

19° EAST



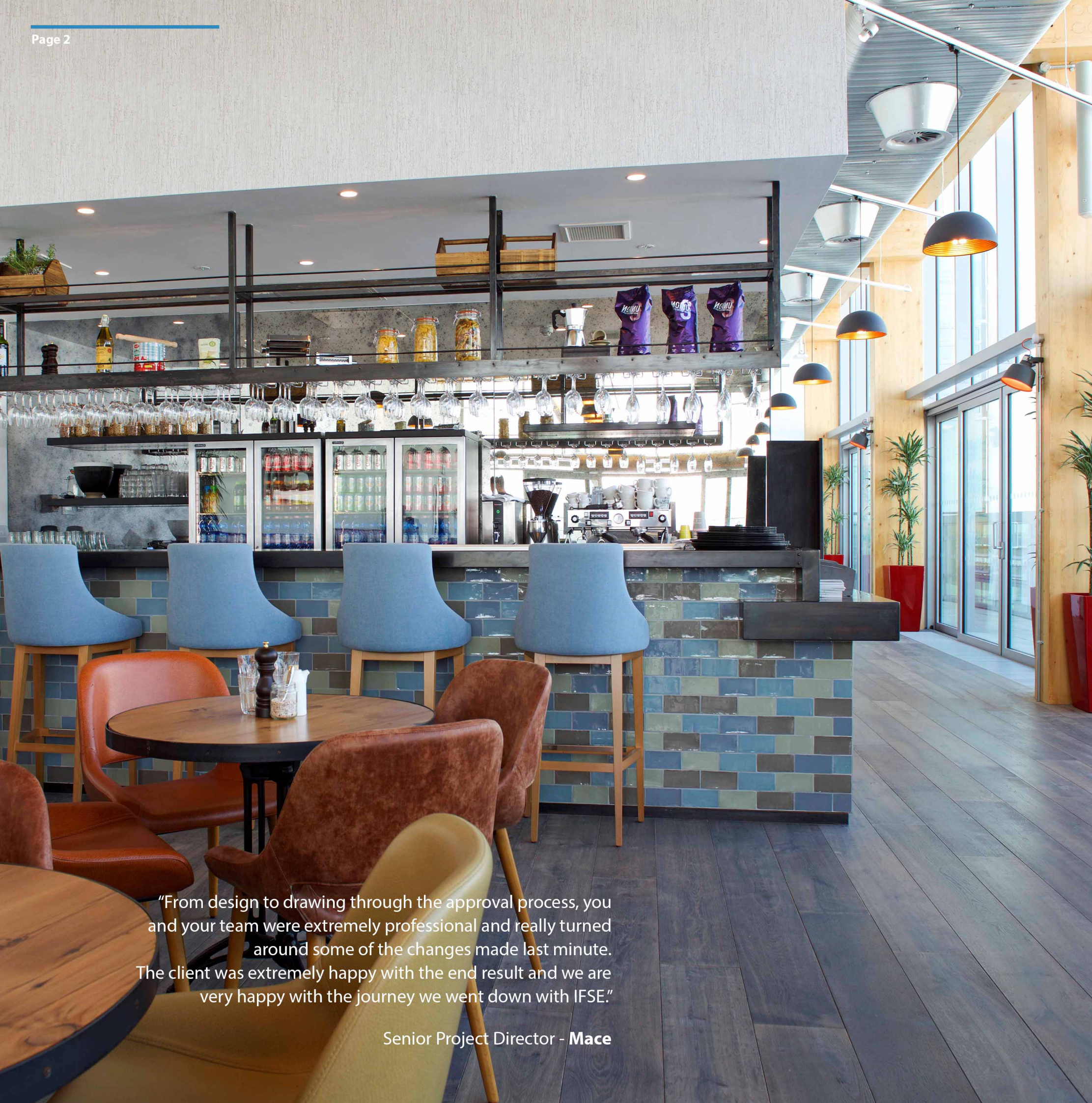
OUTSTANDING RESTAURANT DESIGN

*Creating exciting and innovative food
service facilities for projects of all sizes.*

 enquiry@ifse.co.uk  ifse.co.uk  0208 667 1167



INNOVATIVE FOOD SERVICE ENVIRONMENTS



We partner with companies to create **outstanding** catering facilities

Design to delivery, we can take care of your entire project turning your catering challenge into an **exciting opportunity**.

As one of the UK's leading catering design, build and fit-out companies, your project will benefit from an experienced team who can transform your vision into reality.

Our award-winning design office have the creative vision and the latest tools to provide you with a well thought out and state-of-the-art solution to your restaurant.

From a single peice of equipment to a full turn key project, we can provide you with all of your commercial catering equipment requirements. We only put the most suitable equipment forward based on your menu.

We deliver your project on time and within budget. Our over 25 years experience in the catering industry means we understand exactly what makes a successful project.

Let's partner on your catering opportunity.

"From design to drawing through the approval process, you and your team were extremely professional and really turned around some of the changes made last minute. The client was extremely happy with the end result and we are very happy with the journey we went down with IFSE."

