

Kitchen Maker

Issue 57

Online

**KITCHEN DESIGN
TRENDS FOR 2024**



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TOP DESIGNERS PREDICT THE BIGGEST KITCHEN DESIGN TRENDS FOR 2024

KITCHEN DESIGN
TRENDS FOR 2024

More than a dozen American industry leaders identify those kitchen design trends that are sure to lead the way in the months ahead.

ALL the predictions are that 2021 will be the year of the sanity-saving kitchen, as it remains our home's command centre, the place to craft every meal, mix up a cocktail, help with the children's homework and a place to reconnect with loved ones.

As we've needed more space to live our lives almost completely between our own four walls, the kitchen has stepped up to be a family room, office, school room and much, much more, making it a prime place to invest in this year.

The vast majority of kitchen designers have seen common threads in light of the tragic events of the past year.

Whether it's a simple, yet powerful upgrade that serves as an easy project, or the addition of colourful, personal touches, there is no doubt about it that change is afoot in our beloved modern kitchens.

'With social media and all of the different home sites, there is a great deal of copying of kitchens. I love to see people make their homes their own, thinking of what's important to them and what they actually like, instead,' says Birmingham-based designer, Dana Wolter.

'There's a greater focus on being creative,' she adds.

After many of us discovered that our homes no longer worked for us during those early days of quarantine, the number of home

renovation projects skyrocketed, as more people began to tap into their creative sides.

Nowadays, we are seeing a far greater number of kitchens in which colour plays a large part. Today's modern kitchen feel less like a sterile food preparation area in a restaurant and more like a continuation of the rest of the home, filled with antiques, artwork and personal pizzazz.

'It's exciting to see people getting away from white kitchens, even though they will always remain popular and never go out of date,' says designer, Sarah Blank.

Now that so many people spend so much of their time in their kitchen, why does it have to look so much like the type of kitchen that their mothers and grandmothers would have been familiar with?

Why can't it contain artwork? Why does it need to feel dated? Why can't it have character – just like other rooms in the house?

It's really becoming the new family room and should include a little bit of everything. You can display your artworks and it can be used to reflect your personality.

'We are seeing a lot of great combinations in terms of colour palettes in the kitchen,' says co-founder of Waterworks and author of "The Perfect Kitchen", Barbara Sallick.



Tiling isn't simply used for splashbacks anymore. It's going up, up and away and extending right up to the ceiling these days for a fresh, new look.

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These days you can incorporate art and different moods, colours and materials and then you can think about the functionality after that. Above all, it has to be beautiful.



‘It can include a warm-toned kitchen island, as well as plenty of vibrant colour, even if the perimeters are mostly white,’ she adds.

Jan Showers – an American kitchen designer based in Dallas – echoes the words of many other well-known kitchen designers, confirming that fewer and fewer of her clients choose to entertain the idea of having a totally white kitchen.

Instead, they are seeking colorful options for walls, cabinets and even materials, such as Quartzite for the countertops instead of a white material.

‘I am talking with clients about making the kitchen feel more like a room in the home,’ says New York-based designer, Joy Moyler.

‘A couple of clients have asked for skirts under the sink and warmer wood-finish shelves. Modern kitchens will feel more like farmhouse kitchens, whether you are in the country, or living in the city.

‘Nowadays, the preferred option is for something less shiny with more soul. It’s an expansion of folks wanting to feel safe and cocooned and offers a sense of nostalgia,’ says Joy.

Tiling isn’t only used the backsplash any more. It’s going up, up and away to the ceiling these days for a fresh, new look.

This is a great option for those of us who love neutral kitchens, but wish to create more visual interest and further layer their space.

Several designers agree that this option is becoming increasingly popular, as more and more people ditch the idea of incorporating upper cabinetry.

Instead, they free up space to add some gorgeous hand-painted tile work, or to create a continuation of the backsplash around the room, which can make any kitchen appear much larger.

‘Designers and homeowners are not shying away from showcasing the complexity, or drama. Stone slabs are dominating backsplashes from countertop to ceiling, cascading to the floor in

waterfall edges and wrapping around islands,’ says founder and president of Artistic Tiukle, Nancy Epstein.

‘It’s an exciting development, as these stones are so unique and beautiful and truly enhance these spaces in ways the basic neutrals they replace never could. They’re complemented by renewed interest in colourful mosaics and textured stone tile with mixed finishes,’ adds Nancy.

If there’s anything we’ve found solace in this year, it’s reorganizing that our most highly trafficked spaces — and our kitchens have needed the most work.

Whether your ideal level of organization is ‘the perfectly imperfect kitchen’ or a perfectly organized work space, finding more ways to beautifully organize our kitchens will likely become a top trend in 2024.

‘Even prior to the pandemic, we were starting to see a reconsideration of the open floor plan,’ says president of Historical Concepts, Andrew Cogar.

‘While great for casual entertaining, open flow and general ease of living, the Achilles’ heel to the open plan floor is the need for storage and organization. There simply isn’t the same amount of space to put things away. And if something is left out, or left looking untidy, there is no option of “closing the door” - it is all on display.

