



Company Profile

WhitCo Catering and Bakery Equipment Ltd
14 Cottingham Way, Thrapston, Kettering, NN14 4PL
hello@whitcoltd.com | 01832 735007

INTRODUCTION

WhitCo: The only brand you need to know.

For over 25 years, WhitCo has been at the forefront of commercial kitchen and restaurant design, building, and furnishing. We specialise in creating spaces that are not only functional but also aesthetically pleasing, tailored to meet the specific needs of your business.



Since
1995



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.



Unparalleled service



Expert craftsmanship

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 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

Aftercare & Maintenance



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, 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

Commercial kitchens

02

Restaurants & bars



COMMERCIAL KITCHENS

Crafting high-performance culinary spaces.

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

Baking

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

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 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 Made In Northampton food and 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

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

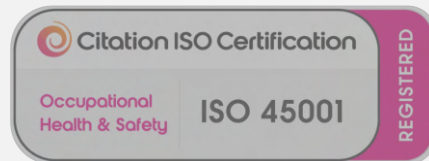
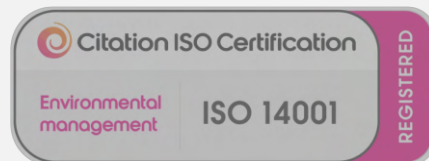
Our professional memberships.



QUALITY ASSURANCE

Commitment to quality and durability.

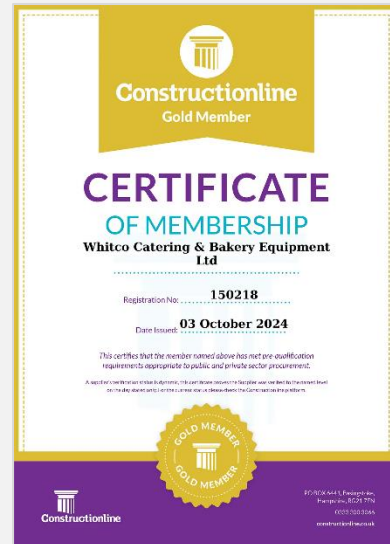
Quality is at the heart of everything we do. WhitCo uses only the highest quality materials and partners with leading manufacturers to ensure that your kitchen or restaurant is built to last, withstand the rigors of daily use, and maintain its appearance over time.



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

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Thrapston, Kettering, NN14 4PL

Call us

01832 735007

Email us

hello@whitcoltd.com

Follow us

    @Whitcoltd

Organisation Chart



Competency and Capability Statement

WhitCo Catering & Bakery Equipment Ltd.
Relating to Building Regulation Part 2A

Whitco will provide a concise statement outlining our organization which demonstrates competence in line with the requirements of Building Regulation Part 2A.

2. Organisational Information

a. Vision and Values

WhitCo is conscious to making sure that the vision expected by our clients is fully achieved by undertaking the client brief and demonstrating the understanding of the project against the budgets that have been sent by the client or contractor.

b. Experience, Services, and Sectors

WhitCo deal with all sectors, a high volume of our customers are government related establishments from schools to hospitals to prisons. In these sectors, WhitCo have delivered new kitchen designs (along with refurbishments) to existing, full maintenance packages and are constantly working within the sector to this day.

c. Leadership Team

Please see our organisation chart which shows everybody's roles and responsibilities within the company.

d. Qualifications, Accreditations, and Memberships

[Please see our list of Qualifications, Accreditations, and Memberships.](#)



2. Organisational Information (continued)

- e. Approach to:
- We only utilize qualified gas safe registered engineers (5-year registration cycle) working in a commercial catering environment who also hold electrical qualifications. Continual training is done by means of experience, supplier equipment training as and when required, frequent discussions amongst the engineers on problematic areas (i.e. manual handling, electrical current regulations on commercial catering appliances).
 - We provide close supervision on all tasks by experienced and qualified management staff.
 - Prior to use, models will be checked by either the project manager, or a member of the technical team for accuracy and against any relevant regulatory or safety standards.
 - Quality Compliance: (Please refer to our Qualifications, Accreditations, and Memberships).

3. Legal and Compliance

- a. Serious Sanctions
- None.

