



Case Study: Whatley Manor Hotel and Spa

The 5 Star Whatley Manor Hotel and Spa was undergoing a kitchen refurbishment under the new Michelin Star chef Niall Keating. The old wall tiles they had were not cutting it, with the additional time required to clean the grout lines and repairing damaged or broken tiles, it was becoming a costly affair and became clear that a better, more hygienic and aesthetically pleasing solution was required.



Jemiclad were called upon to provide a solution in the form of Jemiclad Pro, a hygienic impervious 2.5mm extruded PVC sheet. Jemiclad Pro is known as the professional's choice for Commercial Kitchen cladding. Jemiclad's in house installation team Jemic took on the task of installing the

Jemiclad Pro along with 304 grade stainless steel, a must have where temperatures are likely to exceed 60°C (140°F).

Prior to installation Jemic tested the substrate to ensure and loose or de-bonded tiles were located and removed, and the walls made good and level, and the remaining tiles degreased. Using Jemifix 2 part adhesive Jemic installed the Jemiclad Pro directly to the tiles and infills, two part joint trims were installed between the panels and a resin floor transition trim was installed ready for Acrylicon Décor, the perfect resin to work alongside Jemiclad.



“Six months on and it still looks as good as day one!

#kitchengoals” – Executive Chef, Niall Keating

If you would like to discuss your project requirements, please give us a call or email.

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