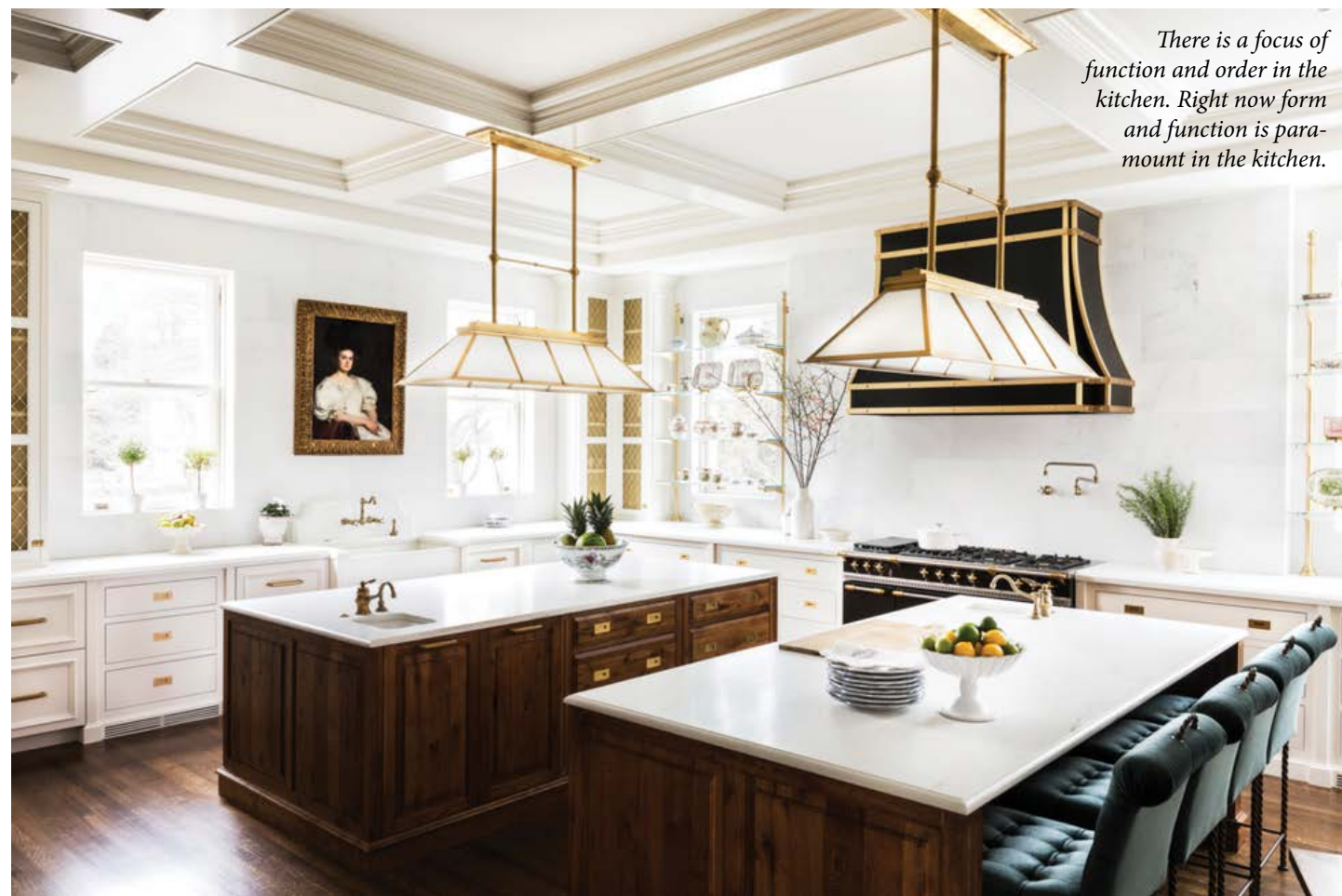
‘The pandemic has exacerbated this condition with more people in the house around the clock due to remote work and schooling.

‘Much of what we’ve seen is with everyone stuck at home is a focus on function and order,’ says Memphis-based designer, Sean Anderson.

‘It’s all about getting rid of the usual clutter, focusing on organization and fixing those inconsistencies. Form and function is paramount right now,’ says Sean.

Especially with households of five and six people, he is seeing the implementation of more double kitchen islands, when possible. This offers not only more area for prepping dinner, but

There is a focus of function and order in the kitchen. Right now form and function is paramount in the kitchen.



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now there's an extra space for doing homework, eating breakfast, catching up on emails and working on creative projects.

Dana Wolter adds that she's also seeing more well-equipped islands that serve as charging and storage ports for the family's electronics so the items can stay out of the way whilst being charged.

'We are pushing our clients to consider dual work triangles, one zone for prep and clean-up and one zone for cleaning and service,' says Andrew Cogar.

These zones may overlap, but thinking through a kitchen layout for these two specific functions (and with more than one person working in the kitchen at a time) can increase functionality and provide purpose to the aesthetics.

As consumers wave "Goodbye" to the all-white kitchen, designers have noted that there has been a strong gravitation to the moody, or dark kitchen.

Dallas-based designer, Chad Dorsey recently designed a sleek, dramatic cook space, having sought a European elegance-meets-industrial edge aesthetic for an ultra-chic kitchen that features a rustic floor floor. The addition of a few natural elements and the blend of textures keep the space feeling as warm and inviting as it would if the kitchen were in brighter colours

It's official: The pantry is the new closet and designers are all about creating these well-organized, beautiful spaces that bring peace of mind to the owner.

Whether you're an avid home cook in need of organization for all your gourmet ingredients, someone looking for a wine cellar, or a large family in need of a command centre, a well-appointed walk-in pantry just might be the answer to your household's prayers.