4. Project Team Details

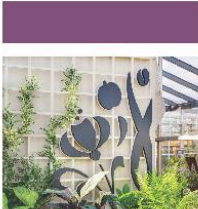
- a. CVs and Relevant Experience
- With 29 years of dedicated experience at WhitCo, I have developed a comprehensive expertise in the industry, complemented by a strong catering background in sales and kitchen operations. My knowledge has been further enriched through direct collaboration with manufacturers and specialized training, enabling me to deliver informed and effective solutions. — *Isabella Anello Jewry, WhitCo Director.*
- b. Organogram
- Please see our organisation chart which shows everybody’s roles and responsibilities within the company.



5. Supporting Case Studies



**Beckworth Emporium's
brand new Kitchen &
Restaurant**



Beckworth Emporium 2020 - 2021

Beckworth Emporium is an independent retail and dining experience situated in Northamptonshire. They provide quality service, plants, goods & offer gardening advice. They also have a restaurant, food hall, retail shop and gardens.



**Café Vie gets a new
lease of life!**



Northamptonshire Healthcare
NHS Foundation Trust

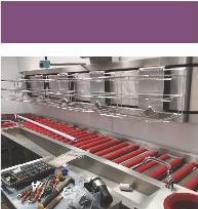


Café Vie St Mary's Hospital 2020

Café Vie is a small café/restaurant situated in St Mary's Hospital in Kettering and is part of the Northamptonshire Healthcare NHS Trust. They serve freshly cooked breakfast and lunches to NHS staff, patients and are open to the general public.



**Walkers Nurseries
Garden Restaurant
has a grand makeover**



Walkers Nurseries 2020 - 2022

Walkers Nurseries is an independent garden centre situated in Doncaster surrounded by 8 acres of beautiful show gardens. They provide quality service, plants, goods & offer gardening advice. They also have a gift shop, a café restaurant and a bespoke outside catering service serving 'Food to Go'.



Beckworth Emporium's brand new Kitchen & Restaurant



Beckworth Emporium 2020 - 2021

Beckworth Emporium is an independent retail and dining experience situated in Northamptonshire. They provide quality service, plants, goods & offer gardening advice. They also have a restaurant, food hall, retail shop and gardens.



In Summer 2020, the client Beckworth Emporium, wanted a full turnkey service to design and build their new kitchen and appointed Whitco for this. The initial brief by the client was to fully equip the kitchen in their new building extension.

Whitco helped them relocate to a temporary kitchen for 4 months while the works were being carried out. This worked well as by the time the temporary restaurant was set up restrictions were lifted slightly for hospitality.

After the new building works had taken place, Whitco worked with the owner and head chef to design the kitchen layout. It was designed into separate sections so that it was streamlined for efficiency.

The design and layout of the kitchen was most successful and the most unique part as it was designed around their menu and how they work. The potwash area was very important to the kitchen and was designed and built from scratch.

It was convenient as it was a clear shell to work with however there were time pressures of the unknown due to the pandemic, not knowing when they were able to reopen. As well as difficulty in acquiring materials.

The finished restaurant opened May 2021 and now seats over 500 people.



BRIEF



"This was the biggest project Beckworth had ever done so it was very important that the company who took on the job were big enough to cope with it but were caring and passionate enough as we were about the project.

I definitely would say from Isabella and the team – that is actually what we got. They were a big enough team to cope but a small enough company to give it the attention it needed and to come in regularly and make sure everything was going to plan and loving it and passionate about it like we were.

Although this was processed through lockdown, it was a good time to do development work without distraction, however there were time pressures of the unknown.

The whole kitchen design was the most unique part of the project. It is really rewarding to see the kitchen working as it was planned.

Development was quick and there was a positive and helpful vibe throughout."

David Brown, Owner



CUSTOMER TESTIMONIAL





FINISHED WORKS

Supplier List

- Brite
- Cambs
- ESB
- Falcon Foodservice
- Foster Coldstores
- Foster Refrigerator
- Machine
- Metcalfe
- Maximum
- Rational
- RH Hall
- Reband
- Waterfall

For more information contact: Isabella Anello-Jewry
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NHS
Northamptonshire Healthcare
NHS Foundation Trust

Café Vie gets a new lease of life!



Café Vie St Mary's Hospital 2020

Café Vie is a small café/restaurant situated in St Mary's Hospital in Kettering and is part of the Northamptonshire Healthcare NHS Trust. They serve freshly cooked breakfast and lunches to NHS staff, patients and are open to the general public.



Whitco were contacted in 2020 as the NHS Trust wanted to completely refurbish their on site café and kitchen at St Mary's Hospital.

They wanted to change the whole design and feel of the café as well as upgrading the kitchen.

