



Sector:	Food Manufacturing
Room Type:	Display Kitchen
Client:	MHP
Contractor:	Studio 3 Kitchens

Custom stainless steel worktops and splashbacks, within a cookery display area, were recently supplied and installed by GEC Anderson.

Studio 3 Kitchens approached GEC Anderson with the slightly unusual requirement for custom stainless steel worktops within a cookery display area kitchen to a food ingredient manufacturer. The design had a distinctly domestic feel, yet was required to meet the rigours and demands of a professional cooking facility. GEC Anderson stainless steel worktops appeared to fit the bill perfectly.

The result was a showcase environment that included a 'breakfast bar' viewing area; a central island; a large L-shaped worktop including a flush-mount induction hob, hide-away sockets as well as three integral sinks; a fully ventilated extraction zone for grilling. Stainless steel splashbacks were also provided behind the sink-run.

All units were produced using GEC Anderson's standard brushed satin EN 1.4301 grade stainless steel.