'My biggest desire for any kitchen in any house - and I realize

that it's a total luxury -is for a walk-in pantry that doesn't have to be large, but one which holds a bunch of those small appliances,' says Nashville-based designer, Roger Higgins.

'It can keep the kitchen looking so much cleaner, especially if you have an open-concept house and the kitchen is always visible. Even if it's a small closet, you can still sneak in some counter space and make it special,' adds Roger.

While there's nothing wrong with them, upper cabinetry isn't a kitchen necessity, as we've grown to recognise it. Designers are encouraging their clients to think "outside the box", ditching bulky cabinetry and opting for open shelving, or a blend of the two - or no upper storage at all.

'I am seeing a large number of enclosed kitchen spaces as opposed to large family rooms and kitchen areas that are open to the rest of the home, but within that space the designs tend to be more open planned with wall shelving and less built-in-looking cabinetry,' says chief executive officer, Christopher Peacock, of the eponymous cabinetry brand, Christopher Peacock.

'An eclectic, organic feel of mixed textures and materials is very welcoming and bistro-like and this is becoming increasingly popular,' he adds.

One point made by Roger Higgins is that as we are constantly using our dining ware these days, it just makes more sense to have our everyday dishes more easily accessible and allows us to put our favourite pieces on full-display. He says that it is important for people to choose their everyday pieces wisely, knowing they are going to have to look at them every time they step into the kitchen.

Some designers reported seeing a major increase in interest in smart appliances, while others commented that clients seem to be keeping far away from the latest, sleekest tech in the kitchen.

Either way, designers on all sides have seen peaked interest



Designers have noted that there has been a strong gravitation towards the moody, or dark kitchen.



Cooking outdoors is becoming increasingly popular, providing the opportunity to dine outside and, perhaps, even to do the cooking outside too.



Speciality hardware, such as the butler's sink and taps seen in these stylish light, pastel coloured units with their contrasting darker coloured kitchen island are becoming more popular and provide a strikingly different look to the usual stainless steel, or white kitchen sink with its brass or stainless steel taps.

for tastefully hiding stainless steel appliances, most often with beautiful wood panelling. Smaller appliances have found new homes in a fabulous walk-in pantry, or contained within a secondary kitchen space to free up the counters and prevent distractions from the room's design aesthetic.

'One of my tips to creating a smart kitchen, but keeping it pretty is using panelled appliances when possible,' says Dana Wolter.

'I do a lot of that. It makes the kitchen super-functional whilst still retaining its aesthetic. You can still have all the new appliances, but everything can blend with your existing cabinetry and interiors,' she explains.

Forgoing trends for timelessness has been the urge of many of our favorite designers for a long time and, nowadays, the people are listening.

'I think more than a few of us designers seem to be allergic to the word "trend" and, for me, I don't like the idea of disposable design,' says Austin-based designer, Mark Cravotta.

'My clients pay a lot of money for beautiful interiors and we aren't in the finance industry, but we have some sort of fiduciary responsibility to ensure that their investment won't be wasted when what we've spent all this money on goes out of fashion,' says Mark.

'There's a trend toward just that these days: things that last. We are really seeing a great deal of this across the board, but the kitchen suffers the biggest beating of anything in the house, functioning as both the workhorse and heart of the home, so it takes the most wear and tear. It's the place family and guests like to congregate. It deserves the investment,' says Mark.

Mark Cravotta points out that he is seeing a strong trend across the board toward designing with furnishings, materials and craftsman finishes that can be fully lived in while still being high-quality, unique pieces.

'You can still have beautiful pieces without having to worry about stressing over the next time a guest is having too much of a good time,' he says.

'There have been tremendous advances in outdoor upholstery (which is beautiful enough for the indoors now) that you can wipe off coffee, or wine easily. In the kitchen, there are so many more options now that are better than polished granite.

'When it comes to your next renovation project and to help you get one step closer to achieving your dream kitchen, Mark Cravotta says there is truly no substitute for a personal reference when you're seeking the best craftsmanship and quality work.

Doing your homework to find the person whose product matches their marketing will save you the headache a few years down the road when your cabinetry is as sturdy as the day it was installed.

Whether you love or hate a decorative hood, designers are seeing stainless steel options receiving a face-lift, whether that's blending in better with the surroundings, or making a more artistic statement.

Barbara Sallick says that she's seeing hoods becoming more decorative with a greater choice of metals being applied, while others, like Sarah Blank, are finding ways to decorate their hoods to feel part of the architecture.

Sculleries, butler's pantries and even mudrooms! One of the

most common trends designers noted seeing was the addition (or reworking) of a secondary kitchen space to help make the main kitchen more organized and less hectic.

'Having this really large kitchen is great, but you have to think about the fact that cabinets only store so much, says Sarah Blank.

'If you have a very functional kitchen, where you can actually get to the fridge and sink easily, you need some supporting rooms - a butler's pantry that works with the kitchen, a mudroom, small office spaces, these spaces that need to support the kitchen itself.

Dana Wolter notes that she has also seen a huge uptick in these "second kitchens," which hold an extra dishwasher, a smaller fridge and some beautiful crockery, to make life more accessible.

She says that these spaces are often full of colour, or wallpapered even when the main kitchen features a more neutral colour palette.

Another term for this trend is a "dirty kitchen," which can be a partially equipped space to promote functionality and a more beautiful main room.

'This concept allows for a kitchen to remain the centre of the house and focus on a very uncluttered and clean look when open to other rooms, so the space feels less utilitarian and more welcoming while still keeping useful items close by,' says Nashville-based designer, Carolyn Kendall.

