



Top GEAR

IT'S NOT OFTEN THAT A COMMERCIAL KITCHEN IS BUILT USING DESIGN PRINCIPLES CHAMPIONED BY THE LUXURY END OF THE AUTOMOTIVE INDUSTRY, BUT WHEN **BENTLEY MOTORS** NEEDED ITS CATERING FACILITIES REVAMPED THAT'S EXACTLY WHAT HAPPENED.

Staff at British car manufacturer Bentley can now look forward to dining in style following a massive revamp of the catering facilities at its Crewe production plant.

The re-design and fit-out of the company's back-of-house facilities was carried out by Daventry-based kitchen house CDG, which was awarded the project after the client became aware of the work it did on the catering facilities at Silverstone race track.

CDG was commissioned to re-design, supply and fit-out the new kitchen facilities to support a hospitality suite and showcase a new well-being menu across the breakfast and lunch-time service for its 4,000 personnel.

Getting under the skin of the Bentley way of thinking and the processes it follows to design a high-end luxury car was one of the big challenges for CDG, which was briefed with delivering a project that matched Bentley's contemporary luxury design values.

"We were tasked with ensuring our design process mirrored the synergy of their unique engineering process, which I'm proud to say we achieved by delivering exceptional design and

performance," insists CDG's managing director Philip Howard.

"Given the engineering bias of the client, we followed similar design principles for the catering areas as they would in their car production areas, which followed good design practice for improvements of flow, workpaths, efficiency and reduction of hazards, to promote good working practices."

CDG started by taking the 1960s kitchen back to a blank canvas and undertaking a complete structural remodelling of the catering facility.

Due to the location of offices adjoining the kitchen, noise and odours had to be carefully managed and a high percentage of the works had to take place out of hours. CDG also had to contend with a tight build schedule, unforeseen asbestos issues and adverse weather conditions.

When it came to equipment specification, there were several factors that CDG needed to bear in mind to tick all

the boxes requested by the client. First of all, the equipment needed to improve the operational efficiency of the catering area and the quality of food offer, while also embracing advances in modern technology and good working practices.

Achieving the highest hygiene levels and ease of maintenance were key priorities too, which led to the installation of resin floors, uPVC wall cladding and bio-coat ceiling tiles with good acoustic properties.

With no lifts to the directors' suite, a dumb waiter was integrated into the design plans for the safe transportation of food and drink to the executive floor. Brands used in the project include Blue Seal, Hackman, Hobart, Foster, Rational and Sammic.

In line with Bentley's CSR policy, old equipment was recycled and replaced with new kit selected to achieve high specification and ease of maintenance within strict budget parameters.

"We followed similar design principles for the catering areas as they would in their car production areas"

1

Bentley employs 4,000 personnel at its Crewe plant.

2

The cooking suites were supplied by Blue Seal.

3

Hackman tilting kettles are ideal for volume production.

4

Bulk brewing equipment from Bravor Bonamat.



SPEC SHEET

Equipment used in the refurbishment of Bentley Motors' catering facilities includes:

Blue Seal	Ranges
Bravilor Bonamat	Bulk brewers
Hackman	Tilting kettles
Hobart	Warewashing
Foster	Refrigeration
Rational	Combi ovens
Sammic	Food prep

"The client brief was to replace all of the equipment with the exception of the dishwash area," explains Howard. "We evaluated the equipment condition and concluded that there was re-sale value in the majority. We sourced a specialist contractor focusing on the refurbishment and re-sale of catering equipment who purchased

all of the equipment. The value was passed back to the client via savings on the project."

Bentley credits the new set-up for allowing it to create and deliver a rejuvenated menu that has already been given the thumbs-up by staff.

Andrew Robinson, production planning manager at Bentley Motors, says

that the feedback received about the new facilities from both the chefs and his colleagues has been excellent.

"The new facilities work in harmony to support the new menu and I'm delighted to say we've experienced a substantial increase in colleagues enjoying the new menu and environment," he comments. ☛

5
The new kitchen has allowed Bentley to improve its menu.

6
Ease of maintenance was a factor in the equipment choice.

OUT WITH THE OLD AND IN WITH THE NEW EQUIPMENT

The refurbishment of Bentley's kitchens facilities has led to some significant operational and equipment changes from a catering perspective. One of the most noticeable differences is the overall floor lay-out, which now offers proper working flows through all the areas while striking a better balance in terms of area allocation. The lighting has also been improved.

High-density storage racking has been used to maximise floor space within new storage areas, whereas previously the site was full of free-standing racks that took up more space.

Central storage with cold rooms and holding rooms, as opposed to individual cabinets, provide further space optimisation, as well as delivering greater temperature control and energy efficiency. Dishwash facilities, meanwhile, were relocated to a specific area away from the main body of the kitchen, with a new 'dirties return' from the dining area. Prior to this, dirty crockery was transported through the kitchen areas to get to the previous wash-up area.

The pass to the existing servery area was enhanced with an additional pass section through the wall to give greater capacity of foodservice directly to the servery counters and keep food fresh. In the past, food was held in hotcupboards.

The main cooking area has been designed to provide bulk cooking to the rear and reactionary cooking nearer the servery pass, with the inclusion of two tilting mixing kettles for bulk production of wet items, such as custard and spaghetti bolognese. Previously, there was a lot of staff crossover in the various functions. A temperature-controlled prep room for on-site sandwich/chilled prep, together with a specific holding room for the finished product, were key design changes too, and both have created a more controlled environment for food safety.



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