



Introduction

This "*Handbook*" has been prepared in order to provide you with the information necessary to assist you in planning the construction or renovation of a commercial kitchen.

The areas that we specialize in are:

- Turnkey Food Service Bid Package;
- Consultation with Client;
- Schematic Design of Food Service Facility;
- Equipment Budget Estimate;
- Equipment Layout Drawings;
- Equipment Schedule & Cut Sheets
- Equipment Training;
- Full Inspection with Detailed Punch List
- Cook & Chill Technology;
- "Clean Air" Ventilation System;
- Refrigeration;
- Custom built Stainless Steel Products;
- Wood fired Pizza Oven;
- Point of sale System;
- Signs/Menus/Graphics;

We extend are services to:

**Restaurant – Schools – Universities - Nursing Homes – Production Kitchen - Hotels – Cafes
Pubs - Bars - Hospitals**



Design/Renovation

In discussing a design/renovation with a client, we believe it is very important to visit the site. It has been our experience that a floor plan of the kitchen is seldom available; therefore, our first order of business is to measure the kitchen and produce a scale drawing. We then evaluate the existing equipment on hand as to manufacturer, description, size and physical condition. With this information before us, we will then discuss what you hope to accomplish with your Food service Facility. At the same time we believe it is part of our function to make you aware of new equipment and design concepts that are being used today.

After a careful evaluation of the factors just discussed, we will draw a floor plan locating all the equipment. We will justify our reasoning for the location of each item, show designated workstations, traffic flow, and indicate the number of staff necessary to operate the facility properly. At this point refinements and adjustments are made to produce a final first stage drawing. From this drawing we can do two very important things.

The first is to establish a priority order of replacement if this project is to be phased over a period of time. Secondly, we can establish a budget for each phase. This marks the completion of our initial visit to the site. We will then return to our offices and produce blueprints of the design, which we will submit to you along with a comprehensive written report covering what we have outlined. For this stage our fee is \$65.00 per hour spent on your project.

The second stage of development is to identify the cost of Installation, Delivery, Plumbing & Electrical Connection. We will only proceed with second stage when you indicate that you wish to proceed further with the project. We will produce a mechanical rough- in drawing from our final layout. This drawing will show every pipe, size and location, and all necessary electrical requirements (amps, voltage, watts), and their location.

From this drawing you can get an accurate cost estimate from a plumbing and electrical contractor. This way, you will be able to establish a complete budget for this project.

For this stage our fee is \$65.00 per hour spent on your project.



The third and final stage of development is to have the kitchen designer draw up a complete set of specifications. This consists of General Specifications that outlines the scope of work the Kitchen Equipment Contractor will perform, and the types and gauges of materials to be used. This is followed by Itemized Specifications on every piece of equipment to be purchased. We name the item, its manufacturer, model number, finish, optional equipment required, and mechanical requirements. If the item is fabricated (sinks, tables, range hood, etc.), we will specify the type of metal, gauge, size, and construction details.

To complete this document, we supply instructions to the bidders, and a page listing the equipment to be priced. All the client has to do is add a covering letter indicating when the project is to begin, when you expect it to finish, and when you require the bids to be returned to your office. For this stage our fee is \$65.00 per hour spent on your project.

New Construction

New construction is generally undertaken in conjunction with an Architect. It is very important that you select a Kitchen Consultant/Designer very early in the project so that the Consultant can translate your food service requirements. Same services are provided as mention above and same fee will apply.

For any further information please contact:

Vito N. Mariano

Food Service Consultant

Mobile: 0414 808 239

E-mail: vito@ch-consulting.com.au **Visit us at:** www.ch-consulting.com.au