'The introduction of a dirty-kitchen concept in our clients' homes adds a secondary adjacent space that holds the less attractive, but very functional items that we all need to have at our fingertips, but not necessarily in the direct line of site to our living spaces. This space is often an extension of the kitchen and may be through a cased opening, but can often have the same cabinets and counter tops to tie it to the rest of the kitchen,' explains Carolyn.

This space is all about creating a more pleasant morning ritual,

by having a fully equipped coffee bar on the counter, or a better entertaining experience with a second set of prepped foods and drinks ready at your beck and call.

While many of us have avoided getting our hands dirty with big renovations this year, smaller projects, such as upgrading our kitchen fixtures and finishes, have proved a rewarding and valuable task. Several designers predict a surge in choosing more beautiful fixtures, be they touchless, or simply providing an extra touch of glamour.

Barbara Sallick recommends upgrading to brass hardware and adding a fresh coat of paint to make your kitchen feel brand-new in an afternoon's work.

'More and more, we find people wanting to create not only spaces that reflect them, but places of self-care and health,' says president of Mitchell, Gold & Bob Williams, Bob Williams.

'In choosing well-made, sustainably produced products that contribute meaningfully to a home as a place of well-being, caring, happiness and love, people are choosing furnishings with greater intent and deeper consciousness,' says Bob.

Whether it's for the health of your family, the planet, or both, designers are noticing a greater interest in cultivating a kitchen with the right materials to ensure that it is the happy, healthy space it needs to be.

'We love that people are really requesting wood, or marble, or un-lacquered brass and other natural materials these days,' says Barbara Sallick.

'We love the romance of using natural materials, because they give the kitchen a bit of magic,' she adds.

Besides selecting more environmentally friendly materials, several designers have noted that it's important to choose



Designers are seeing stainless steel appliances, such as extractor hoods seeing a face-lift, whether it is a case of blending them in better with their surroundings, or using them to make a more artistic statement.

functional windows that can let fresh air in - and the bad stuff out.

‘With the advances in building technology over the past 20 years or so, homes are now very “tight” in terms of airflow and moisture movement at the building envelope,’ says Andrew Cogar.

‘While this is good from an efficiency standpoint, houses don’t breathe on their own. This is compounded by the ever-increasing range of hoods and exhaust fans that displace large amounts of air in a home over a short period of time. As a result, homes have become much more reliant on mechanically bringing fresh air into the home.

‘This is good from an energy standpoint, but can lead to air-quality issues, if the filters are not changed regularly and/or any obstructions to airflow occur,’ explains Andrew Cogar.

He is seeing a renewed interest in year-round natural ventilation, which is creating enquires for operable windows and window screens in the kitchen, adding natural light to your cooking space, which is always desirable.

Sarah Blank says that she is also seeing a rise in low-VOC paint to colour our walls, UV lighting in duct work and interest in filtration options.

‘Though outdoor kitchens have been popular for a while now, they’ve gone from being a “would like to have” to a “must-have,” says principal architect at Ike Kligerman Barkley, Margie Lavender.

‘So many of our clients live in beautiful settings and are telling us that one silver lining of the pandemic is that they now practically live outside,’ says Margie.

Whilst Andrew Cogar isn’t observing a major rise in clients wanting to add outdoor kitchens to their homes for entertaining purposes, he says that interest tends to come from those seeking the culinary pursuit of cooking outdoors.

‘Requests are focused more around the preparation of the family meal and much less on large-scale entertaining. Clients want a grill, smoker, pizza oven in proximity to the kitchen—not necessarily a full outdoor kitchen for dining and entertaining outdoors,’ he adds.

So, say “Goodbye” to your cold metal barstools and welcome cushier seating to ensure that your kitchen is as comfortable a place to work, lounge and enjoy a cocktail as it is in which to cook.

‘I think kitchens are becoming bigger in order to incorporate some soft seating and dining seating,’ says Barbara Sallick.

‘Everyone wants to be there and whilst the kitchen was once simply for dining and eating, it is now the telephone room and media centre and study hall - and you still have to cook and clean. There needs to be more seating to accommodate that,’ she points out.

Sarah Blank notes that when it comes to the design of new homes, she is seeing the kitchen become the actual centre of the house. It is no longer seen as a “back-of-the-house” space, finally catching up to the modern times, where most of us don’t have a slew of help. The kitchen has earned its right to be front-and-centre, but it likely need a little help getting there.

‘As the kitchen is becoming the new living room and family room, there needs to be a little of everything,’ observes Sarah Blank.

‘We’re seeing nicer dining areas rather than a simple kitchen table, or a breakfast room opening up into the space. You have your nicer seating, your art, different moods and colours and materials and then the functionality after that. It’s a really exciting time for kitchens,’ she concludes.



Kitchen designers are seeing a peaked interest is tastefully hiding stainless steel appliances – most often with beautiful wood panelling.

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VISITOR REGISTRATION FOR MATERIALS & FINISHES SHOW 2024 GOES LIVE

THE organisers of Materials & Finishes Show (formerly W Exhibition) have announced that visitor registration for the re-launched UK trade show for the furniture manufacturing and joinery industries is now live!

The event, which has over 50 years of heritage, returns to the NEC in its new and re-invigorated format from May 19-22, 2024.

Materials & Finishes Show, which is part of Montgomery Group’s global event portfolio, will bring the UK’s furniture manufacturing and joinery industries together for the first time since 2018 when it returns next May, having undergone an extensive period of research and development.

