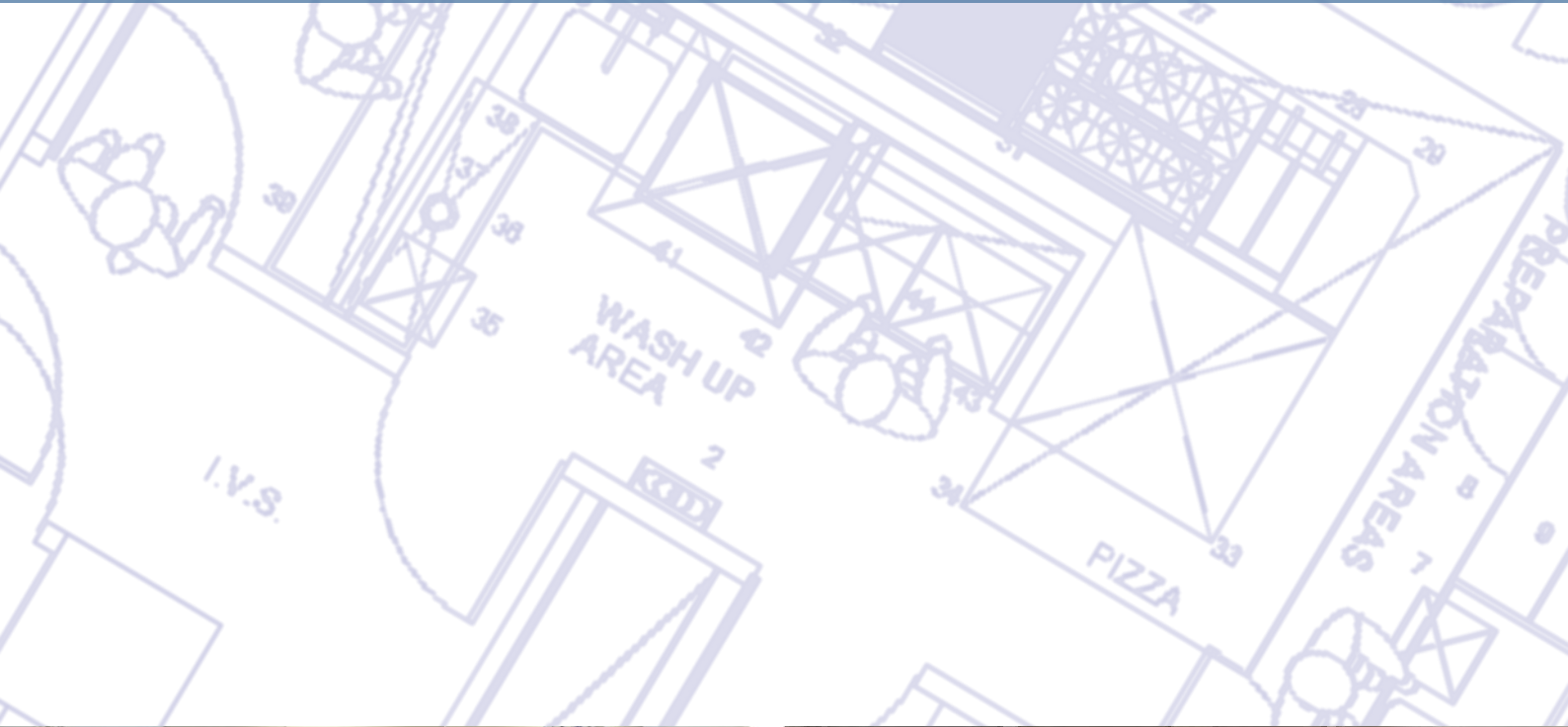


Catering, Food Service & Hospitality Design Services



Edinburgh Showroom & Trade Counter
24 Dunedin Street Edinburgh EH7 4JG
Telephone: 0131 557 2999 (Edinburgh)

Glasgow Showroom & Trade Counter
10 Devon Place St Andrews Industrial
Estate Glasgow G41 1RD
Telephone: 0141 418 2222 (Glasgow)

