

Food Tech







High-tech ergonomic modular furniture, providing flexible learning environments

S+B has redefined the food technology environment and brought it firmly into the 21st century with the introduction of our modular Food Tech system.

Designed to Perform

The modular freestanding configuration of the S+B Food Tech system features large all round easily accessed work surfaces.

Food science and preparation, nutrition, information technology, design, packaging and fabrics can all be catered for by the range of individual options which our modular systems provide.

S+B systems allow students the flexibility to analyse,

prepare and cook food as well as academic study of topics such as diet, nutrition and the role of the food industry.

Our experienced design team can advise on layouts to accommodate both these practical and theory based lessons.





This built-in flexibility and choice enables our Food Tech units to be harmonised into a total teaching environment in which both teacher and student can interact with maximum effectiveness.

Students benefit from a well ordered environment, designed with their learning needs in mind.

This innovative modular system combines the benefits of advanced materials such as Corian, Polylab, Trespa and Stainless Steel providing an excellent surface in food technology rooms where maintenance of hygiene and ease of cleaning are a major consideration.

There are health and safety issues to consider when planning a room, such as safe working distances around cookers and sinks. Pupils will be more easily distracted and disturb each other when conditions are cramped and rooms have not been thoughtfully planned.

We offer a wide range of storage options to accommodate the utensils and equipment required for practical lessons. Space will be required for the storage of ingredients brought in by pupils and you will also need areas to keep coats and bags away from the practical area.

S+B modular systems designed and hand made in our manufacturing facility produce high quality units that can be planned and installed rapidly with minimum disruption into any size or shape of area or room.

Existing areas or rooms can be modified and standard units can be adapted or harmonised to meet individual, budgetary or layout parameters.

Start your new food technology teaching environment by contacting S+B for a free Food Tech consultation and design survey.

Key Features

- Modular island and peninsular units, benching and storage systems which create the ideal technology teaching environment. This unique benching and storage system can help create a very flexible and exciting learning space.
- Exceptionally adaptable enabling all the key food technology disciplines to be taught and practised individually or simultaneously.
- The island units provide easy access to large work areas ideal for teaching student groups.
- Units can be designed, combined, colour coordinated and, when necessary, relocated to suit any floor space, layout or space.

- Corian worktops in choice of colours provide exceptional durability, stain resistance, easy cleaning and excellent hygienic qualities – the perfect surface for food technology.
- Units can be linked to form continous seam-free Corian surfaces including integral sinks.
- Other solid surface materials also available.
- Built-in electrical services provide safe, easy access for the connection of all appliances.
- All units and services are factory assembled and tested to comply fully with all relevant standards prior to installation.
- Mains services including gas, water and electricity can be planned in to avoid floor trenching or overhead trucking.











The Spacesaver Working Wall

S+B has developed the most space efficient and comprehensive range of storage options to satisfy a wide range of applications in any learning environment. A full range of cupboards, drawer packs, tray units, shelves are available in different sizes to suit all needs.

Easy to clean melamine surfaces (laminate options) on High Density Particle Board (MDF options) ensures a tough, durable and attractive range of units.

270 deg and 170 deg self closing hinges with full re-alignment capability combined with easy glide, non friction runners and meta box drawers (one piece seamless polymer option) provides a safe, reliable and ergonomic design.

The Spacesaver Working Wall can be built up in standard configuration to provide a highly space and cost efficient storage system.

Our customers can choose their own mix of units and we are always happy to develop bespoke solutions for very particular requirements. Whiteboards and notice boards can be hung from a rail system.





A Turnkey Package

At S+B we work with you to provide the ideas, solution and final outcome completely free of charge and obligation. From initial consultation of designs, including CAD and 3D drawings, allowing you to view the solution before manufacture.

S+B provide the answer - stripping out and removal of old furniture, reinstatement of mechanical and electrical services - supplying and fitment of new flooring, suspended ceilings, lighting, interactive whiteboards, decoration and installation of new furniture.

From a single space to a complete refurbishment, we create design that works.

S+B Full Product Range

Furniture For Learning

The experience gained over 30 years servicing all market sectors has given S+B a project management capability which is second to none. S+B specialise in design led development, manufacture and installation of schools furniture systems for Science, Design, Control, Information as well as cross curricula general classroom furniture.

Fume Cupboards & Lab Furniture

S+B have over 30 years experience in the design, manufacture and installation of high specification modular and bespoke fume cupboards and lab furniture for Pharmaceutical R&D, Healthcare, Higher Education, Food & Beverages, Utilities and industry.

Visit our website for more details and alternative designs - www.splusb.co.uk



Designed and Manufactured at our factory in Manchester.

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