The trade show is the primary platform for carpenters, joiners, machinists and installers to see running woodworking machinery and machinery for working with stone, together with the latest materials, components, software, tools and innovations for the woodworking sector.

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 at the event.

The stellar line-up for the event includes the likes of RJ Woodworking Machinery, Vertongen, AMS/ Wadkin Bursgreen, Hanex, Hraniprex, Rubio Monocoat and Mundy Veneer, with new brands joining the line-up weekly.

Alongside networking with the entire industry under one roof, visitors to Materials & Finishes Show will be able to see thousands of the latest products on the UK market and speak directly to leading manufacturers and suppliers for the woodworking sector. A new live demonstration zone will allow visitors to see many of these products in action.

‘The countdown to Materials & Finishes Show is officially on and we are delighted to announce the visitor registration is now live,’ says event director, David Todd.

‘This is the first time that the UK furniture manufacturing and joinery industry will have had the opportunity to come together since 2018, which presents a huge opportunity to see all of the latest developments in products and processes that have progressed in this time,’ he adds.

‘Alongside this, we have been working hard behind the scenes to develop new and exciting features that will add real value to visitors who make a trip to Materials & Finishes Show, from the new CPD certified learning programme through to our live demonstration area.

‘We’re excited to make further announcements about the new features and partnerships over the coming weeks,’ he concludes.

Visitors will be able to benefit from over 40 hours of CPD certified learning content, which will be delivered on the new seminar theatre.

Visitors can expect to attend sessions covering the latest industry topics, delivered from industry, experts from dust extraction and sustainability, through to content designed to help the drive more leads and operate more efficiently.

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

Want to find out more?
www.materialsandfinishesshow.com



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CANTISA – PRODUCING EDGE-BANDING SOLUTIONS FOR ALL REQUIREMENTS

WITH more than 35 years of specialising in edge-banding sales and production, Cantisa can provide solutions for all edge-banding needs, also adding value to customers' furniture products with its Décor Programme.

Cantisa is a Spanish company established in 1985, with a very strong position in the Spanish market, also exporting its products across the world.

"Innovation, design and quality" is Cantisa's premise when designing a new product. The recognition of its commitment came in 2019 when one of Cantisa's most innovative designs, the grid-effect edge-band, won the prestigious High Product Quality award at Interzum.

As part of its innovative efforts and to remain close to its customers in the context of the pandemic, Cantisa has developed a new virtual customiser, aimed at inspiring designers and furniture manufacturers by enabling them to choose from hundreds of edge band and board designs.

Choose any of the available boards, from the main manufacturers in the market, then select one of the 300-plus references of Cantisa's edge-bands – new references are uploaded every week.

Designers and manufacturers will discover unlimited design possibilities and will find new decorative alternatives that can be saved and shared.

According to this specialist manufacturer, it is possible to transform the plain and simple into something extraordinary with Cantisa's edge-banding décor programme.

Veneer in rolls for edging and profile wrapping

Cantisa is drawn to wooden furniture, because it has a history, is solid, and boasts great detail – and, above all, because Nature and quality go hand in hand.

Wood is a traditional raw material, which also enables experimenting and the creation of new decorative edgings thanks to its texture, finish and natural pattern.

In Cantisa's factory, wood veneer is carefully classified, thus providing uniform colour and a high quality. The company says that its innovative wood veneer products never cease to surprise the market.

One of its best-known veneer products is the solid end-grain edge-band, which is manufactured with a natural cross-cut veneer, following the natural shape of the wood and giving the piece a strip board appearance.

As the edge-band is made of natural veneer, it transfers the warmth and texture of wood to the furniture. Furthermore, both surface and edge-band can be varnished, or dyed in the same way, with impressive results.

Another of the company's most innovative products is the OSB made from chips of real wood. This edge-band achieves the same look as an OSB board and can be varnished, or dyed easily, achieving exactly the same effect as on the surface.

Cantisa believes in sustainability and the use of natural resources, which is why, since 2011, its products have been certified by the Forest Stewardship Council (FSC), ensuring that its wood comes from forests that are responsibly managed, socially beneficial, environmentally conscious and economically viable.

Cantisa's veneer product range includes thick veneer edge-banding, veneer rolls for profile wrapping and veneer strips.

PVC and ABS edge-banding

Although the company has been tied to veneer products since its foundation, Cantisa also specialises in melamine, PVC and ABS edge-banding and has more than 2500 edge-banding references in its catalogue today.

