distinct, knurled texture, this new range is available in various finishes, including satin nickel, satin brass and matt black.

Hampstead Ivy Lever Door Handle

This sleek door handle will suit a wide range of interiors. Combining classic design with quality and elegance, it is available

in anthracite grey, matt black, satin nickel, satin brass and antique brass.

Hampstead Sagittarius Lipped Edge Pull Handle

For an ultra-modern aesthetic for use on drawers and cabinet doors, this product is ideal. With a subtle tapered edge and available in matt black, satin brass and satin nickel, this contemporary design is not only attractive, but also practical. The small lip allows for enhanced grip and the durable aluminium will stand the test of time.

'Our Hampstead range offers top-tier hardware you can't get anywhere else and we are delighted to expand this collection to offer our customers even more choice,' says category manager at IronmongeryDirect, Scott Copeland.

'These products cover the design spectrum, so there is something to suit every upmarket project – whether it be commercial buildings, or a luxury home,' adds Mr Copeland.

IronmongeryDirect is the UK's largest online supplier of ironmongery to the trade. With over 18,000 products in stock including everything from cabinet hardware to sliding door gear, woodworkers, carpenters and joiners can choose from a range of flexible delivery options to meet the needs of their busy schedules, including same day delivery to postcodes in selected areas, as well as click and collect from 6,500 pick up points across the UK.

Want to find out more? Visit www.ironmongerydirect.co.uk/brands/hampstead



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DESIGNING A MODERN COMMERCIAL KITCHEN

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 and soon to be seen in the new Liam Neeson blockbuster, "The Land of Saints and Sinners" which was filmed on location in and around the town.

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.

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.

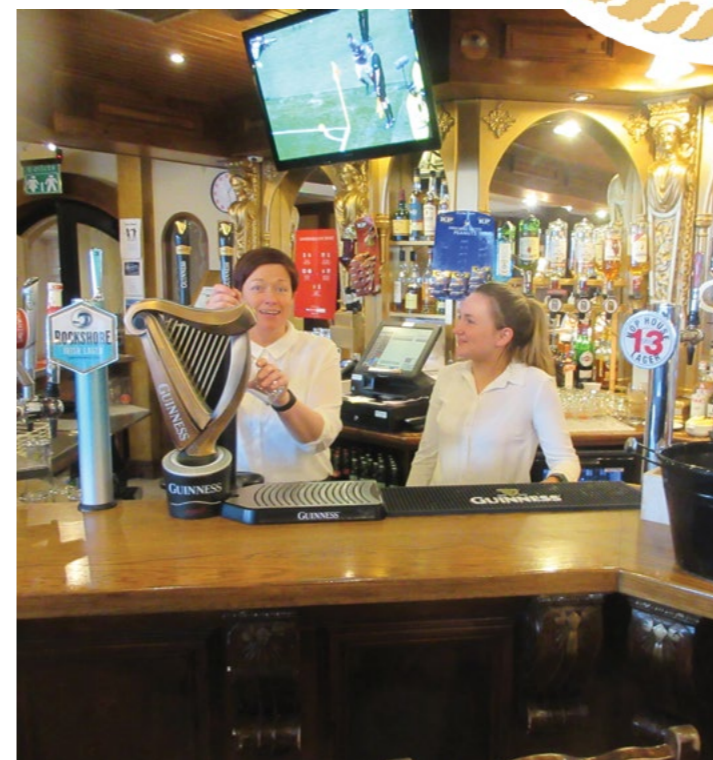
Although it may not be seen by the visiting public, it is invariably the case that it is the hotel kitchen, which is at the hub of any business concentrating of the hospitality of its guests. A properly equipped hotel kitchen combined with a chef who knows what he (or she) is doing are the two vital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



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.



Local Donegal lad, Raymond Gillespie stars with Liam Neeson in "The Land of Saints and Sinners" released in cinemas later this year.

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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.



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 at any time.

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:

- 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 surfaces must be sanitised to prevent food contamination.



