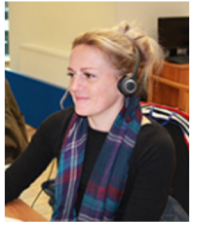


Brantwood Project



Situated in Brantwood's former coach house, Brantwood offer seasonal dishes, salads, coffee and cakes on their scenic terrace. Brantwood came to Caterkwik for a full kitchen refit & front of house renovations.

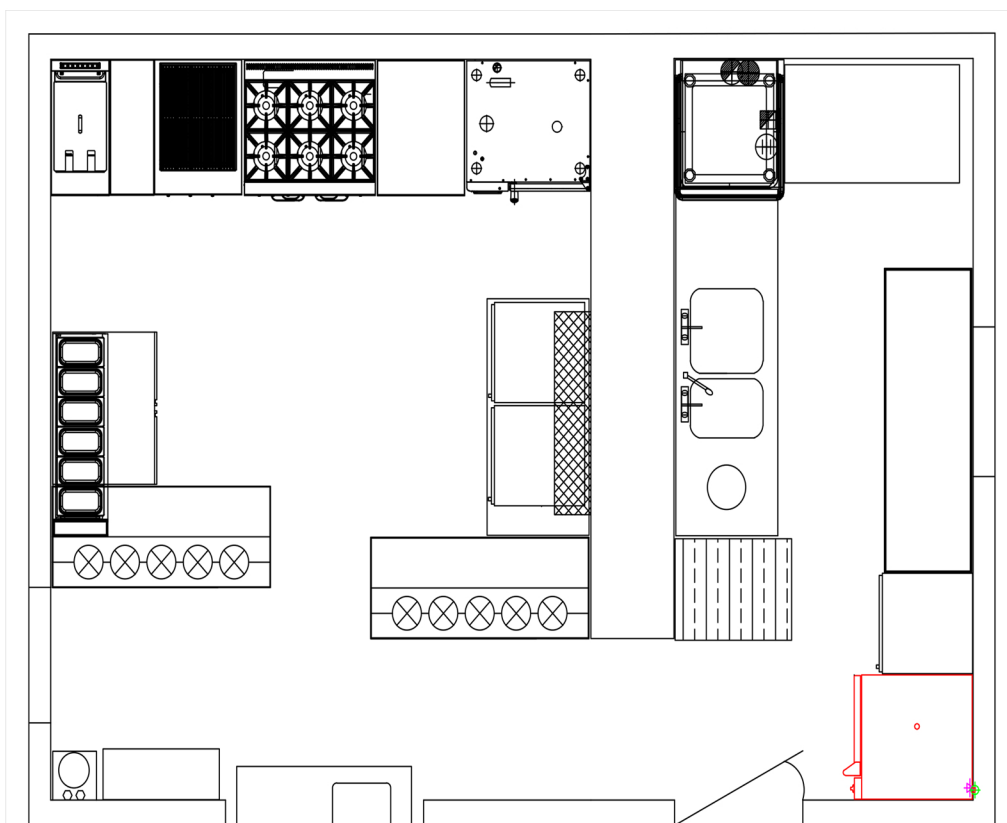


Assigned project manager Nikki.

Design

After conducting a site survey of the kitchen our design team used the latest CAD software to design a kitchen where the chefs, kitchen porters and front of house staff can work efficiently without obstructing each other.

Below you can see the kitchen was split into a KP area using a corner controlled passthrough dishwasher to optimise the space on one side of the kitchen. The other side of the kitchen for food prep and cooking and finally serving area for the front of house staff to collect and deliver the meals to the customers.



Brantwood Project

Installed Kitchen

The Blue Seal Turbo Fan convection oven with moisture injection ideal for pasties and cakes.



Nikki specified a condensate hood above the Cater-Wash passthrough dishwasher to remove condensation from the kitchen when the hood is opened. This is used to ensure condensation does not build up the kitchen causing damp.



