



Company Profile

WhitCo Catering and Bakery Equipment Ltd

WhitCo House, Cottingham Way, Thrapston, Kettering, NN14 4PL

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INTRODUCTION

30 years of customer service excellence

With three decades of industry experience, our accredited engineers deliver excellence through expertise, quality, and customer focus—making us the partner of choice for those who demand the best. That's why global brands trust WhitCo to represent them in the UK's commercial kitchen, bakery, and dining solutions markets.



Since
1995



OUR CORE EXPERTISE

Industry-leading expertise in commercial kitchens and restaurants.

At WhitCo, we specialise in creating state-of-the-art foodservice spaces that seamlessly blend innovation, functionality, and aesthetics. Each project is meticulously crafted to meet the unique needs of our clients, whether it's a commercial kitchen, bakery, restaurant, or bar. Supported by fully integrated service partners, our in-house team combines years of industry experience with cutting-edge design to transform visions into reality, ensuring that every space is tailored to enhance efficiency and elevate the dining experience.

01 Catering equipment

02 Restaurants & bars

03 Bakeries

OUR EXCLUSIVE BRANDS

Global brands choose WhitCo.

For over 30 years, WhitCo has delivered customer service excellence across the UK and Northern Ireland, becoming the trusted name in commercial kitchen, bakery, and foodservice sectors. The WhitCo Way—defined by collaboration, expertise, and seamless project execution—forms the foundation of our exclusive partnerships. Global brands choose WhitCo for our deep sector knowledge, robust supply and support network, and our unwavering focus on delivering outstanding results.



Wilmax England™

Renowned for stylish, durable tableware, Wilmax England™ combines design flair with functionality—ideal for restaurants, hotels, and hospitality venues seeking affordable luxury.



Lightfry™

A leader in oil-free air frying tech, Lightfry™ enables healthier, more efficient commercial cooking—perfect for modern kitchens focused on sustainability and performance.



Debag™

A century of German baking innovation powers Debag™'s high-performance ovens—trusted by artisan bakeries and large-scale production facilities alike.



Tilia™

Tilia™ offers modern, durable indoor and outdoor furniture solutions. Their commitment to quality and accessible design makes them a preferred choice for enhancing various living spaces.



CATERING EQUIPMENT

Crafting high-performance commercial kitchens.

WhitCo not only designs and builds high-performance commercial kitchens but also offers a full suite of services to ensure your kitchen operates seamlessly. Our services include consulting, layout planning, equipment supply, and installation, as well as ongoing maintenance and support.

Our kitchen solutions include:

Cooking

Bakery

Refrigeration

HVAC

Food preparation

Warewashing

Food waste

Hygiene & cleaning





RESTAURANTS & BARS

Creating stunning and functional dining spaces.

WhitCo specialises in creating bespoke restaurants and bars with comprehensive services that go beyond just design. We offer interior styling, furnishing, lighting, and even custom-made fixtures to bring your vision to life from concept development to final installation.

Our restaurant solutions include:

Food servery

Food display

Beverage

Bar

Furniture

Styling

Tableware

ePOS



INTERIOR STYLING & FURNISHING

Transforming spaces with style and function.

Beyond the kitchen, we offer comprehensive interior design and furnishing services. Whether it's a sleek, modern bar or a cosy dining area, WhitCo creates spaces that reflect your brand's identity and appeal to your clientele.





OUR SERVICES

End-to-end foodservice solutions.

Since 1995, we've built trust by offering comprehensive services, including design, supply, installation, and maintenance. Whether you need a one-off equipment replacement, a refurbishment, or a full turnkey catering solution, our team delivers with expertise. Plus, we provide 24/7 reactive and planned maintenance to ensure your operations run smoothly.



Design & build

Equipment supply & installation

Interior design & styling

Project management

Service & maintenance

INDUSTRIES

Transforming foodservice across sectors.

WhitCo proudly supports a diverse range of industries with our comprehensive foodservice solutions. From commercial kitchens to sports and leisure food services, and from restaurants to food manufacturing, our expertise spans the private and public sectors. Whether it's creating state-of-the-art kitchens, outfitting bakeries, or designing conference and event facilities, WhitCo delivers tailored solutions that meet the unique needs of each industry. Our commitment is to enhance every foodservice environment, ensuring efficiency, innovation, and success in every project.