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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

Wall finishes must be resistant to grease, food particles and



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

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

HANDS-ON WITH NEW DESIGNS AT PANELCO'S LATEST INNOVATION EVENT

KITCHEN designers and furniture manufacturers recently gathered in numbers keen to see the new trends from two major brand partners at the second Innovation Event hosted by Panelco at the company's head office in Stoke-on-Trent.

On show in the large, welcoming open design studio, Saviola created multiple wall displays full of new designs and textures, inviting the customers to share their thoughts and opinions.

Feature display walls with stand-out designs were on show in large pieces with various authentic and elaborate wood designs.

New textures featured heavily in the displays and the unique finishes were received positively by everyone. Panelco has already committed to an ex-stock 18mm range of 29 colourways, including three carcass plain colours, to allow customers to achieve a 100 per cent recycled kitchen unit as an option.

Sustainability and an eco-ethical focus are at the core of Saviola's design ethos, displayed in a visual representation showing the whole process in specific stages, from old furniture, material cleaning and separating waste to recycling, which results in producing a pure material.

The idea behind displaying the new designs in this way was to include the customer in the review process and highlight décors they would benefit from and love; Panelco would then consider which new designs to add to their range using the feed-back.

Kronospan featured the company's new decorative collection in the design studio along the main display wall showing off an

impactful array of colours. A total of 42 unique designs were the undoubted highlight and Panelco has committed to the complete new range.

Here it was easy to see the contemporary décors up close in the well-lit environment and the area remained a hive of activity throughout the event.

Kronospan made the full use of the second design area where customers could move large samples around and get to grips with the latest designs and textures, along with supporting assets to take away.

Presentations gave customers an insight into the collection's origins and where the inspiration was derived. The recent range focused on four origin stories, each with a different look and feel, all very different in their own right; a highlight was the new embossed texture that enhanced the new oak and chestnut designs on display, a real wow factor.

The new updated collection was met with positive feed-back and it was clear that the latest designs and textures were well received.

The entire collection is now in stock at Panelco and available for next-day delivery. The trends displayed from Saviola will now be used as part of a range review process.

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



NEW TRENDS & NEW DESIGNS



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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.

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



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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TITUS PRESENTS ALL THE LATEST FURNITURE HARDWARE INNOVATIONS AT INTERZUM

VISITORS to the Titus stand at INTERZUM had the opportunity to experience the advantages of the Titus flagship T-type hinge family, designed for quick assembly and consistent life-time performance.

This hinge now comes with a tool-free hinge cup fixing system for fast and easy mounting, along with the exceptional stability of the recent T-type-i 170-degree hinge with integrated damper effective for tall doors.

Other novelties included the new Push Latch S2 for noiseless opening and confident bounce-less door closing; the Quickfit TL5 "Full Metal Jacket" dowel range for strong and secure connection and the new Tekform Slimline+ - the second generation drawer featuring easily accessible tilt adjustment and reliable front panel engagement.

In the area of custom damping solutions, the highlight on the Titus stand was the new damper for cold environments, demonstrating Titus' commitment to providing custom damping solutions to various industries.

Titus also marked its 50th anniversary at Interzum.

T-type hinge family - Designed for a lifetime of consistent performance

The T-type hinge, featuring a robust design with an integrated damping mechanism, delivers reliable soft closing and consistent performance for up to 200,000 cycles throughout its life-time.

This is particularly significant for thicker and heavier cabinet doors that are prone to sagging.

The newest addition is a PressTo tool-free hinge cup for easy and fast hinge mounting that fixes the hinge to the cabinet with hand pressure.

An effective option for tall doors is the new T-type-i 170 deg hinge version with an integrated Titus damper. It offers exceptional stability and full accessibility to the cabinet within

the storage space. Its wide opening angle, coupled with a "zero protrusion" design makes it an optimal solution for kitchen pantry units with inner drawers.