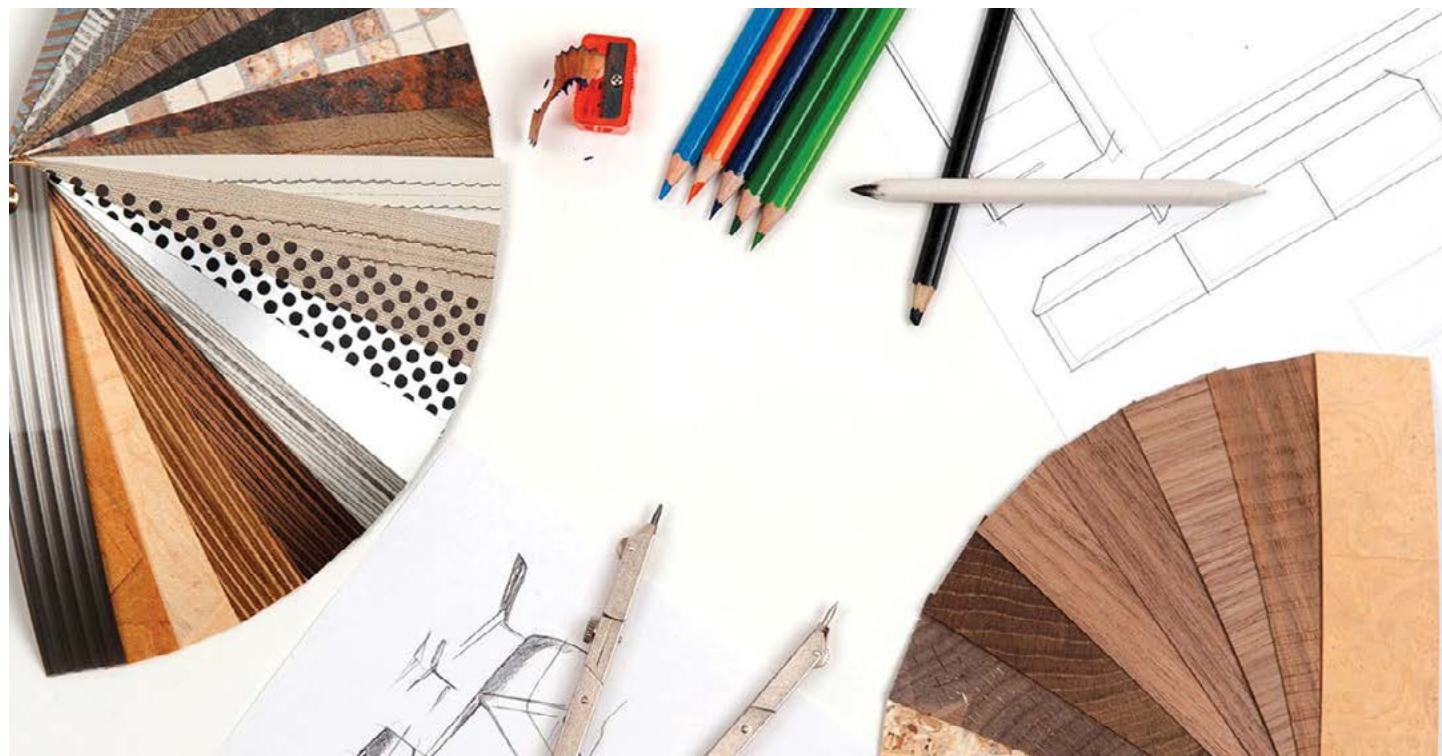
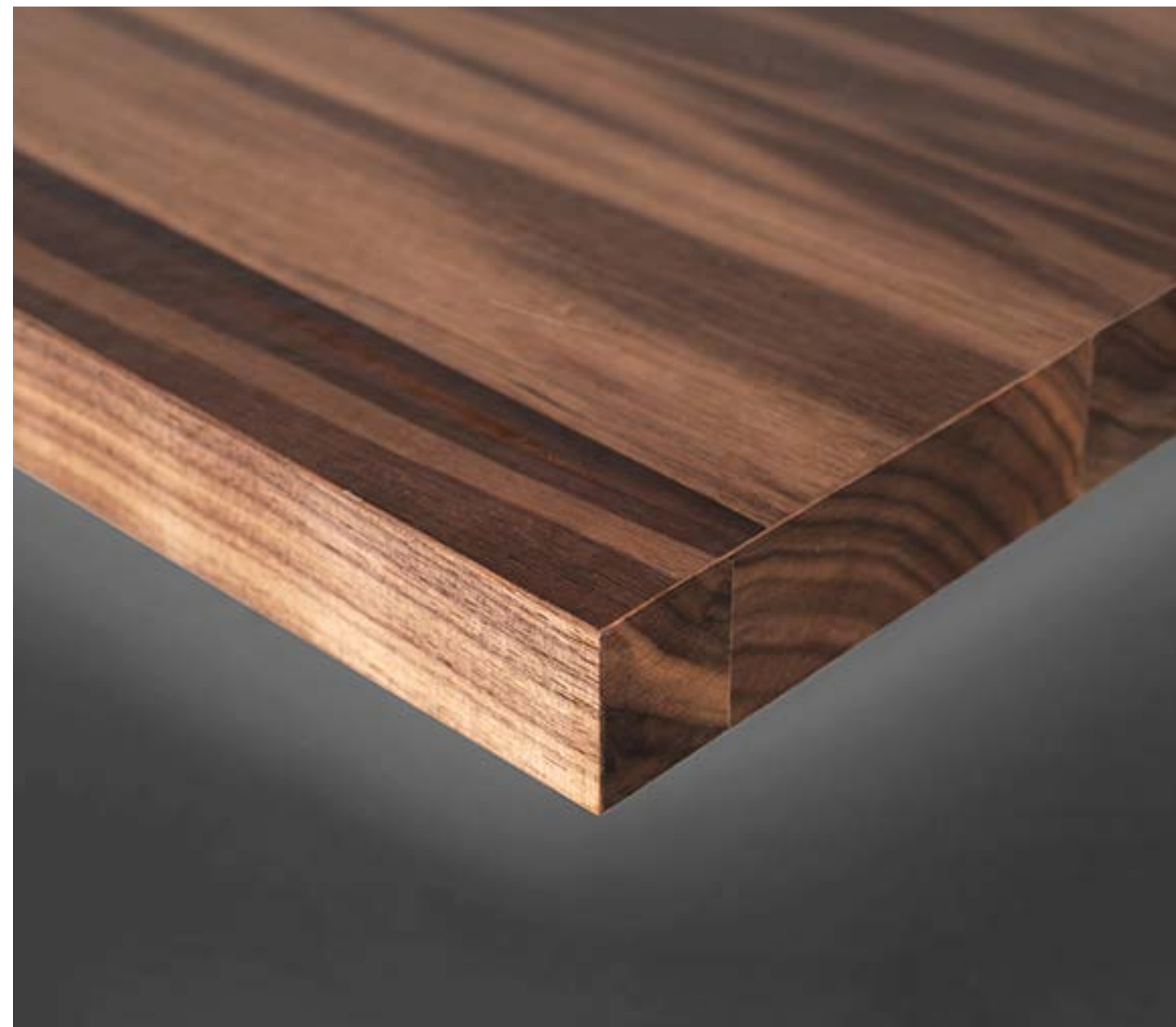
Cantisa's product range is constantly updated with what it describes as the most original and innovative edge-bands on the market.

