



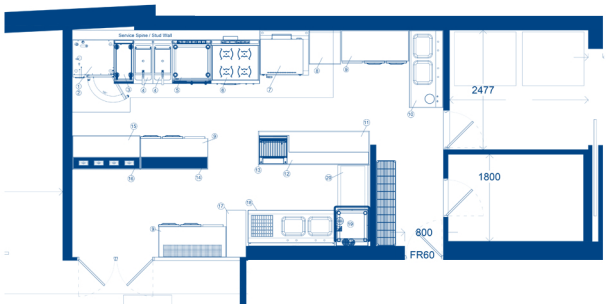
Just up the road from Caterkwik HQ is the Farmers in Ulverston. This busy town centre pub and restaurant is host to fantastic food and a wide selection of drinks. The owners came to Caterkwik for a full refit of their busy commercial kitchen,

Assigned project manager Oliver.



Design

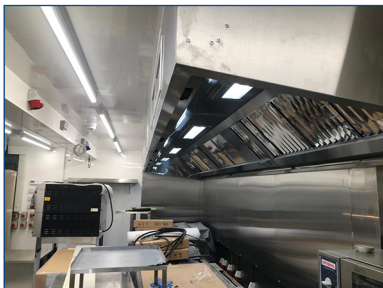
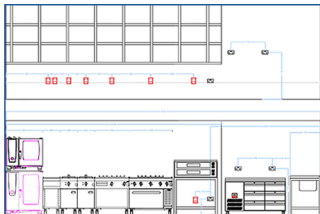
Setting out to design and kit out this popular town centre venue, Oliver joined up with the owners to refit their busy establishment with state of the art equipment, and modern solutions. Designs for the refit were created using the latest CAD software, they include plans for advanced extraction systems as well as perfect placement for the new list of equipment.



Installation



To facilitate the range of cooking and cleaning appliances, an updated service spine was integrated into the kitchen. This spine acts as the backbone for the whole cook line. Dressed in sheet metal panelling and neat electrical outlets, the service spine provides a clean, neat and tidy solution for the management of power to the kitchen.



The installation of a state of the art extraction system was essential for the kitchen refit. Oliver measured and designed the perfect canopy size to accommodate the vast array of cooking appliances that would soon be sitting underneath it.

Equipped with high power fans, baffle filters and overhead lighting, the proposed extraction system would function to keep the kitchen smoke and dirt free as well as providing the necessary movement of clean air needed in the busy kitchen environment.

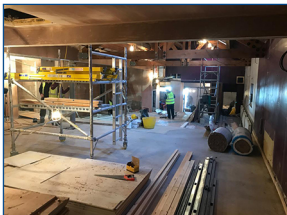
Installation



The Farmers serve a wide variety of food to their guests. Included in the new menu are a selection of delicious pizzas. For the refit, they went with a GAM MD44 Twin Deck pizza oven, giving the chefs the flexibility to dish up fantastic slices of food for the ever busy evening service.

Along with the full kitchen refit, the pub underwent a full make over, transforming it into a spectacularly beautiful place to eat, drink and relax, whilst still keeping it's town center charm. CaterKwik, Oliver and the owners are incredibly proud with both the project and end result.

The Farmers serve both locals and tourists visiting the town of Ulverston every single day, providing an amazing service, outstanding meals and a fantastic range of local beers, cocktails and soft drinks.



Finished Project



Host to a full line up of F900 modular cooking equipment by Falcon paired along side the SCC101E by Rational, the finished cook line excels in both functionality and ease of use.

Utilising Falcon's Induction range not only reduces the loss of heat into the surrounding areas, but provides those well deserved energy savings.

Along side the hob itself sits the E9581CR Chrome griddle and two E9341F Electric fryers.



Across from the new cook line sits the new food prep area. Bespoke designed tables, counters and shelves that tie the room in together, allowing for fantastic use of space and productivity. Everything the busy town centre hotspot needed to keep up with service.

With a huge range of varied dishes on the menu, the space provided needed to be utilised to the max. The plans Oliver created and brought to life in this project helped make the refit of this classic pub and restaurant an instant success.