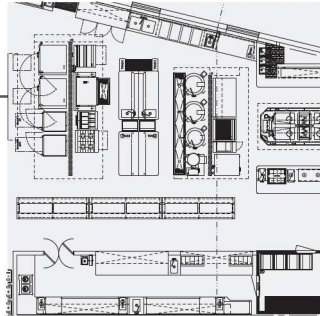




Professional Kitchen Design



Consult • Design • Build



Cheney  **Brothers**

CBI knows kitchens.

Whether starting from the ground up or renovating an existing space, CBI knows there is no room for error. Using the latest technology, state-of-the-art equipment, CAD program and other proprietary programs, CBI gets it right.

Our Professional Kitchen Design Division is one of distinction. With nearly 100 years of combined experience, our team is poised to create a cost effective, innovative design, with the specific requirements and needs of our clients in mind.



THE 10 STEP PLAN

Working with CBI's Professional Kitchen Division is a unique experience. The bottom line is we have a detailed and cohesive approach that has been proven to deliver results.

Every client has a team of 7 people dedicated to delivering your project on time and on budget. The team consists of a Project Manager, Project Coordinator, Project CADD Operator, Project Construction Site Specialist, Project Non-Food Specialist, Project Custom CBI Trucking Services and Project Warehousing / Consolidating / Staging Coordinator.



From the first meeting to installation, our 10 step plan ensures that your project is a success.

1. DEFINE FOODSERVICE SCOPE / SEGMENT

- Fine Dining
- Casual Dining
- Fast Casual
- Country Club
- Hospital
- Assisted Living
- Lodging
- Resort
- School
- Prison
- Chain
- Bar & Club
- Institutional
- Governmental
- Religious

2. INTRODUCTION MEETING

- Client meet and greet with project team
- Listen to needs and set clients goals
- Concept & Menu
- Budget Planning
- Method of Execution
- Market Conditions

3. SITE PLAN REVIEW

- Actual site visit and condition review
- Utilities verifications
- Confirm site plan accuracy

4. MENU DEVELOPMENT

- Discuss Concept Type and Service Goals
- Menu/Budget/Food Cost/Average Check
- CBI Culinary assistance
- CBI Test Kitchens to test menu items
- Factory Kitchens and Equipment Demonstrations
- Finalize Menu

5. CONCEPTUAL FLOOR PLAN

- Work Flows by Segments
- Space Planning
- Design from Back Door to Customer
- Major Mechanical Locations for Major Project Cost Saving
- Major Equipment Needs per Menu & Concept Development
- Client may have as many Floor Plans as needed to reach a successful design

6.

FOODSERVICE PLANS

- Foodservice Plan Programs & Details
- Foodservice MEP [Mechanical / Electrical / Plumbing]
- Foodservice Elevations Plan
- Foodservice Special Conditions Plan
- Foodservice Operational Objectives Incorporated into Plans
- Hoods & Walk-ins: Primary Equipment Needs
- Custom Fabrication: Elevation & Details Plan View
- Health Code Plan Review
- Coordinate Foodservice Plan with Architects & Engineers
- Project Team: Architect & Engineer 24/7 Support

7.

FOODSERVICE BUDGET

- Review Equipment Selection
- Review Equipment Time Line
- Streamline & Value Engineer Plans to Budget
- Build Budget to Match Client's Budget
- Review Total Cost Ownership of Equipment
- Finalize Project Foodservice Cost

8.

FOODSERVICE CONSTRUCTION PHASE

- Verify Foodservice Floor Utility Presentation
- Verify Foodservice Wall Locations & Orders
- Verify Foodservice MEP Location
- Attend Construction Meeting
- Coordinate Foodservice Equipment as Needed to Site Trades

9.

EQUIPMENT DELIVERY

- Receiving Project into CBI Warehouse
- Assist with Freight Issues
- Consolidation of Project Equipment
- Palleting & Storage
- Wait for G.C. & CBI Installer to Call for Delivery
- CBI Chain of Custody & Sectional Delivery



10.

A PARTNERSHIP

- Coordinate Final Hood/Fire System & Walk-in Inspections
- Coordinate Health Department Inspections
- Coordinate Equipment Delivery to Site Condition
- Coordinate any Last Minute Decisions & Update Trades
- Coordinate Equipment Factory Start-up
- Handle All Warranty Issues
- Long Term "Southern Hospitality" Partnership



While the front of the house has the atmosphere, the back of the house has the action.

Our professional kitchen designers understand that the success of your restaurant is determined by what happens in the kitchen and how smoothly it happens. The dining area and the food preparation area must work in conjunction with one another all the time, every time.



Priorities, flexibility, efficiency
and mobility drive us.

Every kitchen is different. Layout and design will affect every aspect of the functionality of your kitchen and ultimately the success of your business.

- We understand that success is determined by your priorities. The kitchen design must work in tandem with your concept and menu.
- We understand that efficiency is paramount. The design and layout of your kitchen affects everything from worker efficiency to utility costs. The correct kitchen flow results in a highly productive, smooth running, and cost effective operation.
- We understand a well arranged, professional kitchen requires staff mobility. Kitchen traffic flow must be as seamless during peak times as it is during non-peak times, ensuring consistent high quality food and service.

Our Projects

1000 North	Loxahatchee Golf Club
Abacoa Golf Club	Mirasol CC
Aberdeen CC	Mizner CC
Addison Reserve CC	Naples CC
Bath and Tennis of Palm Beach	Naples Lake CC
Boca Aire CC	Old Trail Golf Club
Boca West CC	Palm Beach Gardens Golf Club
Boca Woods CC	Palm Beach Yacht Club
Broken Sound Golf Club	Piper Landing Country Club
Cheeca Lodge	Royal Palm Yacht Club Sailfish Club
Coral Springs CC	Royal Poinciana CC of Naples
Cucina Dell'arte	Sailfish Marina
Everglades County Club	Sailfish Point CC
Frenchman's Creek CC	St. Andrews CC
Golden Ocala CC	The Beach Club
Harbours Edge CC	Trump National Golf Club of Jupiter
Jonathan's Landing CC	Trump Mirasol of Palm Beach
Little Palm Island	Willoughby Golf Club
Loblolly CC	



Our Professional Kitchen Design Division operates as its own entity; therefore our design services are not limited to our food service customers. Our professional kitchen design team invites you to take advantage of their expertise.



2061 Martin Luther King Jr. Blvd. • Riviera Beach, FL 33404-7000
Direct (561) 845-4750 • Toll Free 1-877-CBI-CHEF (224-2433)
Fax (561) 845-4730 • Email design@cheneybrothers.com

www.CBIKitchens.com