Cantisa works closely with the main melamine board manufacturers, offering customers the equivalent edge-bands in a very short period of time.

The edge-banding specialist can also copy any other design and texture in a record time, even for small productions.

By simply browsing the Spanish company's decors online, a furniture manufacturer can find edge-bands with the right gloss and embossing for any board in the market.

Want to find out more?
Visit www.cantisa.es



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CAD+T'S FIRST CLOUD-BASED SOFTWARE SYSTEM FOR THE KITCHEN FURNITURE DESIGN & MANUFACTURING INDUSTRY OFFERS A WEALTH OF FLEXIBILITY

IMAGINE a piece of software that has been tailored to a business' complete production requirements. A software solution that can be worked and reworked easily and conveniently for special designs, one-off orders, or ongoing changes to existing manufacturing methods.

Now imagine that this software could be controlled remotely via the Cloud, or used on the factory floor when required.

This is a reality for Austrian CAD/CAM software specialist, CAD+T, thanks to its innovative Configurator Professional (Configurator Pro).

The new software – which is CAD+T's first Cloud-based software system for the kitchen furniture design and manufacturing industry – offers a wealth of flexibility and different levels to its intelligence.

As well as offering the fast creation and maintenance of products, the Configurator Professional is able to scale up (vertical scaling), allowing the user to add to an existing system and boost performance, whilst the system's ability to scale out (horizontal scaling) means that there are no limits to the number of servers that can work in tandem with the configurator.

This offers great scope to both small and large production companies, allowing each company to create system parameters that meet the individual requirements of their planning and production stages.

This vast flexibility is further increased through the ability of the configurator to generate graphical data and organise it into the correct fields, using both rule-based and code-based options, with data completed by parametric, or adaptive construction.

The bespoke system also benefits from a configurable user interface, which allows the user to receive CAD/CAM data, optimised part lists, BOMs and user-defined work plans in just a few simple steps.

'Our new Configurator Professional software opens a lot of doors for our customers. There are no boundaries to design and it gives users the opportunity to combine design software and integrated servers to create bespoke, one-off pieces

without any manual intervention,' says head of development at CAD+T, Thomas Schwarz.

'The configurator can manipulate data and rules independently to calculate the necessary geometry needed to create a bespoke item, or special order quickly and efficiently,' adds Mr Schwarz.

The functionality of this software, together with its sheer flexibility, separates us from other software developers and it is a key area of growth for CAD+T going forward,' concludes Mr Schwarz.

Want to find out more? Visit www.cadt-solutions.com



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- Quick bandsaw blade change.
- Bandsaw widths 6-25mm
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+ 100mm max depth of cut + outrigger sliding table carriage w telescopic support arm + telescopic sliding length extn + table width & length extensions + 3 kW motor 415v

ART NO: 5900315

- Work table made of grey cast iron for low-vibration work
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- Telescopic stop can be swivelled by 45° on both sides and extendable
- Saw blade height adjustable via handwheel
- Cutting plane directly on the saw blade
- Standard table widening and extension allow easy work with larger workpieces
- Large aluminium parallel stop on round rod guide with fine adjustment

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PLANER /THICKNESSER 230V (16 AMP)

+ 3 x HSS planing knives + 2200W motor 230v 16 Amp

ART NO: 5904031

- For angular joining (90°) and straightforward dressing of solid wood boards, planks and strips
- Simple and precise adjustment of the chip removal in dimensionally accurate thickness planing
- Automatic workpiece feed
- Easily adjustable aluminum dressing fence, tilttable from 90° to + 45°
- Large dimensioned dressing table made of ribbed die-cast aluminum
- Large thick cast iron table with ground surface
- Integrated, foldable chip extractor hood

TF190 E SPINDLE MOULDER 230V (16 AMP)

+ LED display + selector switch for L or R spindle rotation + triple pressure roller safety device + optional Sliding Table Carriage (not inc) 2800W

ART NO: 5901821

- Milling stop with finely adjustable aluminum stops
- Quick and easy changing of the speed using multiple V-belts
- Speed setting displayed by LED lights
- Large work surface thanks to the torsion-free grey cast iron table
- Selector switch for clockwise/counterclockwise rotation of the milling spindle
- Milling unit made of grey cast iron

ZSM 405 WIDE BELT SANDER 230V

+ floor stand + transport wheels & lifting handles + 2000W motor 230v

ART NO: 5901405

- The ideal cylindrical sanding machine for ambitious DIY enthusiasts
- Continuously adjustable feed speed of 0 - 3.5 m/min for optimum sanding results
- The sanding unit is adjusted quickly and precisely to the workpieces by height adjustment crank and scale
- Standard with connection for suction device



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FAMILY BUSINESSES WORK TOGETHER TOWARDS CLEANER AIR AT IMAGES KITCHEN FACTORY

DUTCH filter installation builder, Modesta was looking for a local partner to help the company with UK-based projects. They found the right fit with Extraction Solutions in Sheffield.