The food served was always great but the café did not have an inviting atmosphere which needed to change and they wanted to give it a new lease of life. The counter was to be kept in the same place but they wanted to try and make a bit of extra room in the restaurant.

They had the initial design ideas of what they wanted to do but needed a company to come in and tell them what was realistic on their budget and at the same time wanted to feel involved.

They didn't want it to look like a hospital café anymore and more of a relaxed restaurant feel.

As this was during the COVID pandemic, it was a very negative time so they had an idea of incorporating positive signs and artwork throughout the café which Whitco helped source.

From changing the equipment, furniture and décor it has completely transformed the café and has made it more of a cosy, welcoming environment.



BRIEF



"We have worked with Isabella and the Whitco team since 2005 on a number of projects from upgrading kitchens to our biggest refurb which is the St Mary's Café Vie.

Not only are Isabella and her team professional and a joy to work with, they have a unique ability to adapt and understand our vision and make it a reality. From initial concept to final delivery the journey we have travelled with Isabella and her team has been fun and inspiring even during the challenges of COVID-19.

Everyone loves the new Café Vie. Whitco were able to take our vague ideas and adapt them into a realistic working plan. The design process went smoothly with all ideas listened to and incorporated where possible to give us a fantastic new modern facility.

The staff are bowled over by the transformation and are proud to be a part of it, we simply couldn't have done it without your help. We would have no hesitation in recommending your firm to anyone and are happy to use you for similar projects in the future."

Joanne Fitzgerald



CUSTOMER TESTIMONIAL



For more information contact: Isabella Arnold-Jewry
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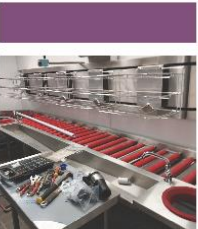
Supplier List

- Bosstam
- E & R Moffat
- EAIS
- Falcon
- Golden Eagle
- Liebherr
- Lince
- Machline
- Midtherm
- Uropa Distribution

FINISHED WORKS



Walkers Nurseries Garden Restaurant has a grand makeover



Walkers Nurseries 2020 - 2022

Walkers Nurseries is an independent garden centre situated in Doncaster surrounded by 8 acres of beautiful show gardens. They provide quality service, plants, goods & offer gardening advice. They also have a gift shop, a cafe restaurant and a bespoke outside catering service serving 'Food to Go'.



BRIEF

In July 2020, the client (Graham Bodle) reached out as he wanted a full turnkey service to design and build their new customer restaurant and appointed Whitco for this. The initial brief by the client was to fully equip the kitchen and restaurant in their new building extension. Whitco inherited an empty shell with services at high level and undertook the entire project from start to finish, adopting the role of Principle Contractor to include interior design, kitchen design, project management and of course equipment supplier and installer followed by staff training. Sustainability was key with the owners which is reflected throughout the new kitchen, the flow of a busy kitchen designed and delivered by Whitco met the customer's brief.

One particular piece of equipment introduced was a unique dish washing facility with no pre-washing concept, removing people away from having to work by hand in sinks, saving valuable resource and time. Small but effective, high performing and space saving. A lot of organic materials were used within the design with reclaimed wood used within the furnishings in the restaurant.





CUSTOMER TESTIMONIAL

"Whitco came on board at the design stage to address us 'out growing our existing cafe'. The project was undertaken during difficult circumstances through the pandemic but we manage to open in January 2022 with no restriction. Due to COVID it was a lot of stopping and starting, however working with Whitco was easy and a very positive experience. Due to the stopping and starting of the project they made the payments flexible which was very accommodating for us. They were great at sourcing materials, easy to work with and very responsive. The new 250 seater cafe has never looked better. Whitco solved many exiting problems we had, from chilled deliveries, kitchen layout/equipment to 'customer flow'. We have a unique customer server operation. Some products are served to take, and other products served over counter and take out. The operation now handles 700/800 cover per day with ease, and increasing weekly."

Graham Bodle, Owner





FINISHED WORKS



Supplier List

- Inox Fabrications Ltd
- Williams Refrigeration
- Foodservice Equipment Marketing Ltd
- Unipac Distribution
- CED Fabrications Ltd
- Hobart
- Melko Ltd
- Trak Systems
- Fair China
- Monarch Water
- Electrolux
- Machline
- Lincat
- Rational
- Grandtek
- Brightwell
- Falcon
- Berlog
- Instanella
- Foster Refrigerator
- Rapier
- RH Hall
- Die-Pot

For more information contact: Tony Butler
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Thank you!

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