Email: info@jameskidd.co.uk

**Catering, Food Service &
Hospitality Design Services**

Sectors

Hotels & Restaurants

Coffee Shops & Tea Rooms

Pubs & Clubs

High Street & Retail

Leisure & Sporting Facilities

Staff Canteen & Contract Catering

Government & Local Authority

Schools, College's & Universities

Hospitals & Healthcare

Public & Private Properties

Historic & Listed Buildings

**Catering, Food Service &
Hospitality Design Services**

Services

Detailed Computer Aided Design

Fully Detailed Kitchen Layouts

Bar & Restaurant Design

Specialist Servery Counter Design

Artistic & Sketch Impressions

3D Design & Photo Realistic
Rendering

Detailed Equipment Specifications

Budget Costing

Mechanical & Electrical Services
Drawings

Fabrication Shop Drawings

Ventilation & Extraction Design

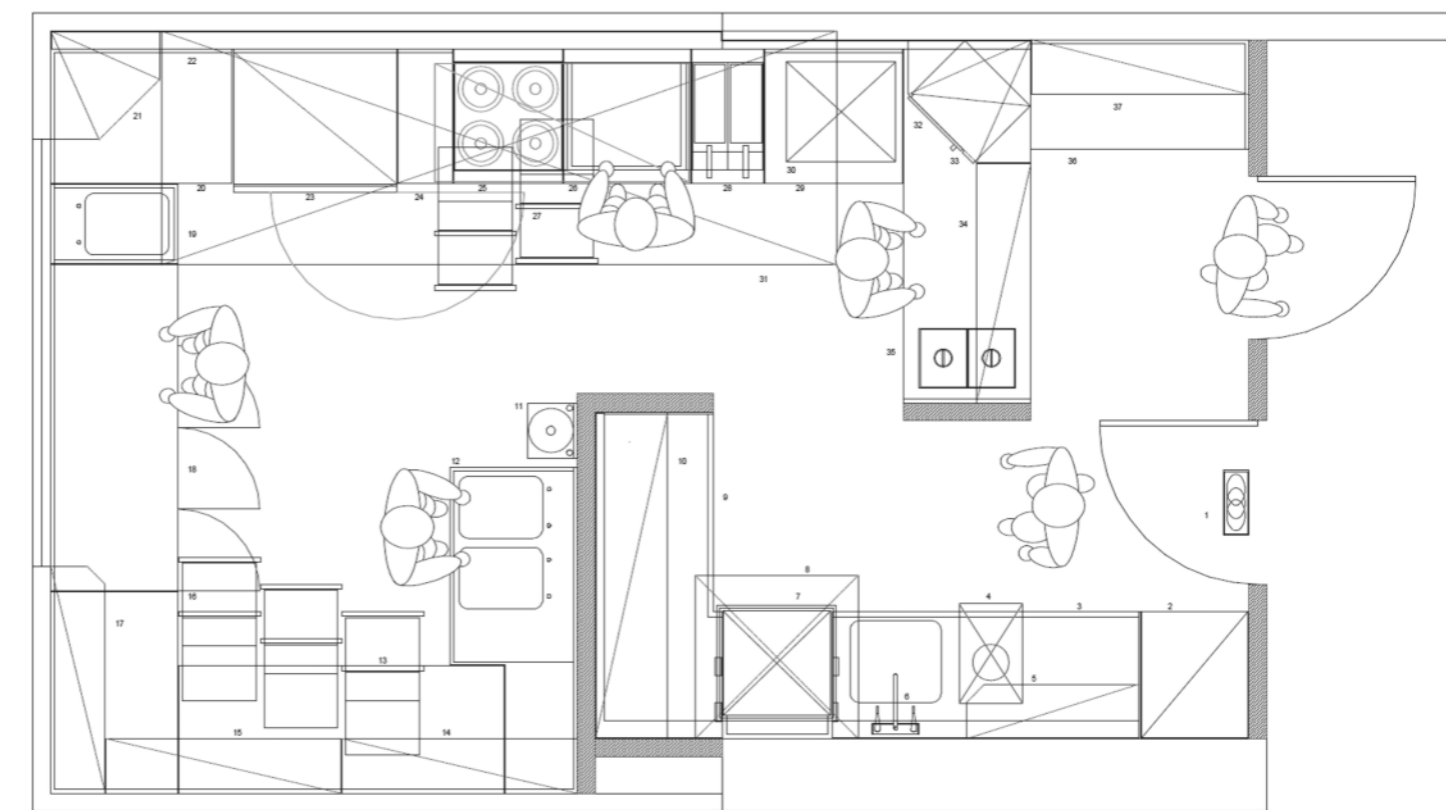
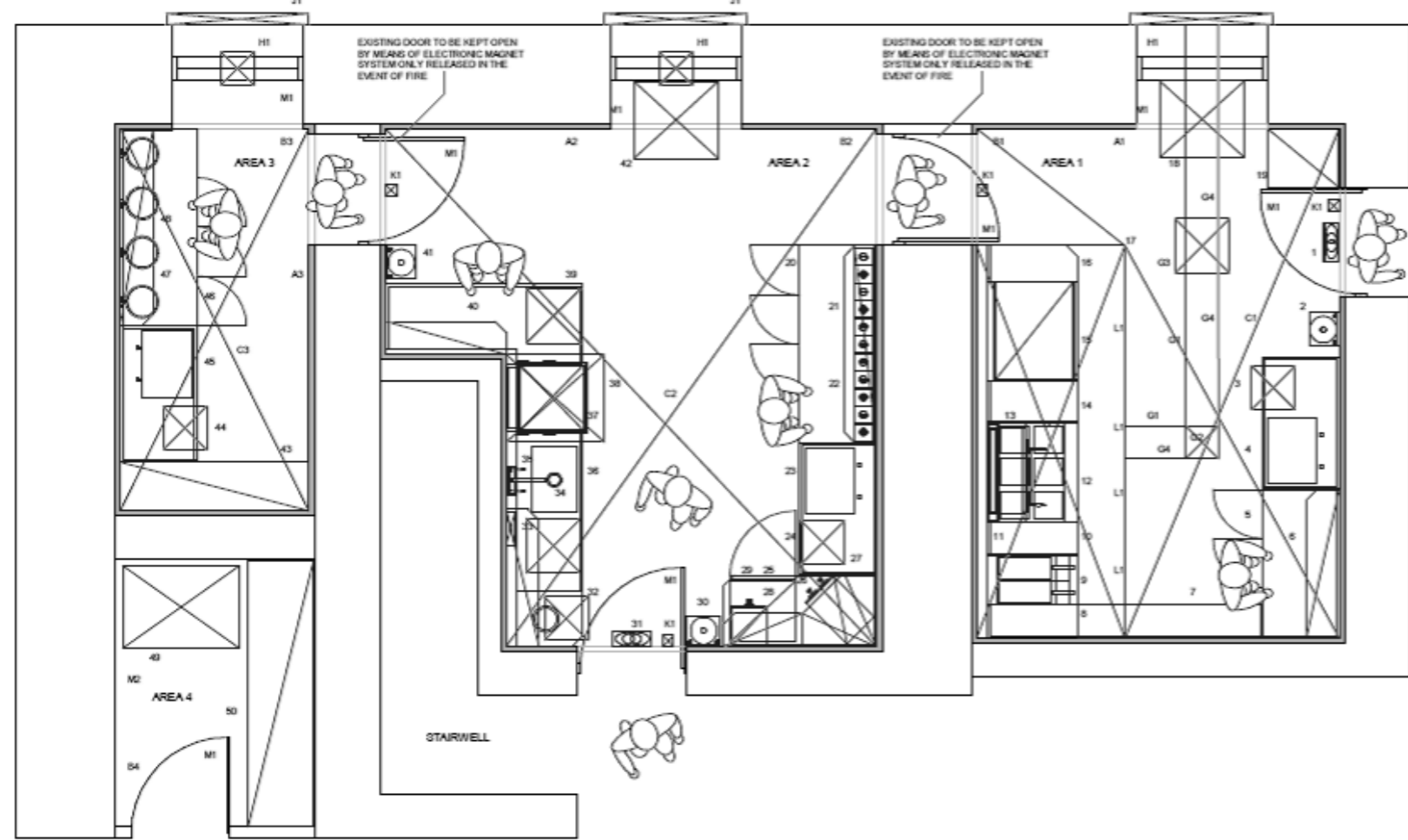
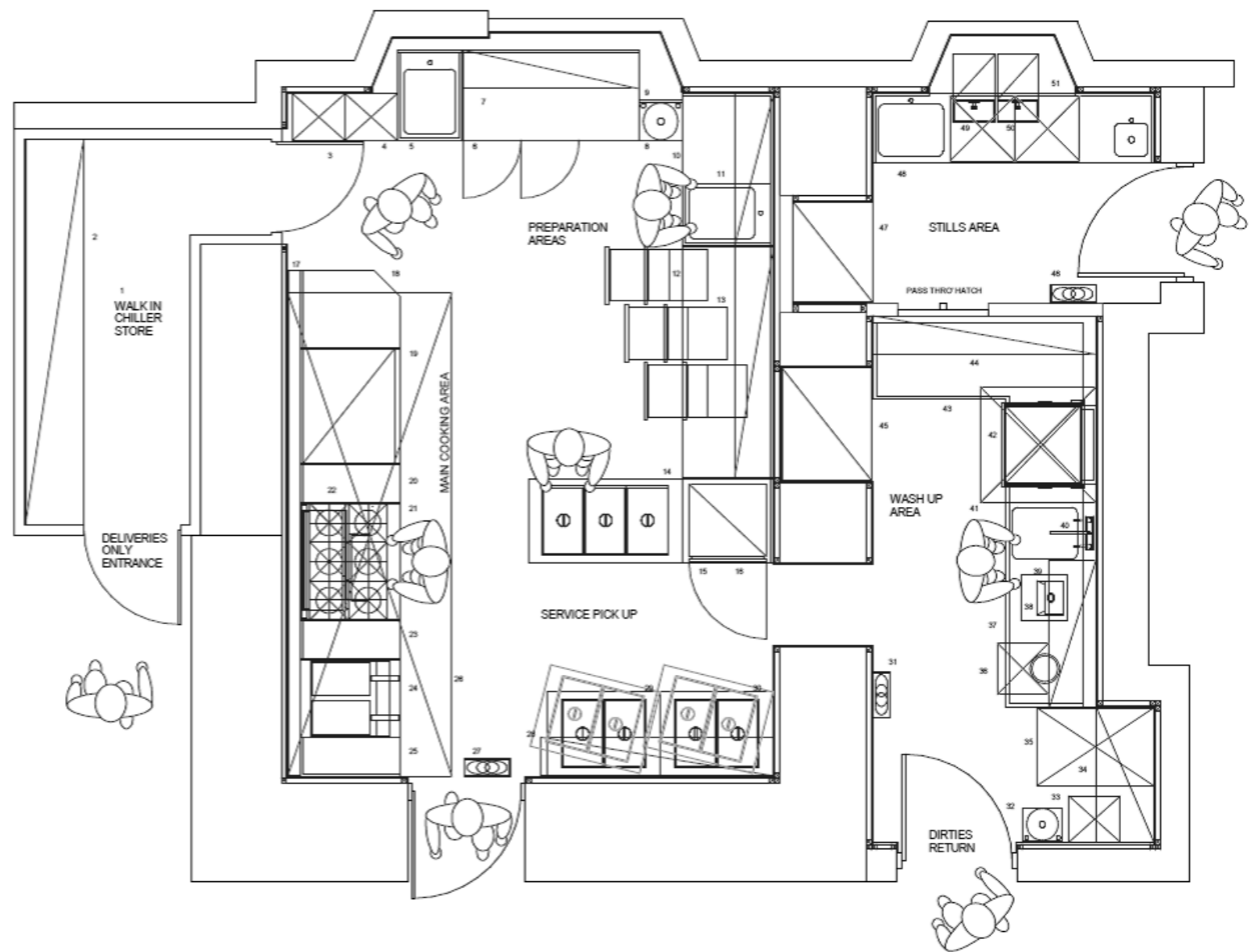
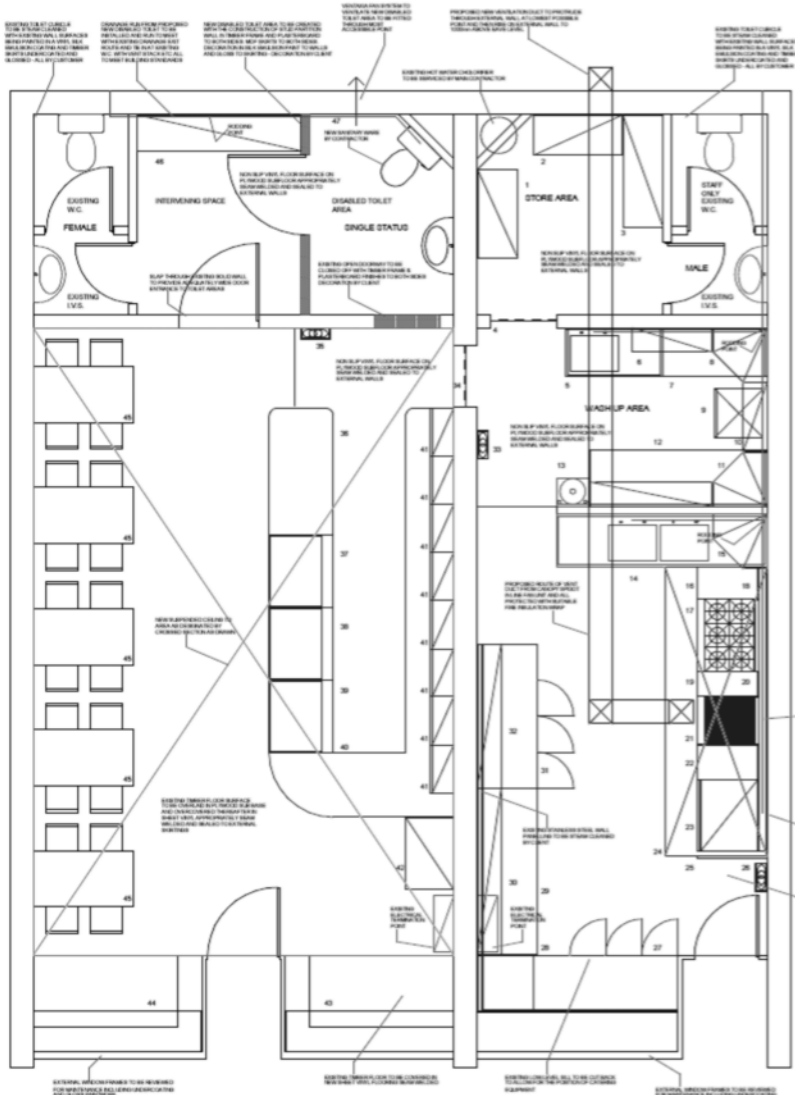
Furniture Layouts

