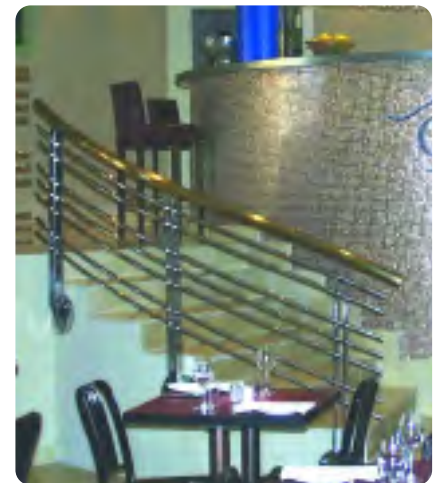




UNITECH CATERING DESIGN SERVICES

Unitech Catering Design Services are, as the title suggests, dedicated to providing the best quality catering equipment, design ideas and service cover. Our experienced group of designers, project engineers and installation team ensure that, whatever your concept, from 'Laboratory' to 'Test Kitchen' or 'Take-away' to 'Hotel', your ideas will see fruition through our expertise. Over the years we have completed various projects, from the simplest of canopies in a small kitchen to large kitchens and bars for Premier League Football clubs. Our clients choose us for our ability to manufacture and layout all types of catering premises to their own design, with no limitations. The ultimate 'bespoke' establishment.

Tel: +44(0)1543 675800 Fax: +44(0)1543 687070 email: info@unitech.uk.com web: www.unitech.uk.com



DESIGNS KITCHEN BESPOKE

Unitech Catering Design Services have been involved with kitchen design for every aspect of cooking, from your local 'Take-away' and privately owned restaurant to major hotel chains and leisure complexes the world over.

We have now developed a team of experienced individuals which have the ability to design your kitchen layout, manufacture all equipment and install to the very highest standard.

We deal with all manufactures of capital equipment and are therefore able to supply you with the best possible prices, delivery times and installation expertise.

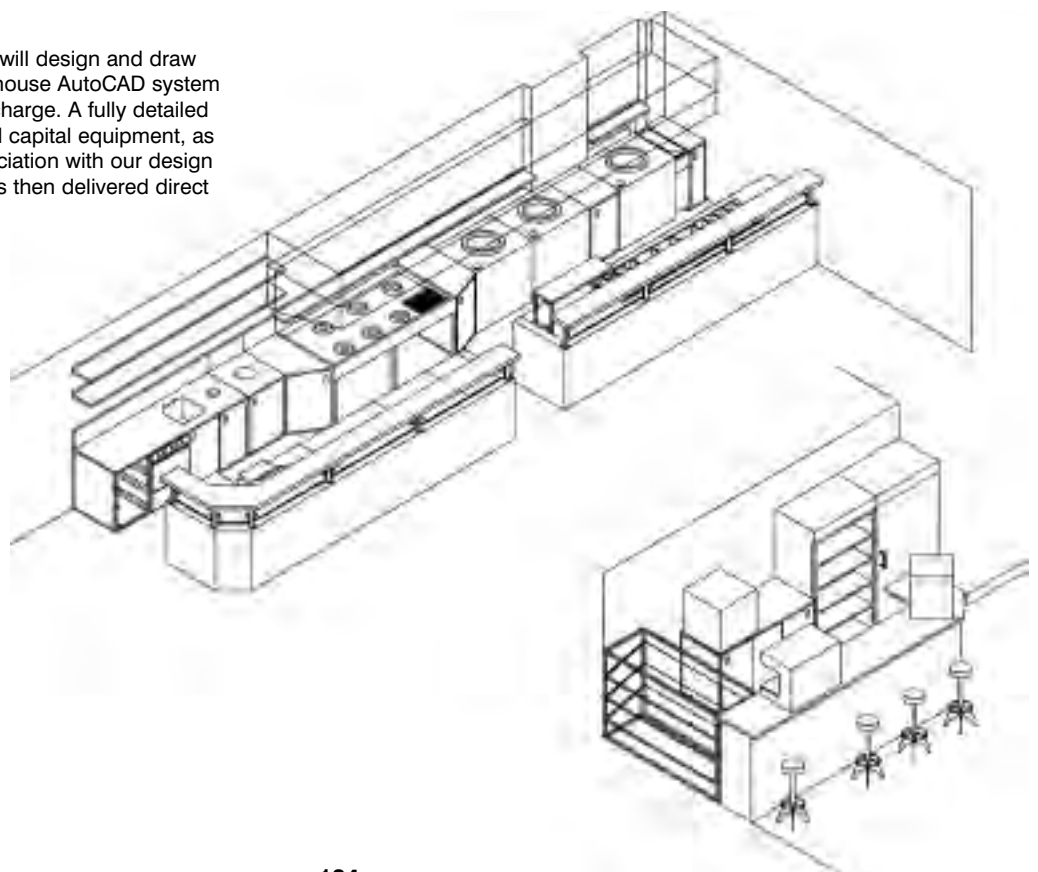
Obviously, as we are one of the largest manufacturers of stainless steel equipment into the UK food industry we have the ability to produce every item required within your kitchen and develop the flow and cleaning regime for each individual layout, thus ensuring a full service from start to finish.

