



Settled in the heart of Maryport, Catering 4 You produce and distribute Slimming World meals, providing well received and tasty food to the many people of Maryport. Catering 4 You approached Caterkwik in early 2019 for a full kitchen refit.

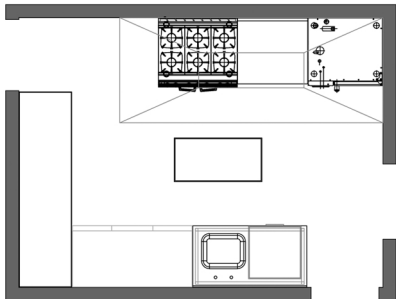


Assigned project manager Sophie.

Design

Back in March 2019, our skilled design team headed by Oliver, paired with Sophie, one of our dedicated sales managers got to work on designing and implementing a fully bespoke kitchen layout for the purpose of producing Slimming World meals for the whole of Maryport.

Catering 4 You, who partnered with the Health & Dieting company needed the right equipment and layout to make their venture work. Sophie and Oliver worked along side them through the whole process. Starting with a site survey, and design mock-ups and ending with a fantastic modern kitchen anyone would be proud of.



Installed Kitchen



The Rational SCC61G Self Cooking Center providing easy to use controls, and giving the options and freedom to cook multiple dishes at once for a wider more varied menu. Stood atop our own combistand for space saving storage of all pans and dishes.

Falco's Dominator Plus G3101 6 burner gas oven is a high power oven and stovetop, great for roasting and stewing large quantities of food. The perfect choice for bulk meal production.



Our Cater-Mix 10 Litre Planetary Mixer sat atop a Blizzard BCC2-ECO Refrigerated prep counter tie in perfectly with our Cater-Wash double bowl sink and CK1543 WRAS approved undercounter dishwasher.

The whole corner works fantastically as a food prep station, and dishwash area.

For speedy cooking, Samsung's CM1929 Heavy duty microwave sits neatly underneath the counter.

Installed Kitchen



Lincat's M7F Wall mounted water boiler sits above the sink, providing a constant flow of hot water at the push of a button.

Along with our Cater-Wash CK8211 double bowl sink, the washing area is equipped with a Mechline Aquajet 30 Pre-rinse spray arm for easy, hassle free cleaning of plates, bowls and cooking utensils.

No compromises were taken with the kitchen refit, along with appliances, the room is kitted out with a number of peripherals and utensils. Such as gastronorm pans, stew pans, colour coded chopping boards, knife sets, magnet boards, an towel dispensers.

Keeping the place clean and tidy, hidden away is a Greasepak dosing system. Providing them with an easy to use grease removal system.

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We at Cater-Kwik are incredibly proud with the end result. Given the space constraints and equipment needs. Using his experience and knowledge of Computer aided design, Oliver produced a fantastic layout for Catering 4 You's brand new kitchen.

Sophie's expertise in helping pick the correct equipment for the job tied in beautifully with both Oliver's and Catering 4 You's ideas and dreams, resulting in a kitchen we're all very proud of.

Not only will the finished product last the tests of time, it also stands up to modern Gas Safe regulations with an interlocking safety system and a more than ample extraction system, keeping the air in the workplace clean and cool.