Brantwood Project

Installed Kitchen

Featuring Lincat 6 burner, griddle, fryer and 6 deck combination oven.

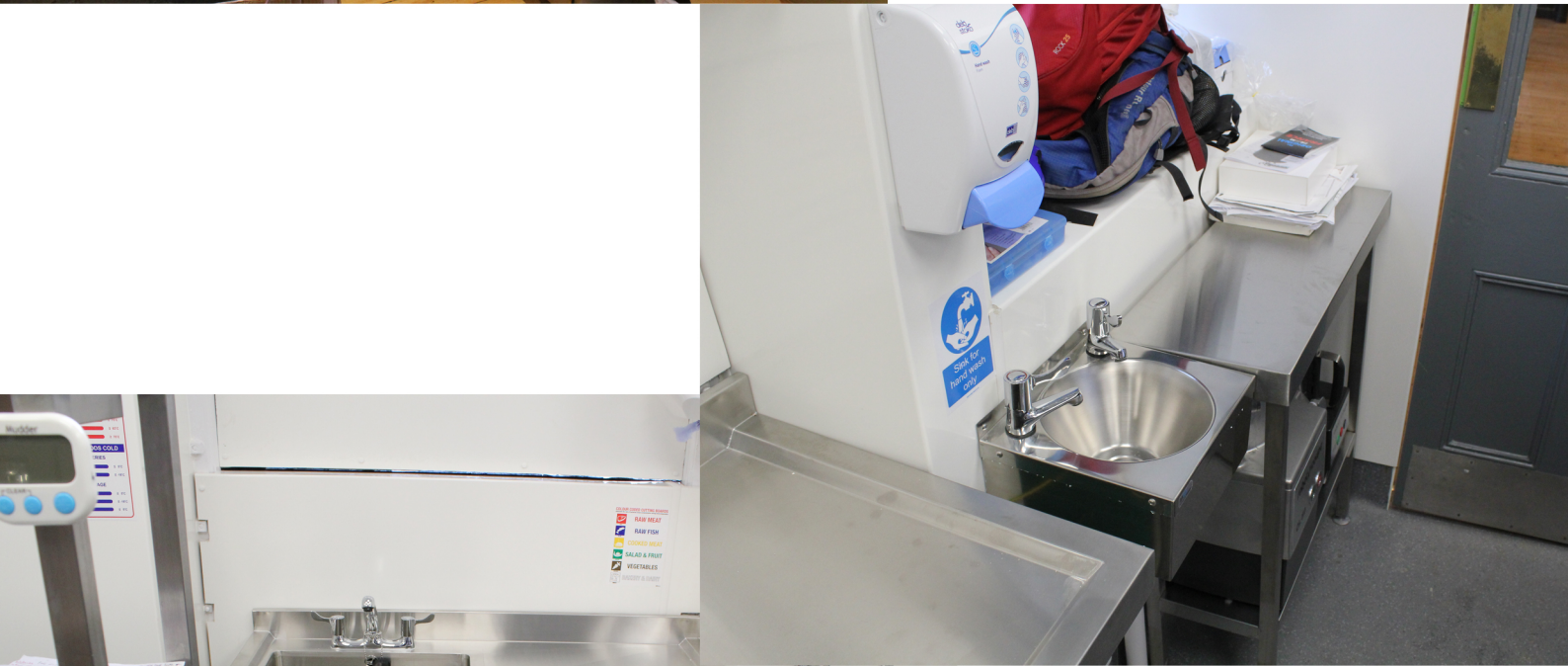


Gas interlock and extractions to comply to all the latest gas regulations. With emergency gas shut off.



Brantwood Project

Installed Kitchen



Brantwood Project

Installed Kitchen



Front of House

As an ex barista, Nikki specified a 3 group coffee machine accompanied by coffee grinder, knock out drawer and accessories to produce the perfect espressos



Brantwood Project

Front of House



Brantwood Project

Front of House

