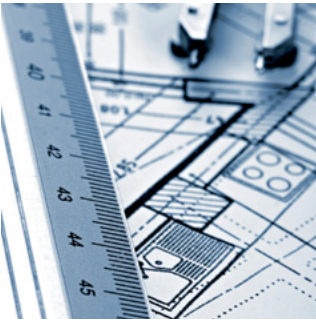




Professional Kitchen Design

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## Our roots run deep and hold strong.

Cheney Brother's footprints can be tracked back to 1925, when a young Joe Cheney began by selling milk and eggs. Today, still a family run business, Cheney Brothers is the leading food service distributor of more than 25,000 products to over 80 countries.

While times have changed, Cheney Brothers; in its fourth generation, has stayed true to their tradition of meeting clients' needs without sacrificing its own core values of integrity and honesty.

Over the years, Cheney Brothers has expanded, multiplied and diversified. Our experience and longevity in the food service and hospitality industries has given us great insight into what works and what doesn't in commercial kitchen design. We see first hand the commonality of those who prosper. Their success is often based in their kitchen layout and structure.

## 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.

## Our range of services include:

- Consultation
- Menu review
- Design
- Physical space review: site evaluation
- Preliminary design
- Layout kitchen equipment and workstations
- Seating/table setting selection
- Equipment plumbing plan
- Equipment electric plan
- Equipment special condition plan
- Hood ventilation plan

- Equipment specification book
- Dry storage and refrigeration requirements
- Preliminary regulatory review
- Professional installation
- Warehousing
- Consolidation



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.

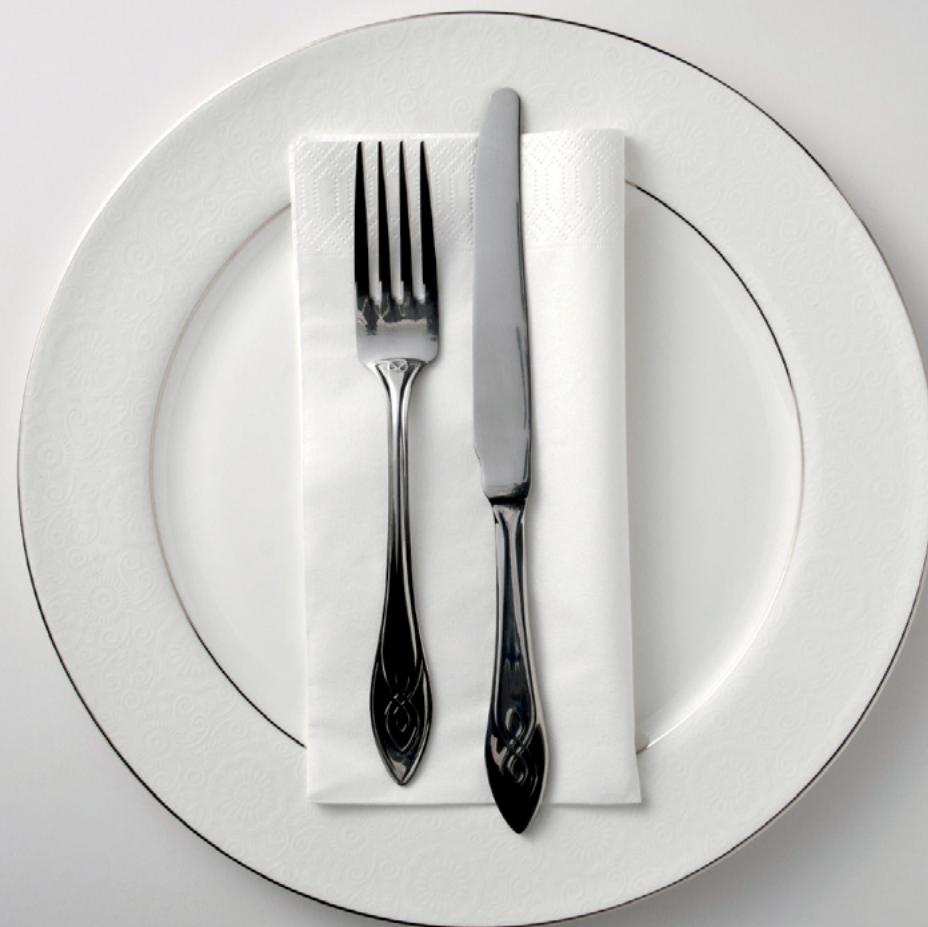
- We understand that success is determined by your priorities. The kitchen design must work in tandem with your concept and menu.
- We understand that flexibility is mandatory. A change in management, venue or food trends influencing your menu requires quick adaptation with little to no interruption of service to customers.
- We understand that efficiency is paramount. The design and layout of your kitchen affects everything from worker efficiency to utility costs. A correct layout guarantees a highly productive, smooth running, 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.



We pride ourselves in effortlessly blending design with government regulations. We are well versed in site selection suitability, physical space requirements, workstation needs, kitchen configurations and utility requirements as it relates to the professional kitchen. Our knowledge and experience in planning, detailing and finishing is brought to the table regardless of the scale of the project.

We respect the intrinsic value in a well thought out design to make certain time lines, budget requirements and code compliances are met. Every inch of space must be fully functional and provide a return on investment.

Our success is measured by creating a space that not only meets our client's expectations, but also exceeds them.



We design with optimum functionality, government regulations and client return on investment in mind.



We create partnerships using the team approach.



Our team approach assures the end result meets the ultimate vision, mission and desires of the client.

Our professional kitchen design team is prepared to work with clients directly, architects or as a member of the entire project team to achieve the common goal. Shared vision of the project promotes success from project initiation to completion.

Our partnering philosophy, whereby contractors, architects and consultants all work cohesively together, assures decision making and planning are done solely with the desired end result in mind.

We are seasoned negotiators.

Cheney Brothers has long standing relationships with many factory partners. These relationships enable us to negotiate the best value and pricing for our clients.





Our interior designers can provide a total comprehensive design package to compliment your taste and style, ranging from sophisticated and sleek to cozy and casual. We pay strict attention to detail in creating a comfortable and functional space where your guests will feel welcome, relaxed and eager to return. From the front of the house to the restrooms, we can design for all spaces.



Our design aesthetic just comes naturally.



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  
[www.cheneybrothers.com](http://www.cheneybrothers.com)