Health & Safety/Risk Analysis

Project Management

Kitchen Design

Whether it's the installation of a brand new kitchen or the refurbishment of an existing one, it's essential to get the most out of the space available. Our designers have over 30 years of experience in designing commercial kitchens, which do exactly that. They will take account of the proposed menu, the number of covers being catered for and of course ensure that the finished layout meets all of the necessary criteria for Health & Safety and Environmental standards. Be it a small café kitchen to one which services hundreds of meals a day, the same processes are applied to all layout designs. Our recommendations will ensure that your facility is fitted out with exactly the right equipment for purpose within a design that makes the very most of the area designated.

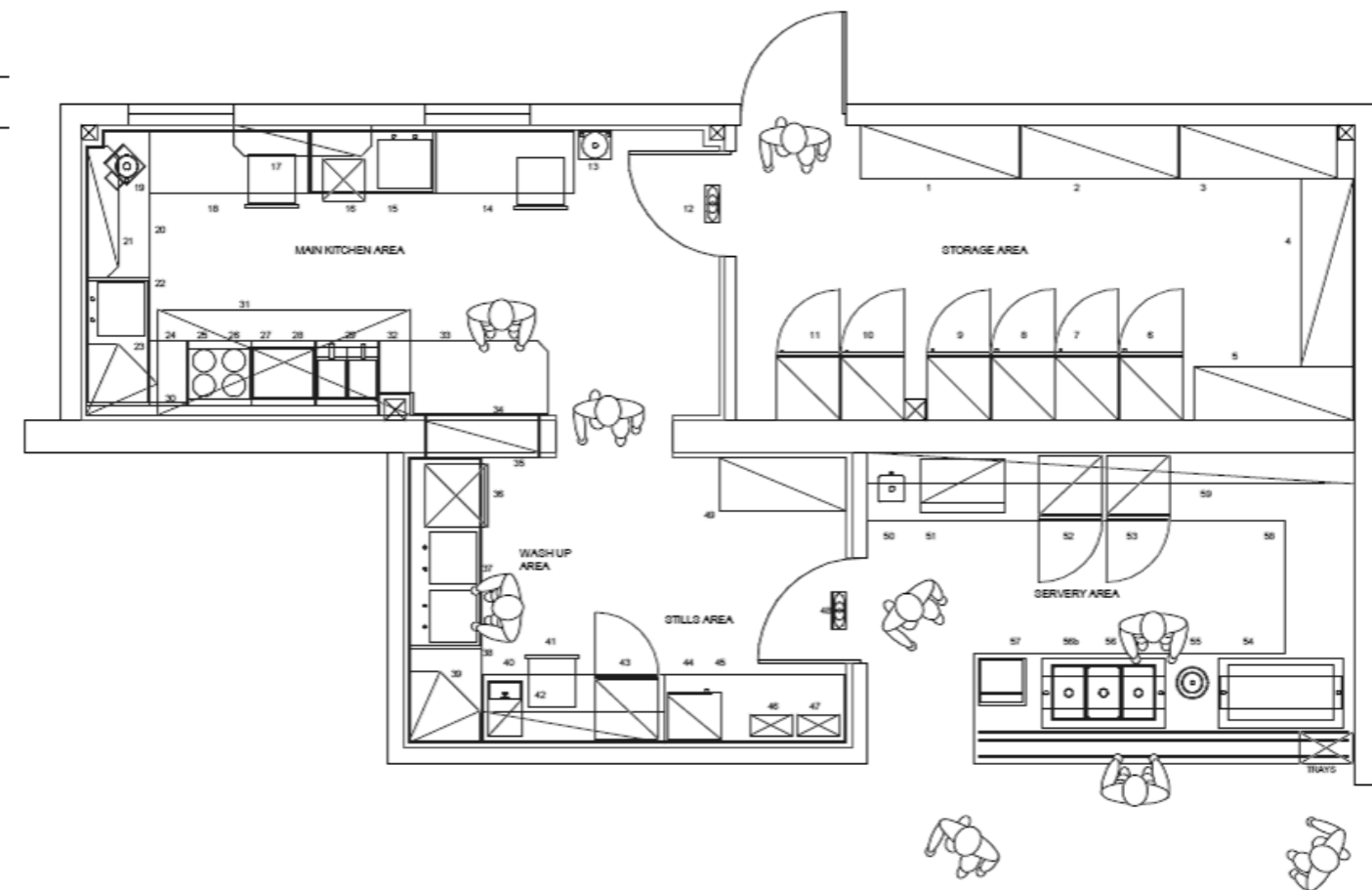
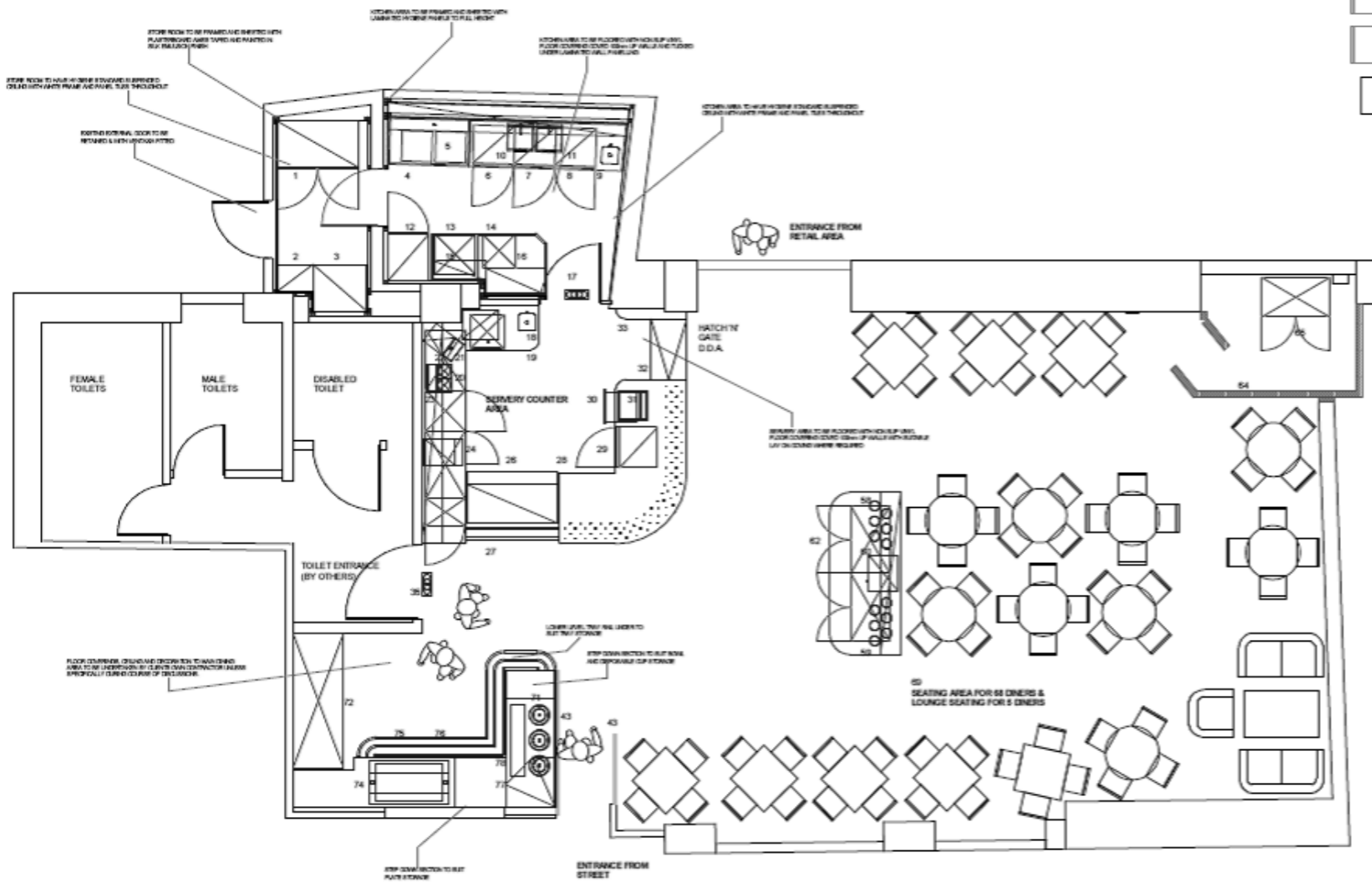
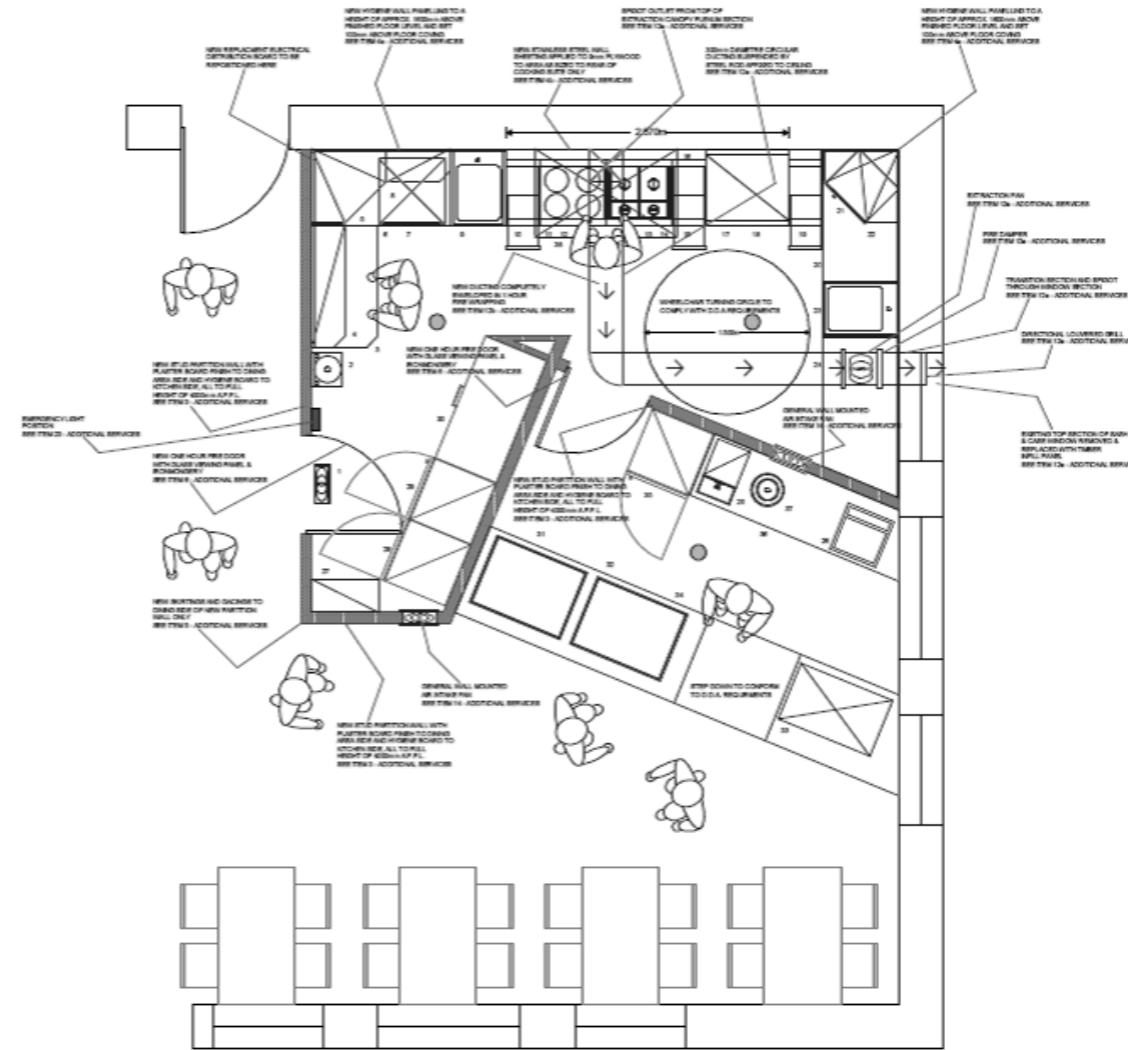
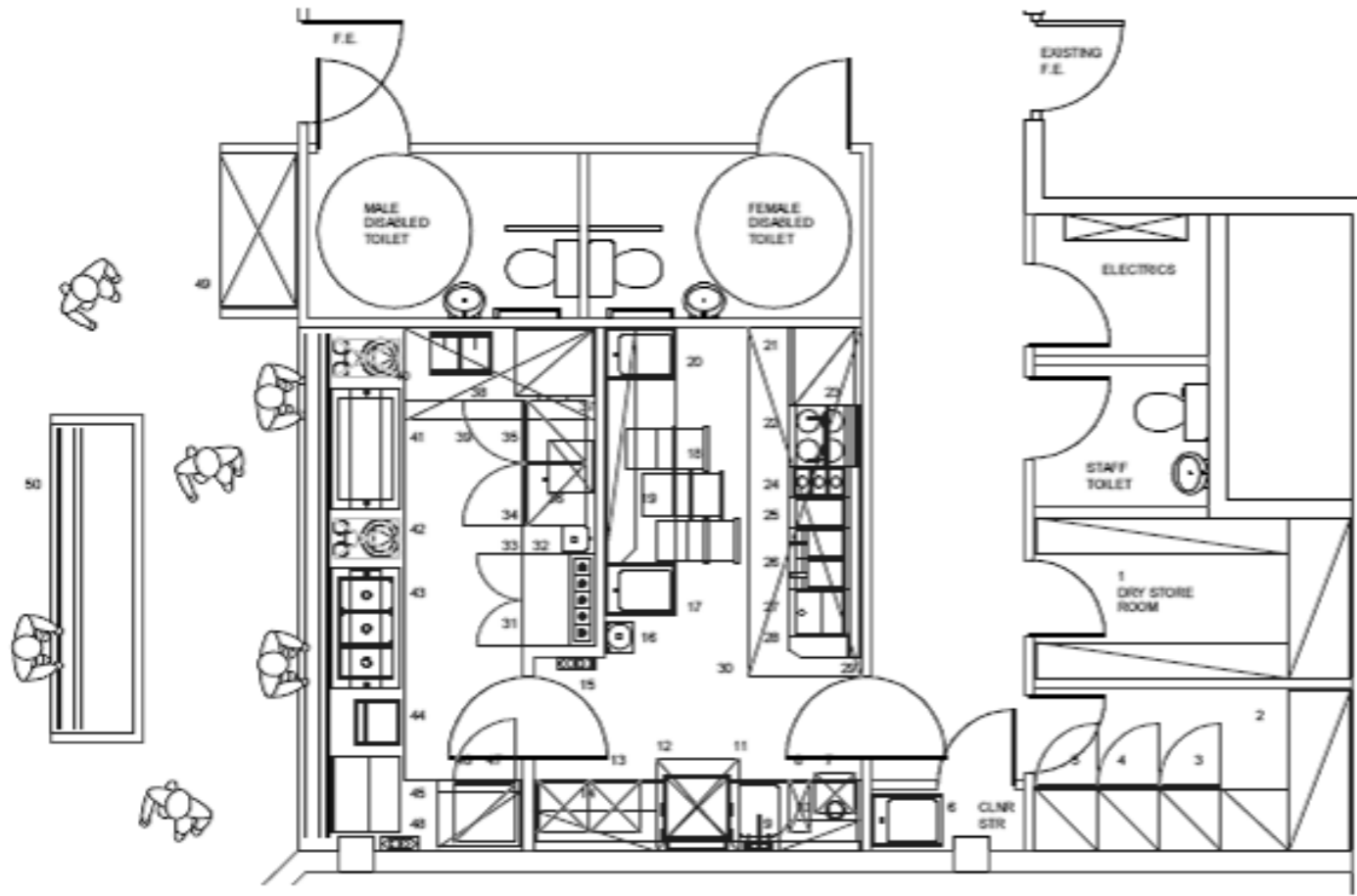


Kitchen & Servery Design

When it comes to designing a kitchen and servery, it's important to consider how one operation affects the other. We are well experienced in designing such facilities and ensuring that each is accessible with the other.

