

design matters

Flexibility is required to accommodate both practical and theory based lessons

Students benefit from a well ordered clutter free environment - plentiful storage is key

Allow space for storage of students' ingredients, bags and coats

Design consultation allows a review of room dimensions, teaching preference & the impact of DfE guidelines

Velstone, Trespa and Stainless Steel provide excellent surfaces

Maintenance of hygiene and ease of cleaning are a major consideration

Provision should be made for students with special needs

Consider air conditioning and heat extraction requirements



Fully Rendered 3D visual



Large Velstone demonstration bench & peninsula workstations for 4 students



Mid height oven and adjustable height sink unit



Stainless steel demonstration unit with theory area to rear



Velstone work surface with ceramic hob/ built in oven



Stainless steel worktops for demonstration bench and student workstations



Peninsular unit with Trespa worktops and contrast end panels



Perimeter benching with stainless steel sinks