01

Commercial Kitchens

Restaurants

Bakeries

CPUs

02

MoJ & MoD

Education

Hospitals & Care

Garden Centres

03

Business & Industry

Science & Medical

Sports & Leisure

Food Service

04

Food Retail

Food Manufacturing

Private Sector

Public Sector



OUR MISSION

Driving excellence in foodservice.

Our mission is to elevate foodservice environments by delivering high-quality, innovative, and tailored solutions. We are committed to enhancing the culinary experience through unparalleled service and expert craftsmanship.



30 years experience



Service excellence



OUR APPROACH

Tailored design and build services.

We understand that every project is unique. Backed by a robust manufacturer and supply chain, WhitCo offers custom design and build services that cater to your specific needs, from concept development to final installation. Our designs balance functionality, efficiency, and style, ensuring a space that works as hard as you do.

01. New build

We ensure a seamless creation of your brand-new kitchen or restaurant space, managing everything from design to final build with precision and expertise.

02. Renovation

We revitalise existing spaces with tailored renovation services, transforming your kitchen or restaurant into a modern, efficient, and stylish environment.

OUR STRENGTHS

Why we stand out.

At WhitCo, our commitment to excellence is evident in everything we do. Our strengths form the foundation of our unique and proven approach, ensuring that each project is executed with precision, creativity, and a deep understanding of the foodservice industry. Whether it's designing state-of-the-art commercial kitchens or crafting inviting restaurants and bars, we leverage our unique strengths to deliver outstanding results. Read below to see how our strengths set us apart:

01

Comprehensive services

WhitCo offers a full range of services from design and build to installation and maintenance, ensuring seamless project execution from start to finish.

02

Expertise and experience

With decades of experience, WhitCo brings unparalleled knowledge and expertise to every project, ensuring solutions that meet industry standards.

03

Customer-centric approach

WhitCo prioritises client needs, offering personalized solutions tailored to each unique project, ensuring satisfaction and long-term partnerships.

04

Innovation and quality

WhitCo delivers state-of-the-art, high-quality commercial kitchen and restaurant solutions, incorporating the latest innovations and technologies.

CUSTOMER EXPERIENCE CENTRE

Time to experience change.

Our dedicated Customer Experience Centre showcases our expertise in building works, design, and innovation, covering everything from equipment and sustainability to furniture and lighting. The centre continues to support foodservice clients with regular events addressing operational challenges and compliance issues. The Test Kitchen operates under the concept of "the kitchen of the future," while the Taste Training Restaurant adapts to the evolving demands of foodservice operators.



Test Kitchen



Taste Training Restaurant



Showroom



Shop



TEST KITCHEN

Taste tomorrow today in our test kitchen.

Step into innovation at our state-of-the-art Test Kitchen, where the latest equipment and industry experts come together to craft culinary wonders. Whether you're a chef seeking inspiration or a food enthusiast eager to explore, our new hub of experimentation promises an unparalleled experience. Join us in redefining the future of foodservice innovation, one delicious experiment at a time.

The Test Kitchen & Taste Restaurant are managed by Jeff's Way, collaborating with nearby Higher Education Universities and Further Education Colleges to enhance students' education. The current Jeff's Way cohort will receive career development opportunities. Jeff's Way also offers cookery schools and other adult training programmes related to the food, drink, and hospitality industry.





TASTE TRAINING RESTAURANT

Quality food served in any environment.

Located on the 1st floor of WhitCo, our prestigious Taste Training Restaurant, Cafe & Bar showcases all aspects of our capabilities from design and build to interior design and styling. This vibrant dining space offers a delightful selection of locally crafted food & beverages, and provides a live demonstration of diverse seating options, tables, styles, and lighting. We invite enquiries for both private and corporate events, where we can craft menus tailored to individual preferences and budgets, offering everything from buffets and afternoon teas to fine dining experiences – chef@whitcoltd.com





SHOWROOM & SHOP

Your go-to destination for foodservice excellence.