When it's an open servery with a viewable kitchen, we are careful to ensure that the kitchen operation is planned with due consideration to the fact that customers will have full sight of its layout and design; and as such that it's designed to be as visually attractive as the front of house element of the operation.

The design of the servery itself is, of course, of utmost importance in both providing an attractive method of serving the customer, with the product on offer, whilst at the same time, being ergonomically efficient in both its layout and equipment specification.



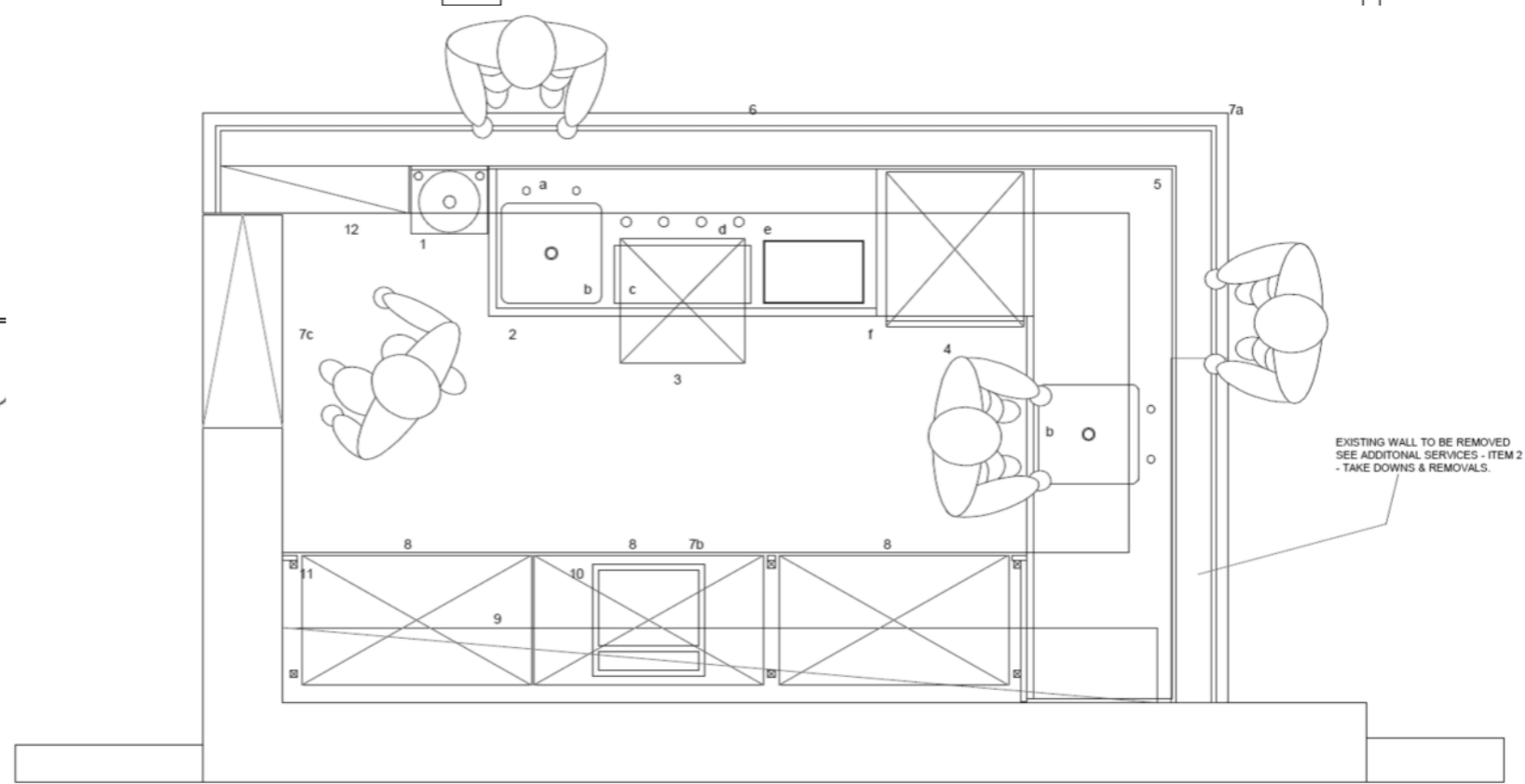
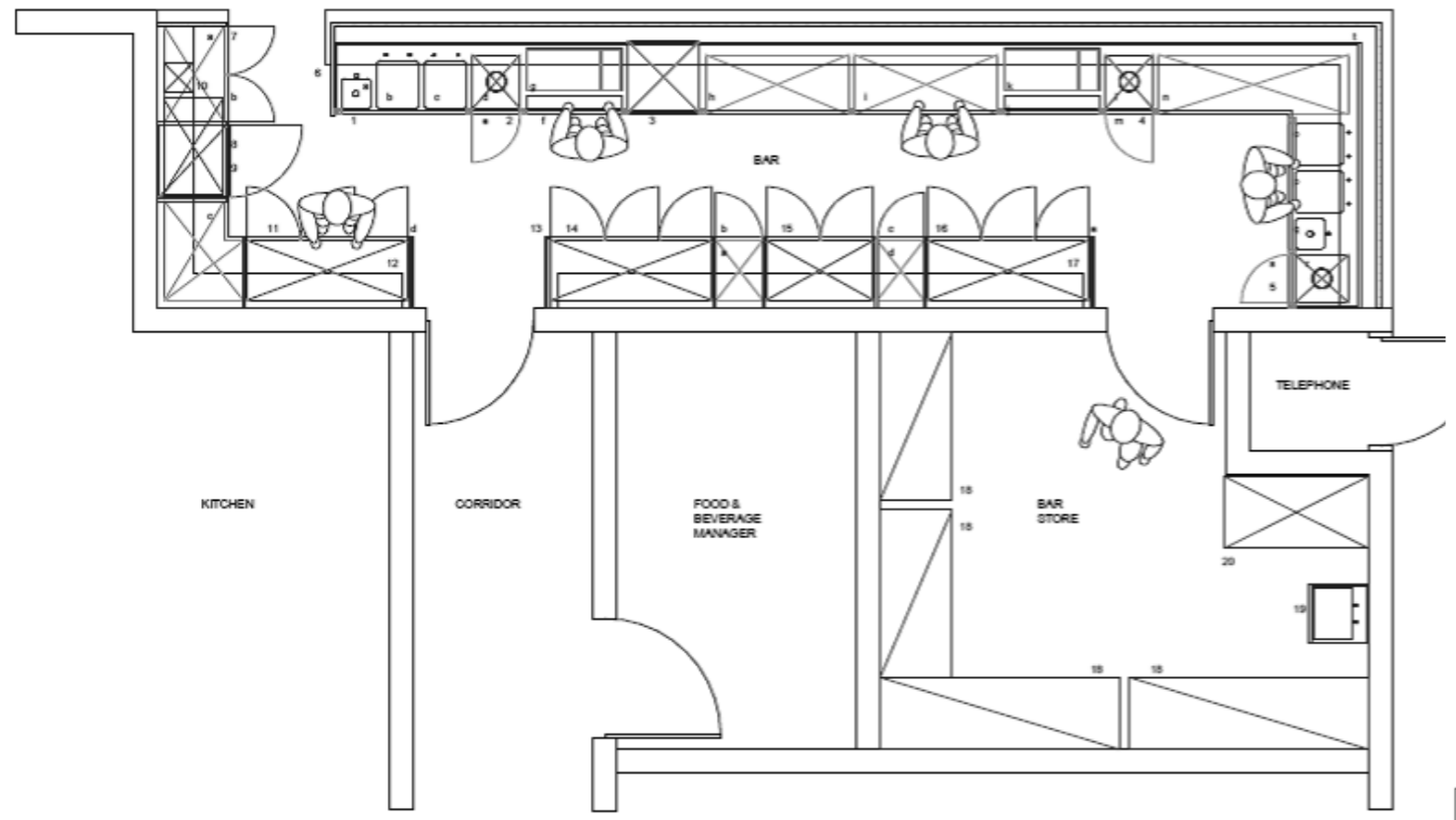
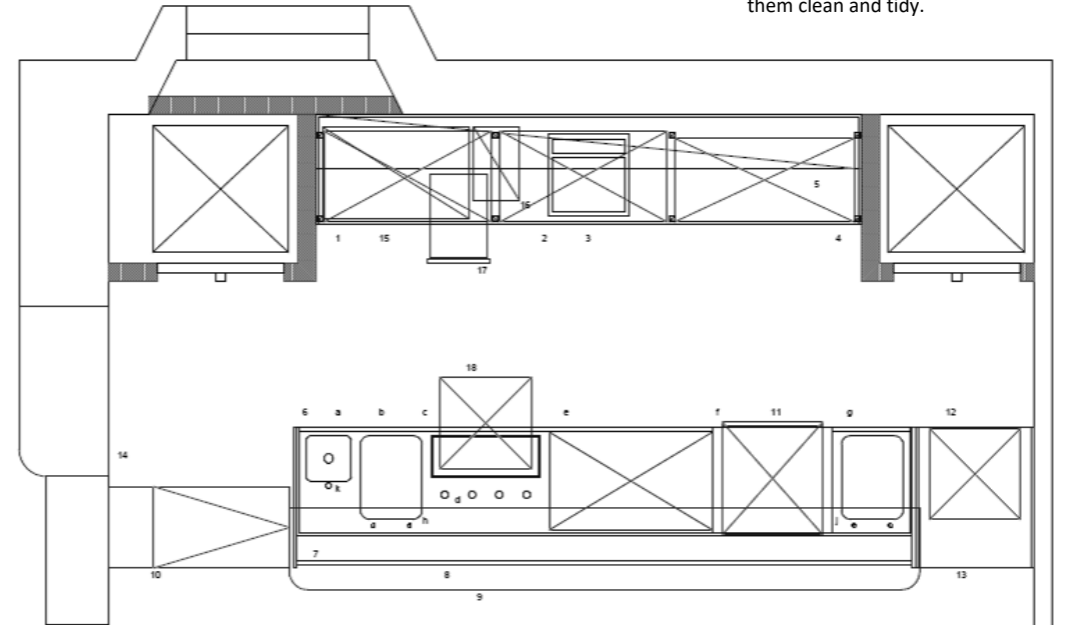
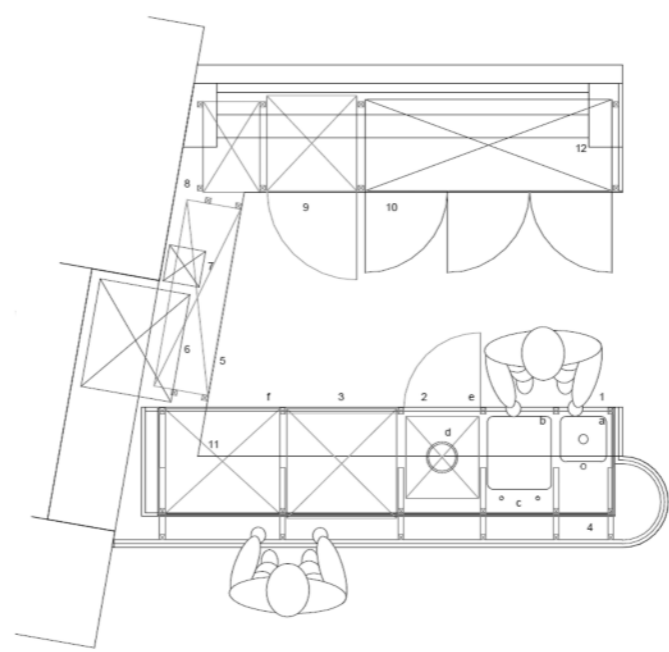
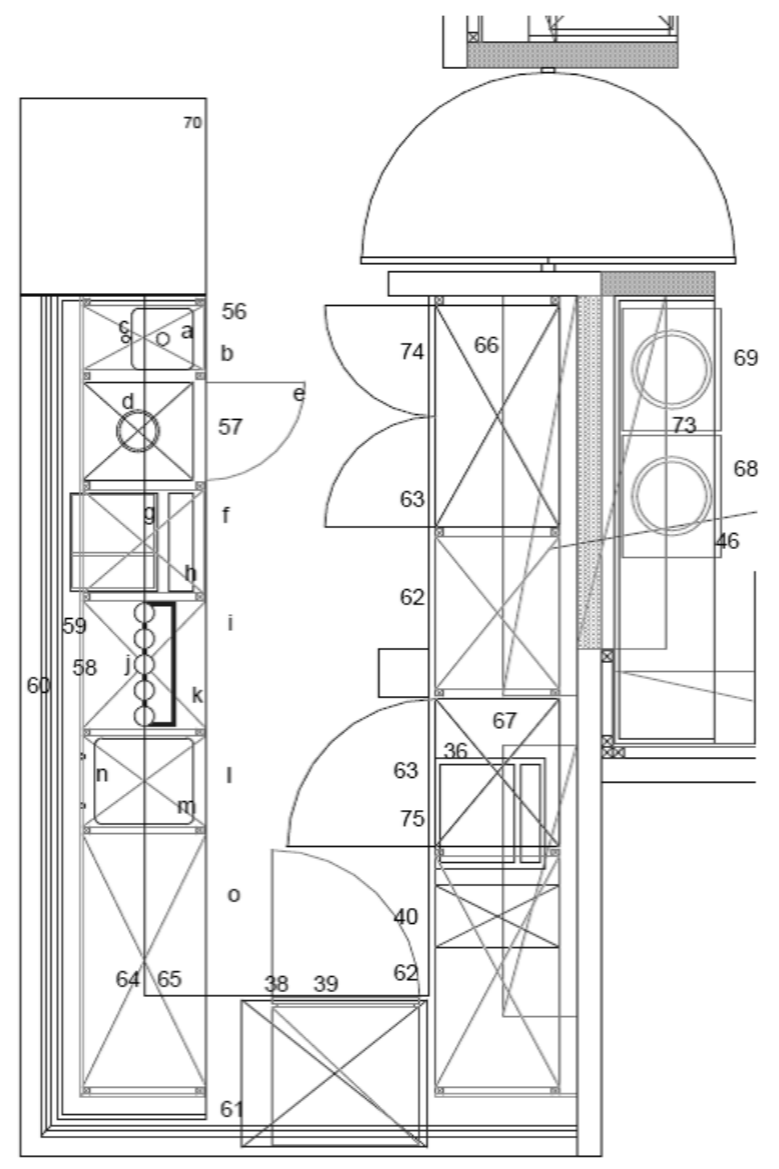
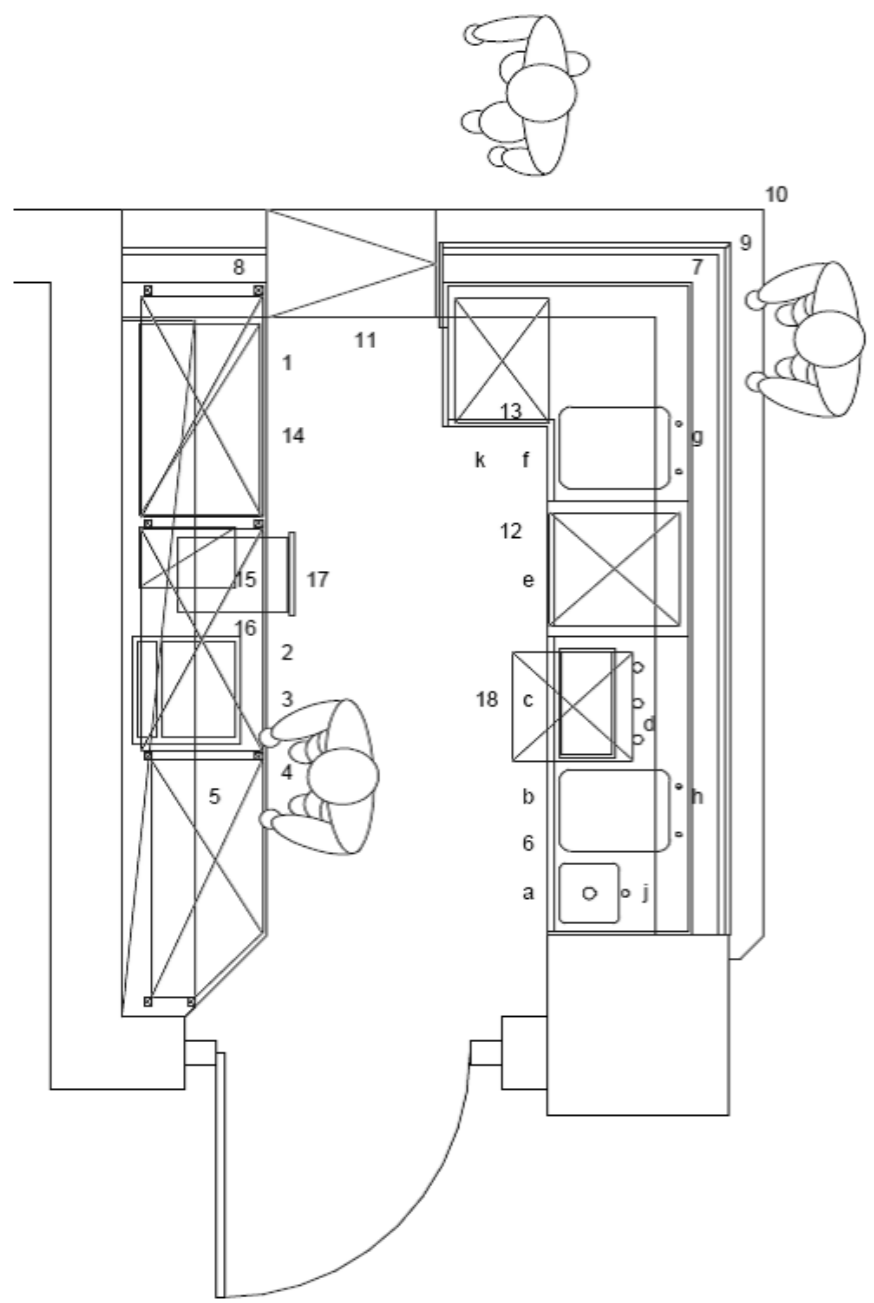
Bar Design

