

Stannah Lifts dumbwaiters enhances food service efficiency at Beverley Holidays

10 months ago



Beverley Holidays completes refurbishment of its restaurant with two dumbwaiters from [Stannah Lifts](#), enhancing efficient operations at the on-site restaurant.

Open all year round, the Beverley Holidays in Devon welcomes guests seeking a fun-filled getaway with on-site entertainment, engaging daytime activities, a tasty range of food and drink options, swimming facilities, a wide-range of amenities, from EV charging points to laundry areas and stunning sea views of the South Devon coastline.

Works

Beverley Holidays has been a valued Stannah customer for two and a half decades, with Stannah Lifts maintaining their 50A model dumbwaiter, which had been in service for 24 years. As part of a recent kitchen refurbishment, Beverley Holidays chose to invest in more modern and reliable dumbwaiter models to improve food service and enhance overall operational efficiency. Stannah Lifts worked alongside contractors and architects, Gutxi, to install two new dumbwaiters serving the kitchen on the ground floor and the restaurant on the newly extended first floor.

As this was a new installation, a prebuilt enclosure was constructed to house the lift and ensure it could be maintained over time. Once the installation was complete, Stannah returned to site to test, commission and UKCA mark the Microlift dumbwaiters, ensuring their safety for immediate operation.

The goal was to streamline the transit of food from the kitchen to the restaurant and enhance the guest experience, while working closely alongside the construction team and architects to ensure a smooth installation into both existing and new structures.

Challenge

Stannah Lifts attended an initial site visit and a detailed pre-order meeting with the construction team and architects to discuss the installation requirements and anticipated challenges.

One challenge was designing a dumbwaiter solution that would fit within a newly built enclosure attached to the side of the existing clubhouse. After comparing them with the actual built dimensions of the site, the dumbwaiter models originally envisaged for the project were found to be too wide to fit in the available enclosure space. Therefore, an alternative Microlift model with more compact dimensions was selected to ensure compatibility with the enclosure width.

Drainage systems and a mechanical cowling were also obstructing the proposed shaft location and needed to be rerouted and repositioned. The first-floor extension had to accommodate not only the two dumbwaiters but also provide adequate space for ongoing maintenance access. This involved close coordination with the site teams to ensure structural modifications, such as wall opening and shaft dimensions, were correctly executed.

The first-floor extension was revised to include sufficient space not just for the lifts, but for safe and practical access for future maintenance.

Solution

Stannah Lifts proposed the installation of two 50C dumbwaiters, which were better suited to fit the narrow shaft dimensions. These small service lifts are ideal for pubs, clubs and restaurant settings, enabling the efficient and safe movement of items between floors.

With an upgraded capacity of 100kg and reduced headroom of 2800mm, as opposed to the original 100B model specified which had a 3000mm headroom, this kitchen lift solution makes it easy to fit into the space available.

Built with removable stainless-steel shelf and infra-red heat lamps to keep food warm during transportation, the Microlifts are fully compliant with regulations, offering smooth operation rise and fall shutters fitted with safety locks.

The dumbwaiters installed in the restaurant are controlled with fully automatic push buttons at each entrance for ease of use.

Results The two dumbwaiter service lifts were successfully installed and fully integrated into the extended structure on schedule. These Microlifts now play a vital role in minimising manual handling hazards and enhancing the efficiency of food service between the kitchen and restaurant, enabling quicker and more hygienic food transportation across floors.

Finished in a sleek grey baked enamel, the revised lift models fit precisely within the new shaft, with access points that complement the overall design.

Through close collaboration with the construction team and architects, from the planning phase to project completion, Stannah Lifts provided a bespoke solution that met all specifications and significantly improved the holiday park's food service operations.

Stannah Lifts is proud to continue supporting Beverley Holidays with ongoing maintenance and repair services for the dumbwaiters. With twelve-month warranty and servicing included, including 24/7 emergency callout, Beverley Holidays can be confident that their dumbwaiter will remain in optimum condition, leading to fewer breakdowns, lower running costs and a reliable service overall.

Pete Allen, Platform Lift Sales Manager from Stannah Lifts Platform and Microlifts Division, said: “This project is a great example of how thoughtful planning and close collaboration can deliver a practical solution that enhance both operational efficiency and user experience. The successful integration of our dumbwaiters has transformed food service at the holiday park, and we’re proud to support their continued performance through our dedicated maintenance service.”

Gary Furneaux, Director from Beverley Holidays said: “The installation of the new dumbwaiters has made a significant difference to our kitchen and restaurant operations. Service is now faster, safer and more efficient, especially during busy periods. The team at Stannah Lifts were great to work with from start to finish, and their continued support through maintenance gives us real peace of mind.”

For more information, visit: www.stannahlifts.co.uk