Embark on an immersive culinary adventure at the WhitCo Shop, an integral part of our state-of-the-art Customer Experience Centre. As you step into our carefully curated space, immerse yourself in a world of premium chef and cook essentials, exquisite Wilmax England tableware, Made in Northamptonshire products, Tilia furniture, and Smeg small appliances – all thoughtfully selected to elevate and enrich your culinary journey.



PROJECT MANAGEMENT

Seamless project management from start to finish.

At WhitCo, we manage every aspect of your project. Our project managers coordinate with all stakeholders, ensuring that your kitchen or restaurant is delivered on time, on budget, and to the highest standards.

- Our project managers liaise with all stakeholders, ensuring smooth communication and efficient workflows.
- We prioritise timely delivery without compromising on quality or attention to detail.
- We manage budgets meticulously, ensuring you receive maximum value without exceeding your financial plan.



Client-Centric Approach

We prioritise the unique needs and goals of each client, ensuring personalised solutions and seamless project execution from concept to completion.

Commitment to Quality

We are dedicated to delivering exceptional quality in every aspect of a project, from innovative design to precise installation, ensuring lasting value and satisfaction.

PROJECT TIMELINE

Our comprehensive process.

We guide you through every step, from the initial meeting to the final handover. Our process includes detailed design work, sustainable planning, equipment installation, staff training, and ongoing support, ensuring your project is completed to the highest standards.

Qualified and experienced

Dedicated decision makers

Proactive every step of the way

- Initial Meeting
- Scope of Work Agreement
- Engagement Terms and Conditions Agreement
- Team Selection
- Design Work Begins (Following RIBA Stages)
- 2D/3D Plans or Revit BIM (As Required/Requested)
- M&E Layout Planning
- Sustainable, Renewable, and Environmental Considerations
- Specification and Costing to Client
- Procurement and Consolidation

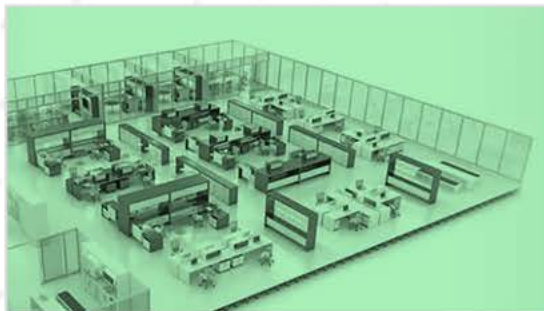


- Project Management
- The Construction (Design and Management) Regulations 2015
- Equipment Installation
- Testing and Certification
- Commissioning
- Handover
- Staff Training
- Guarantees Provided
- Operator Manuals Supplied
- Maintenance and Responsive Breakdown Support



PROJECT DESIGN

Precision in design and execution.



WhitCo provides high-quality working drawings for installations across the UK. Our designs are known for their high level of detail and clash-free coordination, ensuring a smooth workflow from the planning stage through to construction.

We transform initial concepts into comprehensive designs tailored to meet your needs. For larger government-funded projects or when requested by contractors, we can go from a simple plan to BIM (Building Information Modelling) models. By leveraging BIM technology, we provide a more dynamic, detailed approach to project design, offering greater insight and control over every aspect of the build.

Design Software

We use the following software packages:

- AutoDesk AutoCAD
- AutoDesk Fabrication
- AutoDesk REVIT
- AutoDesk BIM360

- ✓ **Draw it**
- ✓ **Render it**
- ✓ **Design it**
- ✓ **Model it**
- ✓ **Plan it**
- ✓ **Create it**

MEMBERSHIPS

Our professional memberships.

WhitCo is proud to be a part of leading industry organizations that help us stay at the forefront of the foodservice and construction sectors. Our memberships with esteemed associations such as CEDA, FEA, and Constructionline demonstrate our commitment to excellence and industry best practices. Additionally, our affiliations with local chambers of commerce and the Builder's Profile further enhance our ability to deliver quality solutions with a strong network of trusted partners.



