



Major operators voice their support for new Commercial Kitchen show

Commercial Kitchen – the UK's first trade show dedicated to the catering equipment market, is continuing to draw support from across all eating out of home sectors ahead of its launch at the NEC Birmingham on 7-8 June 2016.

Thousands of decision makers from restaurants, pubs, hotels, contract caterers, hospitals, schools, care homes, universities, attractions, distributors, consultancies and leading associations are preparing to visit. Among them are Starbucks, Pizza Hut Restaurants, Marston's, TGI Friday's UK, YO! Sushi, Pret A Manger, Azzurri Group (Ask Italian, Zizzi and Coco di Mama), Premier Inn, Morrisons, Tesco, Sainsbury's, Domino's Pizza Group, Bill's, Whitbread, Punch Taverns, Oakman Inns & Restaurants, Mitchells & Butlers, Admiral Taverns, The City Pub Company, Elior, Bidvest Foodservice, Bourne Leisure, WSH (BaxterStorey, Caterlink, Holroyd Howe, Benugo and Portico), Cardiff Council, University of Birmingham, Imperial College London, Merlin Entertainments, Hollywood Bowl, Butlins, Flamingo Land Resort, Luxury Family Hotels, Hand Picked Hotels, Bespoke Hotels, Gold Care Homes, Small Batch Coffee Company, Pod, Waterstones, and the NHS.

"I'm looking forward to seeing what the Commercial Kitchen show has to offer – it's been a long time coming, a show that focuses on the kitchen or back of house, and it is a great opportunity to focus on many differing aspects of the 'engine room' of our various food businesses," says Chez Gawen, head of food at Pizza Hut Restaurants.

"It is always important to keep up-to-date with industry improvements and innovations. Commercial Kitchen appeals to me as it is a more focused show, so time is not wasted searching through sundry stands to find the equipment you need to review," says Jon Parry, construction manager at YO! Sushi.

"I'm looking forward to visiting Commercial Kitchen, it fits perfectly with our continuing search for the very best equipment, design and partners that enables us to serve our guests, with better quality; at a pace they choose; in the most efficient commercial manner possible," says David Carroll, property director at TGI Friday's UK.

"Commercial Kitchen show represents an opportunity to see, and discuss first-hand, the latest developments in catering equipment under one roof, without the need to visit countless suppliers around the country. Events like this, which bring together the key people in the category in one go, is an opportunity to benchmark and potentially improve our choice of catering equipment in a very efficient manner," says Colin Mackenzie, group purchasing manager at Marston's Corporate Services Procurement.

"The reason I am looking forward to attending Commercial Kitchen is simple, I have built one restaurant kitchen and am certain to build another within the next 12 months. As such, it is vital that I am able to keep up-to-date with new technology and trends, and interact with industry professionals to gain vital insight and advice," says Robin Frean, co-founder, Hood Restaurants.

With just eight stands left to fill, the launch edition will feature over 80 founding exhibitors showcasing the complete range of innovative equipment, devices and utensils required to run a commercial kitchen; including cooking equipment, refrigeration, storage, warewashing, fit out and design.

The latest companies to confirm their presence are Ascentia Foodservice Equipment, Euro Catering Equipment, Bensons Products, Atosa Manufacturing, Nayati, Dynamic, Pira, Samsung, Nelson Catering Equipment, Multivac UK, and Prodis.

For further information, and to register for a free trade pass to Commercial Kitchen, please visit www.CommercialKitchenshow.co.uk and quote priority code PR1 (alternatively, use direct link: <https://registration.n200.com/survey/16xd2hizo1zmx?actioncode=PR1>).

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Notes:

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