It could be said, by those who work in such operations, that the proper planning of a bar operation is more important than that of a kitchen. When you consider that the speed of service required of most bars, is very much faster than that of a food operation, it's easy to understand that perception.

Ease of accessibility, without the need to traverse, is the key to planning a good working bar; and our designers have a long history in designing bars of all sizes and shapes, which do exactly that.

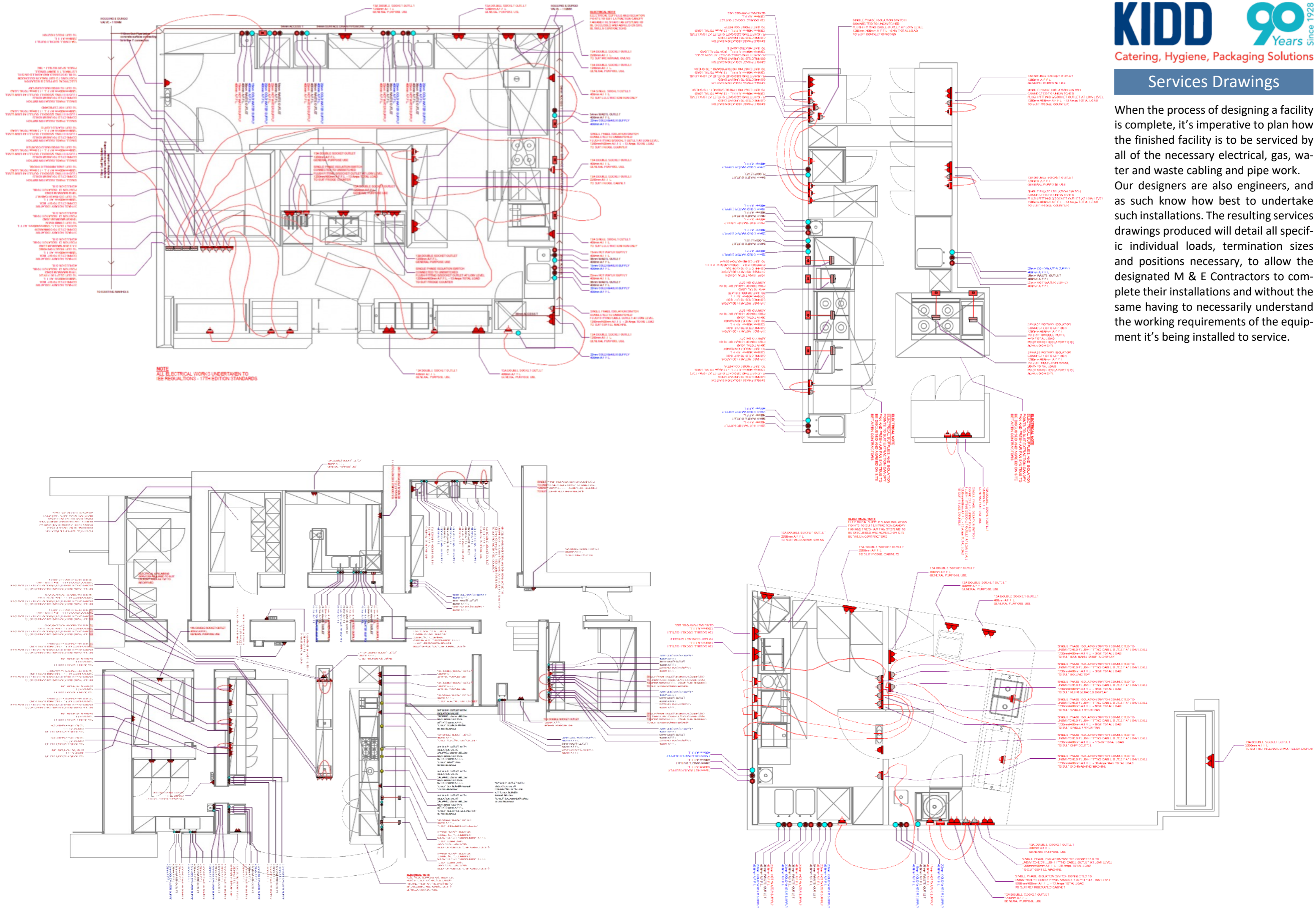
We have a strong knowledge of bar equipment as well as the design of bespoke fabrication, which allows us to design, even in the smallest of facilities, bar operations, which are both efficient and attractive.

Our designs and our specifications always consider how these operations are serviced, by the necessary electrical, water & waste and python pipe work required, as well their ongoing maintenance in keeping them clean and tidy.



Services Drawings

When the process of designing a facility is complete, it's imperative to plan how the finished facility is to be serviced by all of the necessary electrical, gas, water and waste cabling and pipe work. Our designers are also engineers, and as such know how best to undertake such installations. The resulting services drawings produced will detail all specific individual loads, termination sizes and positions necessary, to allow the designated M & E Contractors to complete their installations and without the same having to necessarily understand the working requirements of the equipment it's being installed to service.



3D Visuals & Construction Drawings

For some, fully understanding a 2D plan layout drawing and its numerous layers of information can be difficult. For this reason, we offer customers the ability to envisage those confusing inter-crossing lines in a more realistic manner by reinterpreting the finished plan in a 3D pictorial format.