MEMBERSHIPS

Our professional memberships.



QUALITY ASSURANCE

Commitment to quality and durability.

Quality management **ISO 9001** **REGISTERED**

Environmental management **ISO 14001** **REGISTERED**

Occupational Health & Safety **ISO 45001** **REGISTERED**

Quality is at the heart of everything we do. WhitCo uses only the highest quality materials and partners with leading manufacturers to ensure that your kitchen or restaurant is built to last, withstand the rigors of daily use, and maintain its appearance over time.

Citation ISO Certification
Certificate of Registration
 This document certifies that the Management System of
Whitco Catering & Bakery Equipment Limited
 14 Cottingham Way Thrapston Northamptonshire NN14 4PL
 have been assessed and approved by Citation ISO Certification Limited to the following management systems, standards and guidelines:-
ISO 9001:2015
 The scope of the Management System applies to the following:-
THE SUPPLY, INSTALLATION, REPAIR AND SERVICING OF INDUSTRIAL CATERING AND BAKERY EQUIPMENT.
 Original approval: 17/10/2023
 Current certificate: 17/10/2023
 Certificate expiry: 16/10/2028
 Certificate number: 104612020

Allyson Peart
 On behalf of Citation ISO Certification Limited

Maple Court, Maple Street, Nenech, Nenech, NN9 1DJ

This website remains valid only when the holder complies with the conditions of the certificate. To avoid the risk of any loss of the certificate please refer to the ISO 9001:2015 standard for the full details of the requirements. This certificate is the property of Citation ISO Certification Limited and must be retained by the holder in accordance with the certificate conditions.

Citation ISO Certification
Certificate of Registration
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 have been assessed and approved by Citation ISO Certification Limited to the following management systems, standards and guidelines:-
ISO 14001:2015
 The scope of the Management System applies to the following:-
THE SUPPLY, INSTALLATION, REPAIR AND SERVICING OF INDUSTRIAL CATERING AND BAKERY EQUIPMENT
 Original approval: 14/12/2022
 Current certificate: 14/12/2023
 Certificate expiry: 13/12/2026
 Certificate number: 408422022

Allyson Peart
 On behalf of Citation ISO Certification Limited

Maple Court, Maple Street, Nenech, Nenech, NN9 1DJ

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 have been assessed and approved by Citation ISO Certification Limited to the following management systems, standards and guidelines:-
ISO 45001 : 2018
 The scope of the Management System applies to the following:-
THE SUPPLY, INSTALLATION, REPAIR AND SERVICING OF INDUSTRIAL CATERING AND BAKERY EQUIPMENT
 Original approval: 18/01/2023
 Current certificate: 18/01/2024
 Certificate expiry: 17/01/2027
 Certificate number: 410692023

Allyson Peart
 On behalf of Citation ISO Certification Limited

Maple Court, Maple Street, Nenech, Nenech, NN9 1DJ

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QUALIFICATIONS

Our accreditations and certifications.

WhitCo is proud to be accredited and certified by several respected organizations, reflecting our commitment to excellence, safety, and industry standards. Our qualifications include Constructionline Gold Membership, BuildingConfidence, Acclaim Health & Safety Accreditation, NEBOSH, IOSH, CFSP, International Hospitality Management, Design Consultancy, and more. These certifications underscore our dedication to providing safe, reliable, and high-quality services in the commercial kitchen and restaurant industry. Each certificate represents our adherence to best practices and our ongoing pursuit of operational excellence in every project we undertake.





From small school kitchens to multi-million-pound projects, we have proudly built lasting relationships with builders and many leading organizations across the UK. Our team brings unrivalled experience and a passion for delivering award-winning foodservice equipment services tailored to each facility's unique needs. With a friendly, collaborative approach, specialist knowledge, and cutting-edge technology, we ensure the highest quality and best value solutions. As a dedicated family-run business, we provide the commitment and reliability you need, ensuring your commercial catering projects are always in safe hands.



Connect with us.



Visit us

WhitCo House, Cottingham Way
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Call us

01832 735007

Email us

hello@whitcoltd.com

Follow us

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Thank you!

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