



## Commercial Kitchen show opens at the NEC tomorrow

Commercial Kitchen – one of the year’s most hotly-anticipated trade show launches – opens at the NEC Birmingham tomorrow. The two day show, taking place over 7-8 June, will bring together thousands of catering equipment buyers, specifiers, distributors, and consultants with over 80 leading exhibitors.

According to recent research by the NPD Group, British diners are expected to make 11.5bn visits to restaurants, cafes, pubs and other out-of-home foodservice businesses by 2017 (up 2.8% on 2015 figures<sup>[1]</sup>). It is this growth – across multiple sectors – that is helping to feed the demand for fresh and innovative catering equipment. As more operators in towns and cities across the UK look to invest in new sites, rebrand and expand their existing outlets, the new Commercial Kitchen show is a timely, and uniquely positioned, opportunity to promote the best that the important £1bn catering equipment market has to offer.

Many of the country’s biggest OOH foodservice operators, contract caterers, and equipment distributors will be in attendance; with nearly a quarter of all pre-registered visitors to date (23%) representing companies whose corporate spend is in excess of £500,000 (a further 10% report over £5 million).

“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.

“I think that it is great that the industry now has a show dedicated to the kitchen – the very heart of any restaurant business. I’m looking forward to seeing what is on the horizon in terms of back of house technology and the benefits it can bring to our teams,” says Simon Lee, head of F&B at Staycity Serviced Apartments.

“At last, a dedicated Commercial Kitchen show. With so much happening in the popular food sector and so many new trends emerging, it’s very important to see as much new kit under one roof as one can. It will give the exposure to equipment, knowledge and know-how that any entrepreneur needs, to make balanced decisions on equipment purchases. It will soon be regular on the list of show’s you just can’t miss!” says restaurant consultant Frank Boltman.

The launch edition will feature 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 full exhibitor list is available at [www.commercialkitchenshow.co.uk/exhibitor-list](http://www.commercialkitchenshow.co.uk/exhibitor-list).

The latest exhibitor news is available to view at [www.commercialkitchenshow.co.uk/exhibitor-press-releases](http://www.commercialkitchenshow.co.uk/exhibitor-press-releases).

### Free Keynote sessions

Full listings are available at [www.commercialkitchenshow.co.uk/seminars](http://www.commercialkitchenshow.co.uk/seminars).

Tuesday 7 June:

- • The hidden costs of your kitchen (panel session): featuring Simon Lee, head of F&B at Staycity Serviced Apartments; Paul Dickinson, head of food at Fuller’s Managed Inns; Dominic Burbridge, associate director at The Carbon Trust; and chaired by Andrew Seymour, editorial director of *Foodservice Equipment Journal*
- • The fine dining kitchen and what every chef wants in it: Peter Woods, exec head chef at The Corinthia London
- • In conversation with Chris Knights, group executive chef at Young’s & Geronimo Pubs
- • The foodservice kitchen design panel: featuring Paul Neville, managing director at CHR Food Service Equipment; Clive Groom, managing director of CNG Foodservice Equipment; Peter Farrell, sales director at C&C Catering Equipment; and chaired by Matt Rowlands, director at AMP Public Relations
- • Why your kitchen should be your social media hub: Mark McCulloch, founder & CEO of WEARE Spectacular
- • Excellence in customer service (panel session): featuring Iain Munro, managing director at ScoMac Catering Equipment; Jack Sharkey MSc, managing director at Vision Commercial Kitchens; Martin Stephens-Smith, founder & managing director at TAG Catering Equipment; and chaired by Matt Rowlands, director at AMP Public Relations
- • Value engineering: making a mockery of the market? featuring Iain Munro, managing director at ScoMac Catering Equipment; Carla McKenzie, managing director at MYA Consulting; and chaired by Clare Nicholls, editor of *Catering Insight*
- • Theo Randall on kitchens: award winning chef and restaurateur Theo Randall
- • The future of commercial kitchens (panel session): Theo Randall; and Tyron Stephens-Smith, senior designer/project manager at TAG Catering Equipment

Wednesday 8 June:

