



Kiddicare

Design and Supply of New Café Area

The Brief

To design and install a Dining and Coffee Shop area, that would be attractive to Customers, Retailers, Office and Factory Staff. This was one of our most challenging and demanding projects in 08 from creation, design, delivery, installation and customer training.

Capitalise on the "Grab & Go" concept, whilst at the time same time offering traditional meal options. The counter and furniture specification was eye catching, contemporary, practical and comfortable to suit the varying clientele and of course, had to be child friendly.

The cooking equipment was to include a live cooking theatre, with themes changing daily; a traditional cook line to the rear, a separate preparation area and banqueting facility, and wash up.

Much of the area was visible to clients and therefore, tidy storage and careful planning had to take this into consideration.

To design a bespoke 15m counter, that would both coordinate with, and enhance the pink flooring, comprising of Takeaway "Grab & Go" Traditional meals, Coffee/Hot Drinks Station and a Licensed Bar area.

The ventilation & extraction system consisted of passing the ducting through 5floors, 2 of which were being used as Retail areas. Careful consideration was given to the efficiency of the 100 meters of ducting, its visibility, odor emissions and noise Level.

Delivery was difficult to start with due to some of the access roads not being completed.

Due to high exposed ceilings, the electric, gas and water services were designed and laid neatly into the building to comply with additional HSE requirements, whilst remaining aesthetically pleasing to both the customers and the proprietors. Pipe work was upgraded to chrome in all visible areas. The facility being situated in an island made for additional difficulties, so our installation team ran virtually all services from scratch.

Towards the latter part of the installation the offices were inhabited and noise restriction was also placed upon the team.

Training: the catering concept was new to the management and once completed our staff training catering staff on how to use the equipment and also helped with menu planning and waitressing to aid training of the newly appointed and assist with opening.

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