The T-type is available in two trendy finishes – Noir and TeraBlack and is designed to offer the advantage of three-way snap-on intuitive hinge-to-plate mounting and ConfidentClose - the consumer-preferred way of soft closing the door: fast closing, late start of deceleration action and quiet landing with SoftTouch.

Push Latch S2 – Solution for effortless touch opening of handleless cabinets

The second generation of Titus push opening system for handleless cabinet doors provides noiseless opening and consistent soft landing on a wide range of doors.



The Push Latch S2 mechanism incorporates a damping feature that controls the outward motion generated by a push action, resulting in a decisive, but soft door opening free of any rebound. The door closing is confident, reliable and consistent from the first time.

The door-to-side panel gap adjustment guarantees accuracy and reliability of performance across all applications.

Safety in use is ensured with the firmly fixed adjustment button, which features a safety detachment function designed to prevent accidental removal.

Quickfit "Full Metal Jacket" - Connector technology engineered for easy assembly

Quickfit "Full Metal Jacket" is part of the high-performance Quickfit connector family with greater resistance to dowel pull-out, providing optimal strength and effective performance in



multiple wood-based materials, including MDF, chipboard and solid wood.

The Quickfit TL5 dowel is developed to make cabinet assembly fast and easy with tool-free insertion.

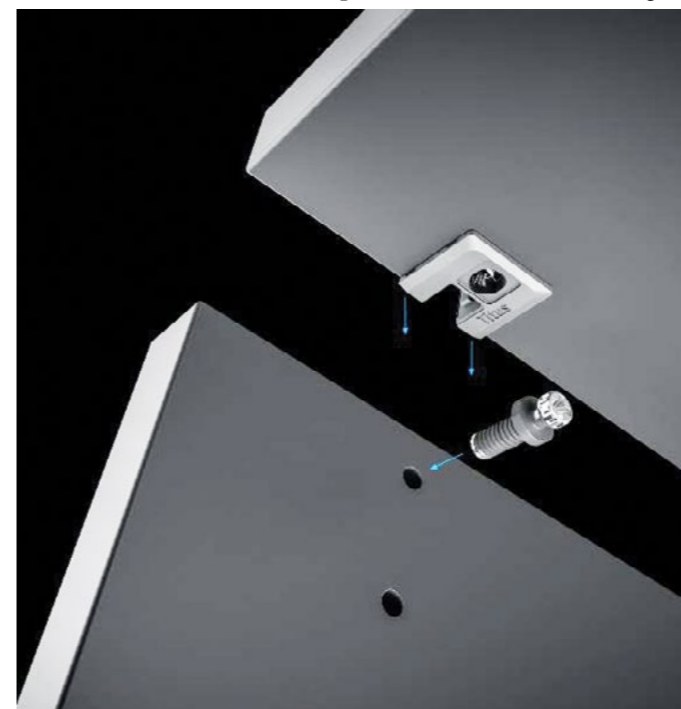
Its unique expandable metal sleeve is the main feature that provides reliable engagement in a 5mm dowel hole, allowing for the incorporation of Quickfit dowel insertion technology across a wide range of applications in RTA furniture where 5mm drilling is the standard.

As a result, the use of this dowel ensures the maintenance of rigid furniture construction that doesn't loosen with age, showing high resistance to torsion and dowel pull-out in all circumstances.

System 6 - Second generation of face-boring connectors for fast and flexible cabinet assembly

The new Titus System 6 features a square shape, ensuring easy and accurate knock-in insertion with comfortable tightening, resulting in high-performance joint and sturdy cabinet construction.

This face-boring-only connector is typically used for wardrobes and closets that require the continuous building of



segments in limited space.

Assembly has never been that easy with the use of a tool-free Quickfit dowel, as it provides ultimate onsite flexibility.

Its push-in design significantly simplifies and speeds up the installation process, keeping users free to change their cabinet design at any time.

This feature is particularly useful, if the shelf needs to be moved, or the dowels are inserted into the wrong hole.

The square shape offers an enhanced look to the furniture with less prominent hardware, which doesn't need to be hidden.