Standard equipment includes :-

- Preparation stations
- Waste stations
- Dishwash area
- Light, Medium and Heavy duty cooking ranges
- Canopies – Extract and Infeed
- Servery Counters
- Drainage Systems
- Hot Cupboards and Bain Maries
- Mobile Trolleys and Trays
- Gastronorm Containers
- Sinks – Hand wash, utensil wash and Belfast
- Cold and freezer rooms

We have installation, service and call out teams that will ensure your equipment is running in tip top condition even at your busiest periods.

Unitech Catering Design Services will design and draw up your kitchen area, onto our in-house AutoCAD system and produce a full layout, free of charge. A fully detailed quote will also be provided with all capital equipment, as specified by yourselves or in association with our design team. All finished documentation is then delivered direct to the client by our sales team.



INTEGRATED MODULAR BAR SYSTEMS

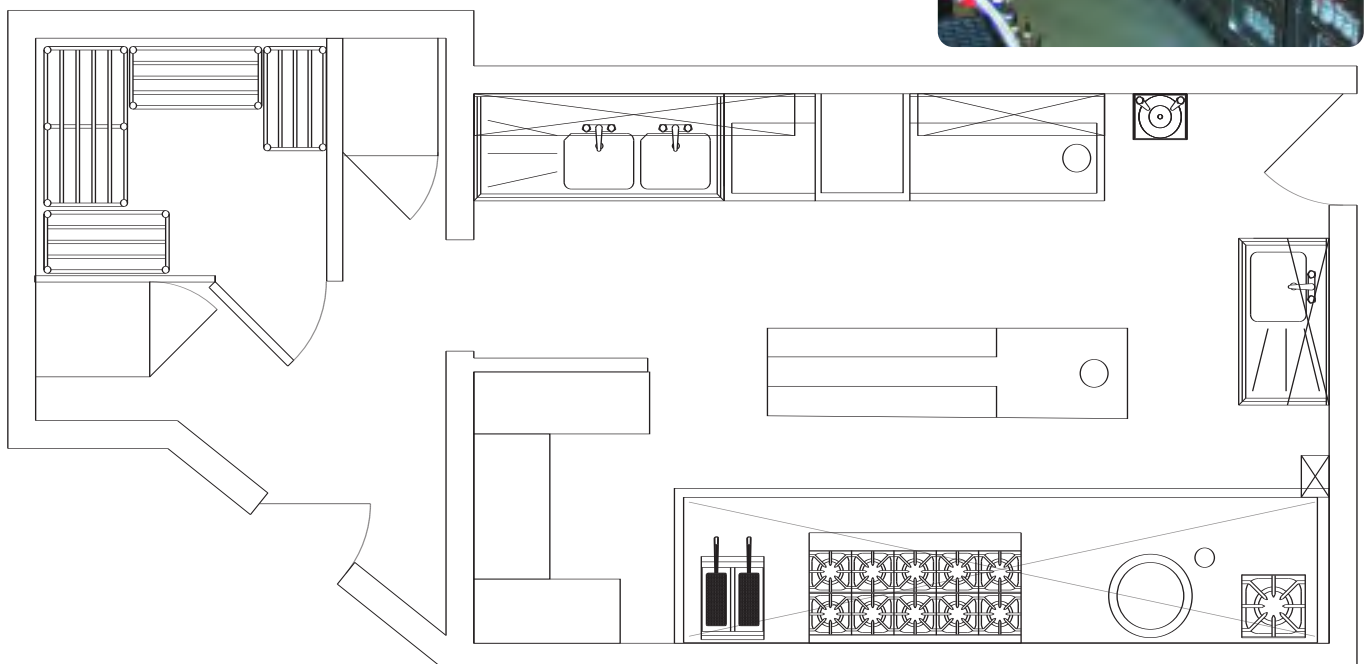
Unitech Catering Design Services have developed a system of fully integrated stainless steel back bar fittings. Each unit is manufactured to the same exacting standards used throughout our factory thus ensuring a crevice free, easy clean environment with all the usual long lasting attributes of stainless steel.

