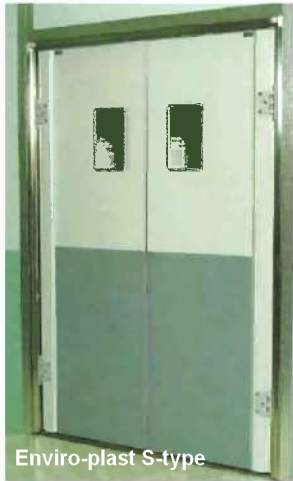


L'artisan Du Chocolat:

enviro-plast™

Case Study



Enviro-plast S-type



Enviro-plast K-type

Enviro-plast K-type door featuring an automation unit



Client

L' Artisan du Chocolat

Location

Ashford Kent

Requirements

One of the most renowned chocolatiers in the UK, L'artisan Du Chocolat has been producing quality chocolate since 1999. Their produce widely regarded as the best in the business, it is the only chocolate served in any of Gordon Ramsay's restaurants. When the country's best chocolatiers needed a refurbishment of their factory, whom better could they come to than the country's best industrial door manufacturers? They required several hygienic doors for in their production area. The doors needed to maintain an optimum level of hygiene in order for them to produce the best quality chocolates. They also required doors that would allow the easy flow of traffic from the different areas of the factory to others.

Solution

Envirodoor decided that the best option of doorset would be the K-type hygienic doorset. Their GRP construction is smooth non -porous and seamless as a result they will not harbour any mould or bacteria. Their waterproof exterior also makes them easy to clean, making them the ideal solution for a food production environment where hygiene is of paramount importance. Envirodoor fitted 11 of these hygienic doors into the production areas of L' artisan Du Chocolat. For the areas where the flow of traffic was larger, we fitted two double action flexiswing crash doors. These allow the constant flow of forklifts and people whilst eliminating drafts and reducing heating costs.