Thanks to its specific technical and design solutions, it enables higher competitiveness and an efficient manufacturing process.

Introducing the new Tekform Slimline+ drawer, the latest addition to Titus drawer range.

Tekform Slimline+ drawer – Tilt adjustment with easy access at the front of the drawer.

Based on the Slimline design, this new drawer incorporates a scope of new features and design innovations from Titus, making it an ideal choice for those looking for a high-quality, reliable and easy-to-use drawer.



One of the stand-out features of the drawer is the three-dimensional adjustment mechanism and front panel connection making engagement and disengagement reliable and easy.

The adjustment mechanism enables height, side and tilt adjustment, which can be accessed at the front of the drawer, simplifying drawer alignment.

The front panel connector has an upgraded clipping mechanism that ensures reliable drawer front engagement.

Another key feature is the Titus damper, featuring advanced Adaptive Response Technology (ART), which provides a smooth and controlled movement.

The ART allows the drawer to adapt to the closing speed to assure life-long consistent damping, optimal effortless pull-opening force and smooth closing.

In addition to these features, Tekform Slimline+ drawer is compatible with the Tacto push-to-open system for drawers.

Adaptive Response Technology (ART), in combination with the push-opening system, allows for easy and convenient opening without the need for handles, ensuring a seamless and effortless experience.

The Tacto system can be mounted at the same time as the runner, or retro-fitted at any time in the future.

This reduces stock complexity and makes it easy to upgrade the drawer as required whilst still retaining the slim 14mm sides design, the EasyFix front panel connector with tool-free

insertion, and the innovative Titus damper for reliable and quiet ConfidentClose.

Slidix Centro – Soft to open, soft to close

Slidix is a comprehensive range of damping solutions for applications in internal sliding door systems, wardrobes and drawer systems from cabinet slides to refrigerators.



Slidix Centro mechanism is designed for use in the middle door soft closing and centring.

The system's key feature is integrated Titus hydraulic damper technology, which enables reliable soft closing in both directions, consistent performance at any closing speed and smoother soft closing with reduced re-bounce.

Additionally, the system reduces the pull-open force, ensuring that the door opening is easy and comfortable.

Slidix Centro can be easily customised to meet specific customer requirements for weight, friction and speed.

Its compact design can accommodate dampers of various forces, enabling optimal soft closing on doors weighing between 15 and 40kg.

For furniture manufacturers, this means that its compact size minimises the impact on their design eliminating the need for significant adaptation.

Slidix Centro features a dedicated activator that can work with other Slidix mechanisms to provide a complete set of soft-closing systems for large wardrobes with three or more doors.

RV Push locks – Reliable locking of cabinets for recreational vehicles

The range of push locks and handles from Titus is designed to provide secure locking of cabinets during transit for a variety of applications in recreational vehicles, boats, and yachts.

These locks are specifically engineered to ensure that cabinets remain closed and secure during transit, preventing any accidental opening, or damage to the contents inside.

The Push Latch RV is the latest addition to the range, offering a universal push-opening system for doors without handles.

It enables effortless push-opening, as well as secure and comfortable door locking.

Mounted at the centre of the door, it allows for opening by pressing any point on the cabinet door.

Its oval hole design and counter plate enable the adjustment



of the door gap, providing a precise definition of a door-to-side panel gap, which ensures reliable and consistent push-to-open action.

Multi-purpose damping technology - Damper for cold environments

As part of Titus's "Engineered for Purpose" philosophy aimed to improve customers' competitiveness with Titus products, the company has launched a damper designed for cold environments.



This damper has been proven to perform reliably in temperatures as low as -30 degC, maintaining consistent damping performance in all conditions.

The Titus damper for cold environments ensures smooth and silent closing without re-bounce, making it highly efficient for damping objects in cold environments' consumer appliances, such as freezers, refrigerators and wine coolers.