- • Theatre kitchens – making chefs the main act (panel session): Philip Howard, MD of Catering Design Group; Radford Chancellor FCSI, director of Radford Chancellor; and chaired by Clare Nicholls, editor of *Catering Insight*

- • In conversation with Dirk Wissmann, senior equipment manager at Pret A Manger (interviewed by Andrew Seymour, editorial director of *Foodservice Equipment Journal*)
- • Commercial Kitchen Innovation Challenge Live 2016 – the pitches
- • The kitchens in schools dilemma: why do 3,000 schools have no kitchen and what should be done? Myles Bremner, ex director at School Food Plan and CEO of Bremner Consulting
- • Commercial Kitchen Innovation Challenge Live 2016 – the results
- • NHS kitchens – the best deal for you (panel session): featuring Phil Shelley, HCA national chair; Andy Jones, past HCA chair & MD at AJ Associates; Winner Varghese, assistant facilities manager – catering lead at Black Country Partnership NHS; John Hughes, facilities project manager at University Hospitals of North Midlands; and Ann O'Brien, hotel service manager at George Eliot Hospital
- • Professional foodservice consultants – where do we go from here (panel session): featuring Radford Chancellor FCSI, director of Radford Chancellor; Julian Edwards, director of GY5; and Duncan Hepburn, director of Carilo
- • Exclusive interview and Q&A with Simon Xavier, executive chef – Leisure Division at The Restaurant Group

### Register free in advance

Commercial Kitchen will take place on Tuesday and Wednesday, 7-8 June at the NEC Birmingham (open 10am to 5pm both days, last entry 4pm). Show features include the CEDA Design Gallery and Innovation Challenge Gallery and Awards.

Advance visitor registration closes at 9.30am on Tuesday 7 June (after which a £20 door charge may apply). To register for a free pass, please visit [www.CommercialKitchenshow.co.uk](http://www.CommercialKitchenshow.co.uk) and quote priority code PR1 (direct link: <https://registration.n200.com/survey/16xd2hizo1znx?actioncode=PR1>).

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[1] The NPD Group, 23 February 2016: [www.npdgroup.co.uk/wps/portal/npd/uk/news/press-releases/npd-group-forecasts-gb-out-of-home-foodservice-visits-will-grow-16-in-2016-to-1138-billion](http://www.npdgroup.co.uk/wps/portal/npd/uk/news/press-releases/npd-group-forecasts-gb-out-of-home-foodservice-visits-will-grow-16-in-2016-to-1138-billion)

### Media enquiries & press pass requests to:

Emma-Louise Jones, Head of PR

Editorial representatives of relevant trade and consumer media (including freelancers) are invited to apply for press passes via email to [ejones@divcom.co.uk](mailto:ejones@divcom.co.uk) (please note, additional details may be requested to verify journalistic activity and all press passes are issued at the management's discretion).

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### Notes:

[1] The NPD Group, 23 February 2016: [www.npdgroup.co.uk/wps/portal/npd/uk/news/press-releases/npd-group-forecasts-gb-out-of-home-foodservice-visits-will-grow-16-in-2016-to-1138-billion](http://www.npdgroup.co.uk/wps/portal/npd/uk/news/press-releases/npd-group-forecasts-gb-out-of-home-foodservice-visits-will-grow-16-in-2016-to-1138-billion)

Image: <http://www.commercialkitchenshow.co.uk/wp-content/uploads/people.jpg>

*Diversified Communications UK (Diversified UK) is a fast growing trade event organiser and publisher based in Brighton, Peterborough and Nailsworth. Diversified UK's event portfolio includes Commercial Kitchen; lunch!; Casual Dining; Casual Dining Restaurant & Pub Awards; Natural Food Show at Natural & Organic Products Europe; Natural and Organic Awards; Nordic Organic Food Fair in Malmö, Sweden (co-located with Natural Products Scandinavia); camexpo; Accountex; SITS – The Service Desk & IT Support Show; British Tourism & Travel Show; GEO Business; Capturing Reality; Ocean Business; MARELEC Marine Electromagnetics conference; Euro Bus Expo; Coach & Bus Live; The Route One Operator Excellence Awards; and National Coach Tourism Awards. For more information, visit: [www.divcom.co.uk](http://www.divcom.co.uk).*

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