Together, they have recently successfully installed a cascading fan system at the Images Kitchen and Bedroom factory in Chester.

With many projects in the UK and Ireland, director at Modesta Filters in the Netherlands, Wyboud Kloppenburg found himself traveling back and forth regularly.

In order to reduce the number of trips for both himself and his team of engineers and to enable a faster service to clients on the other side of the sea, he was looking for an alternative solution.

'That's how one day when I was in the neighbourhood, I decided to give Extraction Solutions a call,' he explains.

Wyboud picked up the telephone to ask founder of Extraction

Solutions Ltd (ESL), Neil Parkes if he could come in. Half an hour later, he was having a coffee in Neil's office.

'His phone call came out of the blue, but I was very happy to hear from him, because I'd seen Modesta equipment at work and was particularly impressed by how much energy they saved,' recalls Neil.

Two family businesses

Coming from over 50 years of combined experience, ESL founders, Neil Parkes and Nick Wright had worked on over 100 installations together in their previous jobs. That's why they decided to join forces in 2012.

Utilising Nick's installation expertise and Neil's extraction knowledge, they design and implement some of the best



Left to right, ESL founders, Neil Parkes and Nick Wright.



Director of Modesta Filters in the Netherlands is Wyboud Kloppenburg.



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extraction and handling solutions available. ESL is a family business and both of the founder's sons are active in the company.

'I started on-site, then I moved up into contracting and designing,' says design engineer James Parkes.

'Our biggest challenge at this moment is staying on top of the workload: despite all of the uncertainty around the pandemic, we still numerous clients coming in. That's why working

together with the right partners is very important,' says James.

'We work for companies that deal with both high waste and low waste loads. In our portfolio, we didn't have a clever solution, yet for low waste environments, such as woodworking factories, so Wyboud's call came at exactly the right moment,' adds Neil.



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DEALING WITH THE DUST

Like ESL, Modesta is a family company: Wyboud is the third generation working in the business. Having over 70 years of experience in the industry, Modesta designs and builds all of their installations in-house at their Dutch factory site.

‘Wyboud’s knowledge exceeds his age: he’s not just a sales person, he really knows what he’s talking about,’ says James.

In turn, Wyboud appreciates ESL’s knowledge of the market and the company’s hands-on approach:

‘They’re able to carry out their own engineering and maintenance, so they can really take the lead on a project,’ says Wyboud.

After that first meeting, it was clear to both parties they were the right fit for each other.

The first joint project

Not long after that, the first opportunity for Modesta and ESL to join forces presented itself.

Images, a kitchen and bedroom factory, was looking for a new filter unit.

‘When I came back from my first meeting with Images, I said: I think this is prime Modesta territory,’ says Neil.

Images Kitchens and Bedrooms started out as a small, made-to-measure mirror wardrobes factory in 1984.

In over 35 years, the company has installed thousands of bedrooms and kitchens and has grown into one of the largest independent manufacturers and retailers of fitted kitchens and bedrooms in the North West and North Wales.

With a split-level showroom in Chester and a large factory, ESL now employs over 20 staff.

When Images contacted ESL over two years ago, they were ready for a new extraction solution for their factory. Their old filter was consuming large amounts of energy and required a great deal of maintenance.

‘It would drain a lot of power and blow the fuses. I was willing to invest in a new solution that would guarantee longevity and save us money in the long run,’ explains Images director, Stephen Eyre.

Reducing energy consumption

Images’ old filter installation had only one fan, resulting in little flexibility and energy loss.

‘That’s why I advised a Modesta Airlock filter with multiple cascading fans, that enables a factory to use only the capacity they need,’ says Neil.

‘Images only uses the filter’s full capacity for a few weeks a year, so thanks to the multiple fans, they can turn on just a part of the installation in less busy times. It also protects them against downtime, because if one fan has a defect, the other keeps working,’ adds Neil.

‘As it was our first project together, one of our engineers was on-site in case ESL had any questions, but James, Nick and Neil have undertaken the lion’s share of the work,’ explains Wyboud.

ESL carried out the installation over a Bank Holiday and managed to get everything up and running within a week. Stephen is happy with the end result:

‘I come in in the morning, I turn it on and it always works,’ proclaims Stephen.

‘As a factory owner, that’s all I’m interested in at the end of the day,’ he adds.

He’s been using the new installation for over two years now and hasn’t experienced any downtime.

‘It was a big investment for a small company like mine, but I’ve been saving a lot of money on electricity and my factory is cleaner. I would certainly recommend it,’ says Stephen.

For Modesta and ESL, this is only the start of a fruitful working relationship.

‘We’re looking to grow our business over the next few years. We have actually just hired a new contract engineer to keep up with the workload, so we only see the collaboration with Modesta growing in the future,’ concludes Neil.

Want to find out more? Visit www.modestafilers.com and www.extractionsolutions.co.uk



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