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

MATRIX BOX: THE DRAWER RANGE FOR GREATER APPLICATION EFFICIENCY

THE lockdown triggered a seismic movement for the home improvement market. Buoyed by a nation who were forced to stay at home, but whom quickly began to dream up more inspirational features for their properties, furniture manufacturers have been busy helping swathes of customers design highly functional, good-looking spaces.

However, increased demand for their services has meant that manufacturers have needed to find processes, fittings and services that help them turnaround projects more quickly and efficiently.

Thankfully, companies such as Häfele have responded accordingly, launching products designed with speed and ease firmly in mind.

Häfele's new suite of drawers, Matrix Box, is one such example. The Matrix Box range is a universal drawer system suitable for any application in a home.

The range is available in three product lines – Matrix Box S, Matrix Box A and Matrix Box P – with each product suitable for use in the kitchen.

Available in a variety of widths, depths and heights, the Matrix Box range caters well to a wide range of applications. Within the range there are suitable drawers for bathroom vanity units, which tend to be shallower and shorter in depth, plus under-sink options which are ideal for when customers want an integrated basin option.

With load capacities ranging from 30kg to 50kg, Matrix Box is also brilliantly designed for heavy duty drawer systems, such as internal kitchen drawer stacks, with either rectangular, or round rails, able to hold over 30 food tins at any given time. The Matrix Box range also works well for deeper pan drawers.

Offering full extension as standard and push-to-open options, Matrix Box is suited to any domestic, or commercial application where quick and easy access to tools and equipment is key,

such as an office space, or in a medical setting, while its smooth-running minimises sound.

A wide variety of colour options is also available – Matrix Box P is available in white, grey, silver, anthracite and bronze, whilst Matrix Box S and Matrix Box A are available in white, grey and anthracite – there's a drawer available to suit any theme or décor, with the result that the range can be seamlessly integrated into any home.

The entire Matrix Box range has been crafted to aid ease of installation. The Matrix P drilling jig significantly speeds up drawer runner fitting; once lined up against the carcass fascia at the right height for the chosen runner, furniture producers can pre-drill holes using a countersink drill bit.

Likewise, a fascia alignment jig helps locate the fascia fitting into the back of the drawer front. The jig has a ratchet function, allowing users to tap the drawer front top for easy and quick adjustment.

When the installer is happy with the alignment, simply tap the drawer again front-on to make drill hole impressions.

Products such as Matrix Box are in themselves a time saving tool, but Häfele has teamed them with a variety of value services to reduce leg work and make life even easier for manufacturers.

Through ranges like Matrix Box and the complementary services available from Häfele, furniture manufacturers are empowered threefold: they're able to use fittings which help complete their projects more effectively and efficiently, meet the customer's needs in terms of style and functionality and provide a high-quality finish as you would expect from Häfele products.

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



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SADLY, IT'S ALL OVER FOR THE W EXHIBITION

Show organisers decide to ditch what was once the UK's flagship show for the woodworking industry and an event which boasted a proud heritage.

IT'S all over for the W Exhibition, as the organisers have decided to scrap what was once the UK's flagship trade show for the furniture manufacturing and joinery industries, announcing that, instead, a new event with an unexpectedly different focus will take its place.

The Materials & Finishes Show will be held at the NEC from May 19-22 2024 and, unlike the W Exhibitions which were exclusively aimed at the woodworking trade market, the re-imagined event will feature the stone working industry, with stone kitchen worktops and natural stone flooring becoming a significant feature of the show.

The organisers have undertaken an extensive consultation period with stake-holders, including the associations and trade bodies and claim to have been in touch with the industry media (but no contact with this magazine - as one of the leading titles in the kitchen manufacturing trade sector) and the visiting audience before deciding to re-define the show's proposition, with the

result that the W Exhibition's long heritage, which extends as far back as 1974 came to an abrupt end five years ago in 2018 when the very last W Exhibition took place.

Over the years the W Exhibition (and its predecessors, WOODMEX & ASFI) brought together some of the world's leading suppliers of woodworking machinery, materials and tooling.