Standard modules include :-

- Till Station
- Hand Wash Station
- Glass Wash Station
- Condiment Section
- Integral Ice Box
- Speed Rails
- Cocktail Station
- Over and under glass section
- Beer bottle display and chill station
- Wine display and chill section
- Bottle and waste stations with auto empty systems

Each bar is individual with specialist lighting and unique finishes available.

Unitech Catering Design Services will design and draw up your bar idea onto our in-house AutoCAD system and produce a full layout. A comprehensive quote, together with detailed layout, will be provided by our design team.



STANDARD AND BESPOKE EQUIPMENT

Unitech Catering Design Services have a standard range of front and back of house equipment, however it is our bespoke range that generally 'catches the eye' of our client.

When you are looking for a preparation bench to fit into a specific area, many suppliers will provide you with the nearest possible size. This is where Unitech Catering step in, we will come to site and measure up, exactly, the space available and provide a fully detailed quote with drawing to ensure that you utilise every square millimetre of space.

You may think this type of service will be considerably more expensive than buying a standard unit, however as one of the largest stainless steel suppliers to the food and catering industry we are able to provide extremely competitive prices, even for bespoke work.

Whatever your requirement standard or bespoke Unitech Catering Design Services are able to provide you with the right solution.



DETAILING & FINISHING

Unitech Catering Design Services understand that it's usually the finishing touches that really count. Our clients demand that their premises stand out from the crowd. Our front of house detailing therefore has to be that extra bit special.

Front of house equipment requires detailing to standards above those usually considered acceptable in the construction or shop fitting industries. It requires many hours to create some of the finishes available; all are individually hand finished to ensure that the exact look is achieved.

Where food is prepared and therefore cleaning is paramount, our factory personnel understand that each weld or joint must be crevice free, all edges must be smooth and all surfaces blemish free.

All equipment must be perfect from the day it leaves our factory and stay in that condition for years to come.





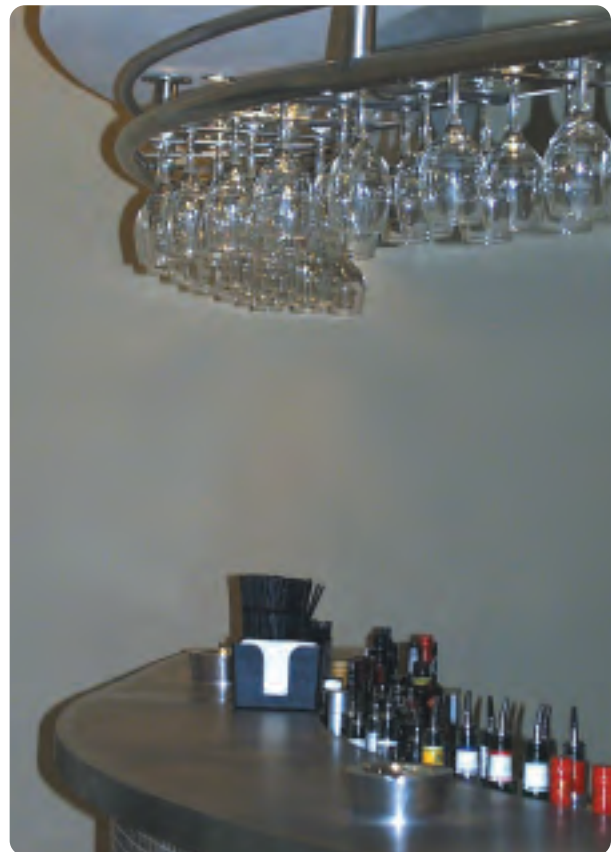
Stainless steel reception desk, semi-circular highly polished steel.



Typical bar with insulated ice well, condiment pots, hand wash sink and speed rail.



Typical sink with stainless steel drip trays, cashier draw, matted glass storage and speed rail.



Tubular circular overhead glass storage around bar.