



Mash & Co.

Unique Kitchen Design

The Brief

The kitchen design had to be versatile so as to produce creative up market outside catering for weddings and other special events *and*

To develop ideas by customers invited to use the kitchen.

To present ideas to clients.

To provide dining and hospitality facilities for businesses allowing business guests to relax and concentrate on your guests, whilst enjoying the fine food created by James and his staff.

The had to comprise of the latest in food prep and cooking equipment.

Challenges

All equipment and air compensate canopy was installed on a first floor mezzanine, divided into Starters, Pastry Section, Preparation and Storage area; Refrigeration equipment, Blast Chillers, Walk in Cold & Freezer Rooms and Ware Washing Section.

The site is situated in a corrugated building on a small Industrial Estate.

All equipment had to be converted to L.P.G. on the Site and fork lifted to the first floor mezzanine area. Due to limited stair assess the Office Walls and Floors could not be finished until all the equipment was delivered and put in place, so precise co-ordination was paramount.

For more information contact:

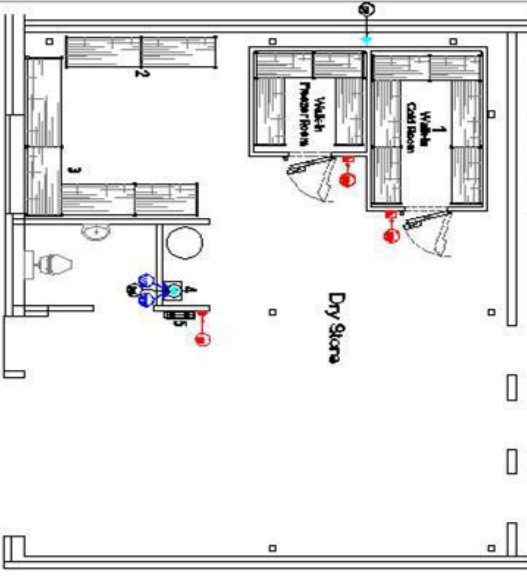
Whitco Catering
& Bakery equipment Limited,
Cottingham Way, Thrapston
Northants NN14 4PL

Tel: +44(0)1832735007
Fax: +44(0)1832734433
Email: info@whitcoltd.com



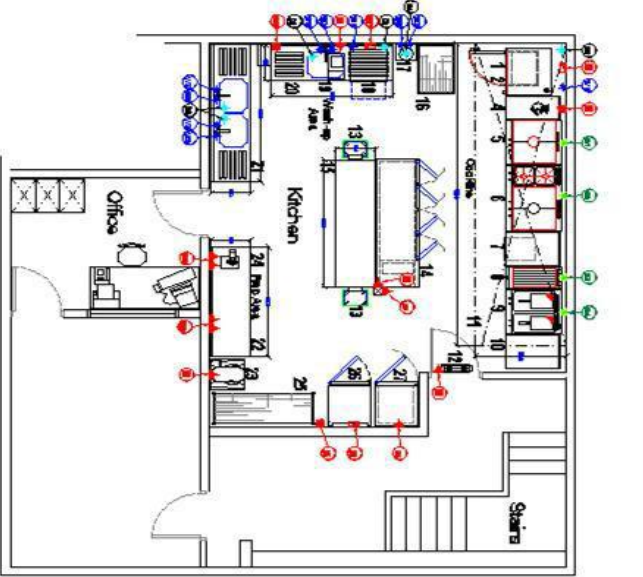
GENERAL REGULATORY AND SERVICES NOTES

1. All equipment shall be installed in accordance with the applicable codes and standards of the local authority having jurisdiction (LAHJ) and the manufacturer's instructions. The contractor shall be responsible for obtaining all necessary permits and for coordinating with the LAHJ and other relevant agencies. The contractor shall also be responsible for ensuring that all equipment is installed in a safe and sound manner and that all safety features are properly maintained. The contractor shall also be responsible for ensuring that all equipment is installed in a clean and sanitary manner and that all equipment is properly maintained. The contractor shall also be responsible for ensuring that all equipment is installed in a secure and protected manner and that all equipment is properly maintained. The contractor shall also be responsible for ensuring that all equipment is installed in a safe and sound manner and that all safety features are properly maintained. The contractor shall also be responsible for ensuring that all equipment is installed in a clean and sanitary manner and that all equipment is properly maintained. The contractor shall also be responsible for ensuring that all equipment is installed in a secure and protected manner and that all equipment is properly maintained.



EQUIPMENT SPECIFICATION

1. 10 GARD CONVEYATION OVERN
 2. BROND FOR ITEM 1
 3. WATER TREATMENT UNIT
 4. S&S WALL BENCH
 5. SOLID TOP OPEN SHAVE
 6. SOLID TOP OPEN SHAVE
 7. S&S WALL BENCH
 8. ONLY UTENSIL DRAWERS
 9. PREPSTATION CHINA/BELL
 10. DISHALL TRENCH
 11. DISHALL TRENCH
 12. FLY TRAP
 13. FLY TRAP
 14. FLY TRAP
 15. FLY TRAP
 16. FLY TRAP
 17. WASH HAND BASIN
 18. WASH HAND BASIN
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 22. WASH HAND BASIN
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 24. WASH HAND BASIN
 25. WASH HAND BASIN
 26. WASH HAND BASIN
 27. WASH HAND BASIN



SERVICES SPECIFICATION

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AS BUILT

Whitco Colleting & Bakery Equipment Ltd
 Head Office:
 Corringham Way - Thurston
 Northants NN14 4PL
 Tel: 01832 735007 - www.whitcoltd.com

MASH & CO. BRACKLEY
 PROPOSED CATERING FACILITY P&S
 15th Nov 2014