All at Kitchen Maker Online magazine are deeply saddened to learn that the W Exhibition is now a thing of the past having fallen victim to a surprising new slant in an aim to widen its audience.



XYLEXPO IS NOW SET TO RETURN TO MAY SLOT

THE 28th edition of Xylexpo, the biennial international exhibition of woodworking and furniture technology, is moving back to May - specifically from May 21- 24 2024.

Since its foundation Xylexpo has traditionally always been held in May. The pandemic emergency forced the organisers to choose a different time slot in October, building a different scenario and new partnerships to help exhibitors and visitors go back to business in a successful event.

The challenge was successful, as Xylexpo 2022 was certainly the industry's most successful event after the Covid storm.

'In harmony with all the most important industry players, we have accurately considered all the alternatives and the role of our exhibition as a primary promotion vehicle,' says president of the exhibition and Acimall (the association of Italian woodworking machinery manufacturers, which owns and organises the event), Luigi De Vito.

'This process has led us to identify the time slot from May 21-24 for Xylexpo 2024, for the first time from Tuesday to Friday - a better fit for the current requirements of exhibitors and visitors, especially our international audience,' says Mr De Vito.

'We are defining all the details of the new project, even more focused on multi-media and we are working to bring all industry players to Milan, offering a one-of-a-kind dynamic event, with plenty of initiatives, that can achieve the best results in terms of culture, promotion and business,' adds Mr De Vito.

The exhibition will be held at Fieramilano-Rho in the east side halls, near the underground station and all the highway, railway and airport connections, to simplify the mobility of Italian and international operators who are expected to attend in high numbers.

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

Fieramilano Italy

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materials & finishes SHOW 2024

19 - 22 May | NEC Birmingham

EXHIBITION ROUND-UP

W EXHIBITION RELAUNCHES AS MATERIALS & FINISHES SHOW

THE UK's flagship trade show for the furniture manufacturing and joinery industries, formerly W Exhibition, has relaunched as the Materials & Finishes Show.

THE event which will run at the NEC from 19-22 May 2024, is the re-imagined concept developed by the Montgomery Group. The event will continue to provide a platform for manufacturers, processors and installers of timber, components and supporting services.

'It gives me great pleasure to announce the launch of Materials & Finishes Show, which aims to build on the success of the W Exhibition,' says event director, David Todd

'Since the show's conception in 1974, it's passed from being a woodworking machinery exhibition to covering the full range of technology and materials for industrial woodworking. We aim to take this further, providing a more valuable, time and resource effective solution for both our exhibitors and visitors from a more diverse community,' he adds.

'We have conducted an extensive market research exercise and worked closely with our stake-holders, which has concluded that there's still a huge appetite, and indeed need, for an industry platform, specifically across the UK and Ireland.

'A great deal has changed since the last edition of W Exhibition in 2018 and we've adapted the show's proposition to reflect the evolving needs of the market both now and in line with our anticipations for the future.

'While wood and timber will remain a core focus for Materials & Finishes Show, it was a natural progression for us to incorporate stone and broaden the delivery for our community.

'This paves the way for other products, such as stone kitchen countertops and natural stone flooring to be featured,' concludes Mr Todd.

All areas of the material journey, from initial stages of raw processing through to finishing and component supply for completed products, will be represented at Materials & Finishes Show.

Visitors will have the opportunity to see running machinery together with components, materials, technology and services for the manufacturing and processing phases of materials, alongside the latest products and developments for finishes.

Materials & Finishes Show will attract buyers from every corner of the industry, from furniture and joinery manufacturers and designers right through retailers, the KBB market, carpenters, joiners, worktop fabricators and stone masons.

'As an organisation, the Montgomery Group is fully committed to protecting and building on the W Exhibition's legacy and the communities we serve. It's our responsibility to preserve the long-term success of our platform for the sector, which is why we've been through this extensive period of consultation to re-imagine and develop the show to meet the changing needs of the market, culminating in the re-launch,' says Mr Todd.