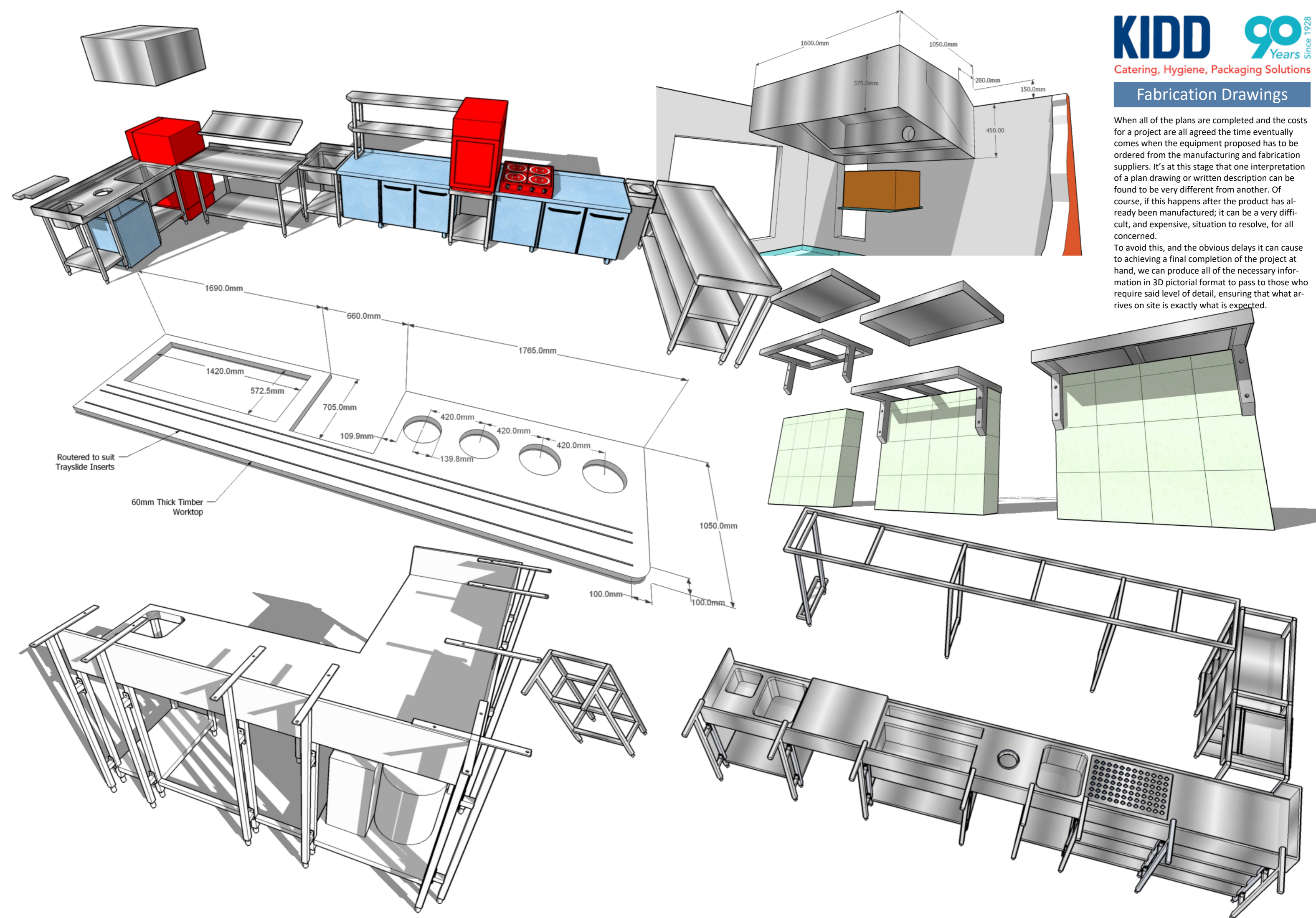
These 3D drawings can be in simple sketch, coloured detail or indeed in photo realistic format and produced in as little or as much detail as necessary. Indeed in some cases it may well be necessary to produce such 3D information to a level necessary for manufacturing and/or fabrication purposes.



Fabrication Drawings

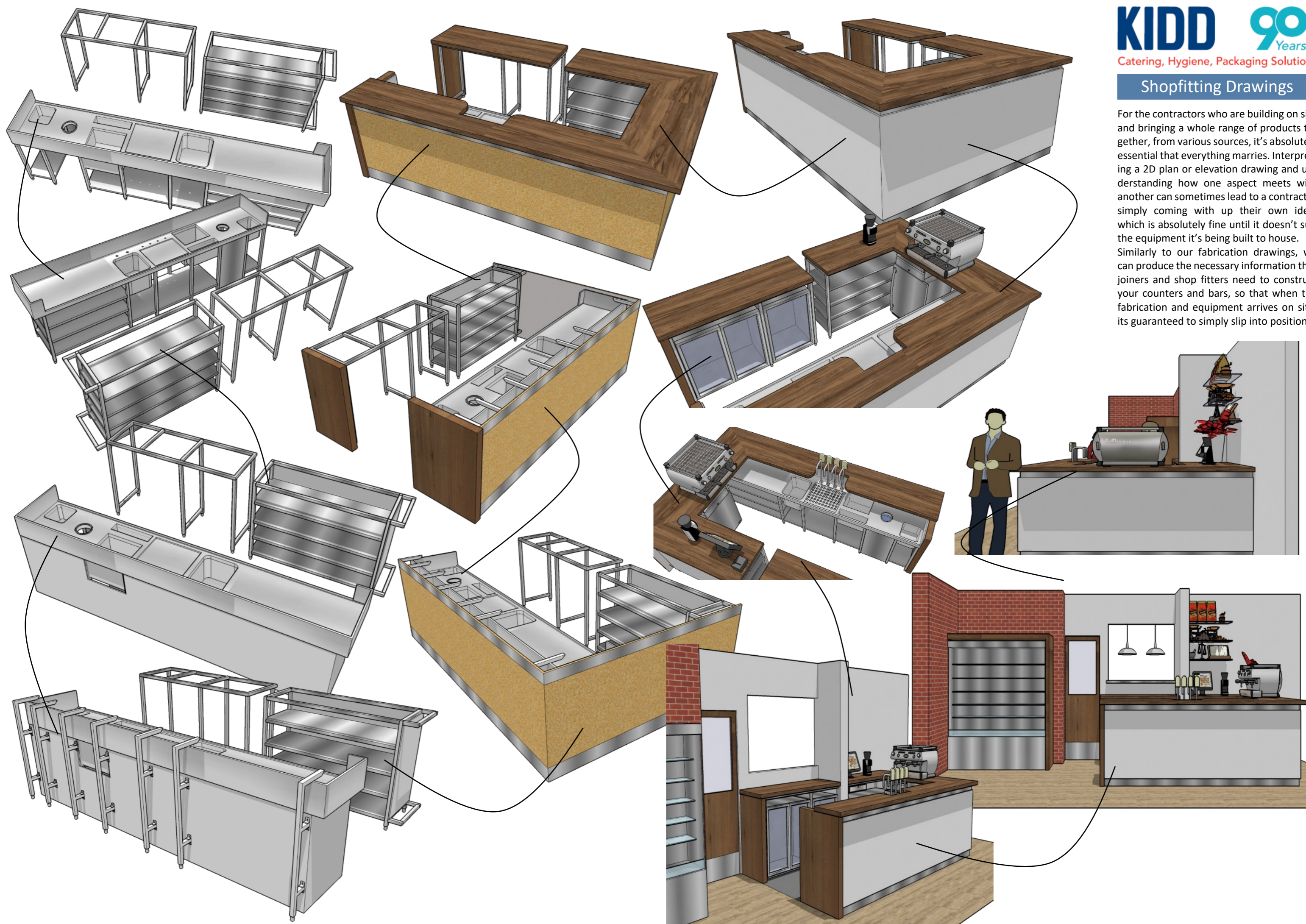
When all of the plans are completed and the costs for a project are all agreed the time eventually comes when the equipment proposed has to be ordered from the manufacturing and fabrication suppliers. It's at this stage that one interpretation of a plan drawing or written description can be found to be very different from another. Of course, if this happens after the product has already been manufactured; it can be a very difficult, and expensive, situation to resolve, for all concerned.

To avoid this, and the obvious delays it can cause to achieving a final completion of the project at hand, we can produce all of the necessary information in 3D pictorial format to pass to those who require said level of detail, ensuring that what arrives on site is exactly what is expected.



Shopfitting Drawings

For the contractors who are building on site and bringing a whole range of products together, from various sources, it's absolutely essential that everything marries. Interpreting a 2D plan or elevation drawing and understanding how one aspect meets with another can sometimes lead to a contractor simply coming up with their own idea, which is absolutely fine until it doesn't suit the equipment it's being built to house. Similarly to our fabrication drawings, we can produce the necessary information that joiners and shop fitters need to construct your counters and bars, so that when the fabrication and equipment arrives on site, it's guaranteed to simply slip into position.



Project Management

Supervising a range of contractors can be a daunting task for project but when it comes to a range of specialised and purpose made products to fit them into a room or rooms, which, as well as needing to be the correct size and finish, also need to be complete and ready before said products arrive on site. Bringing all of these necessary trades together and ensuring that all work in conjunction with each other is an all-encompassing exercise, especially if you are trying to do this whilst, at the same time keeping your day to day business operating effectively.

To this end, we can offer our designers and/or installers as Project Managers for your project. The detail and extent of such undertakings can, of course, be tailored to each specific requiring exercise.





Qualification & Certification

As well as a vast knowledge and experience of the catering equipment industry and in carrying out projects of all sizes and types, and without exception; all of our Installation Partners, carry all of the necessary qualifications and certification necessary.

The strict guidelines of CDM regulations for on-site Health & Safety can only be ensured by working with contractors who are fully trained to perform the tasks expected of them safely, legally and of course to the standards expected of Kidd's, our Designers and, of course, our Equipment Manufacturer Supplier warranties.



GAS AND COWBOYS DON'T MIX

Don't get a cowboy to work on gas appliances in your home. Keep safe, always use a Gas Safe registered engineer.

GasSafeRegister.co.uk
0800 408 5500

Think safe...
Work safe...
Be safe



Building Standards Approved Certifier



CONTACT US

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Monday to Friday
(order before 3pm for next working day delivery)

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