Materials & Finishes Show will bring together some of the world's leading suppliers of woodworking and stone machinery, materials and tooling.

The event will return to the NEC in its new and reinvigorated format from May 19-22 2024.

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

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

CABERWOOD MDF PRO THE IDEAL PANEL FOR BEAUTIFUL HAND-MADE KITCHENS

WHEN John Penny of JP Joinery, based in Kirkliston – a small town near Edinburgh, was asked by a client to design, build and install a “wow” bespoke kitchen, the one product element he knew he would be utilising was West Fraser’s CaberWood MDF.

‘This was my first full, bespoke kitchen project and it presented me with some challenges,’ says John.

John sourced West Fraser’s CaberWood MDF Pro MR from MGM Timber branches in Edinburgh and prepared the door and drawer fronts in his workshop.

‘I have tried a few brands of MDF, but have found CaberWood MDF Pro MR to be the best choice for a perfect finish. I sprayed the MDF with a water-based paint, which contains a full chemical hardener.

‘This counters any fibre-raising which happens, to varying degrees, with all MDF. However, when experimenting with different brands, I have always found the West Fraser board to be the best,’ he proclaims.

CaberWood MDF Pro MR is moisture resistant, making it particularly suitable for use in kitchen construction.

‘I used a mix of 9mm, 18mm and 22mm thick MDF for the variety of units – almost 40 in total – and, as always, found the boards easy to work with.

‘The quality is always consistent, which is important, especially on such a large project. It doesn’t splinter, or chip, with the result that there’s very little waste.

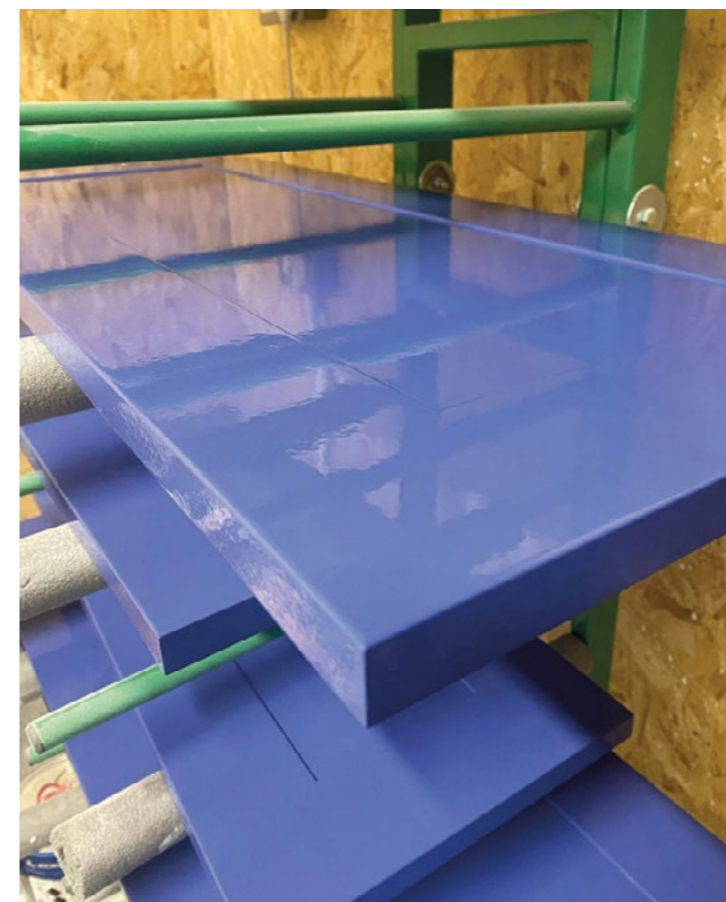
Compared with other brands I’ve used, CaberWood is really well priced,’ says John.

Needless to say, the client was delighted with the end result and John will be using CaberWood MDF on all his future kitchen projects.

Want to find out more? visit www.westfraser.com



PANELS FOR KITCHENS



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