Senior Project Director - **Mace**

Award-winning restaurant and kitchen design

Everything is created by our own in-house team, taking you from your vision to reality, with our in-house projects team and installation engineers fully involved from the start.



Planning and initial brief

We start by defining the goal for your restaurant facilities. At this point we look at the menu offering to ensure we can incorporate the best equipment and furniture solution for your restaurant.



Design

Every projects starts with a good design. Our designers have the creative vision and the latest tools to provide you with a well thought out and cutting edge solution for your catering facility.



Project management

Your project in experienced hands. We pride ourselves on our versatile, qualified and experienced in-house project management team, who all have the necessary and correct industry accreditations to ensure your project runs smoothly.



Equipment maintenance

To extend the life of your equipment IFSE Group's service company bring over 20 years experience in providing fully comprehensive maintenance contracts and call-out support for all major catering equipment and refrigeration brands.



From visualisation to reality

We understand that sometimes it's hard to fully communicate catering design ideas with 2D plans alone, that's why our team go the **extra mile** to provide you with a unique and realistic 3D presentation of your scheme to your exact specification.

We've included some of our most recent visualisations:

Gatwick Airport ▼



Nielsen ▼



Watford Hospital ▼



Hertz ▼



Thames Water ▼



Aviator ▼



Williams F1 ▼



ITV ▼



The Bean Bar ▼



Sky Coffee Bar ▼



Water Cafe ▼



Sony ▼



Met Office ▼



Clarks ▼



Your project in expert hands

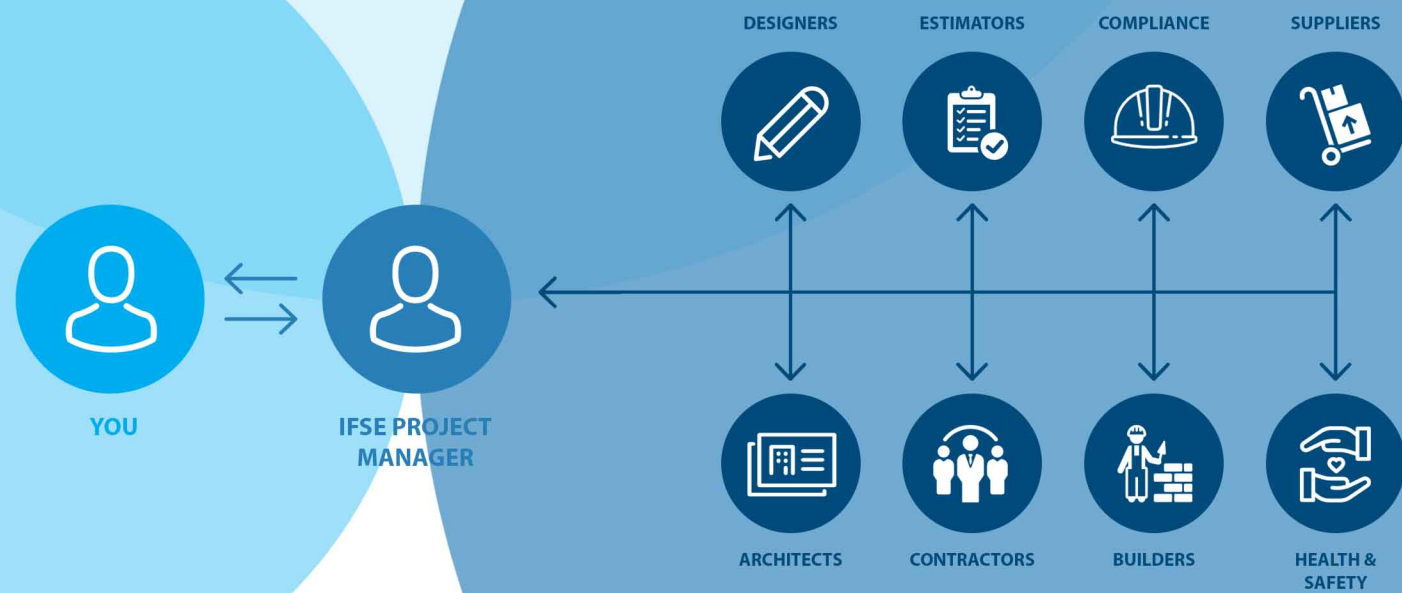
We pride ourselves on our versatile and qualified in-house project management team who all have industry accreditation.

After an initial design and quotation have been agreed, a project manager will be appointed and dedicated to your project.

From day one, our team will take care of every aspect of your restaurant and kitchen redevelopment so your project runs **seamlessly**.

You won't have to chase suppliers, schedule work or worry about costs, deadlines or legalities.

Our expert project engineers will take care of the detail, creating a **single point of contact** throughout your restaurant refurbishment.



Complete solution with our **experienced** building and installation team

We're your problem solvers. Benefit from a complete package for your project by partnering with IFSE. If your project requires any building works, we can act as your one-stop-shop and provide any changes required in-house with our trusted team of builders.

Building work projects start with a brief from the client, a site survey will then be conducted by a dedicated project manager who will complete a scope of works based off of this information.

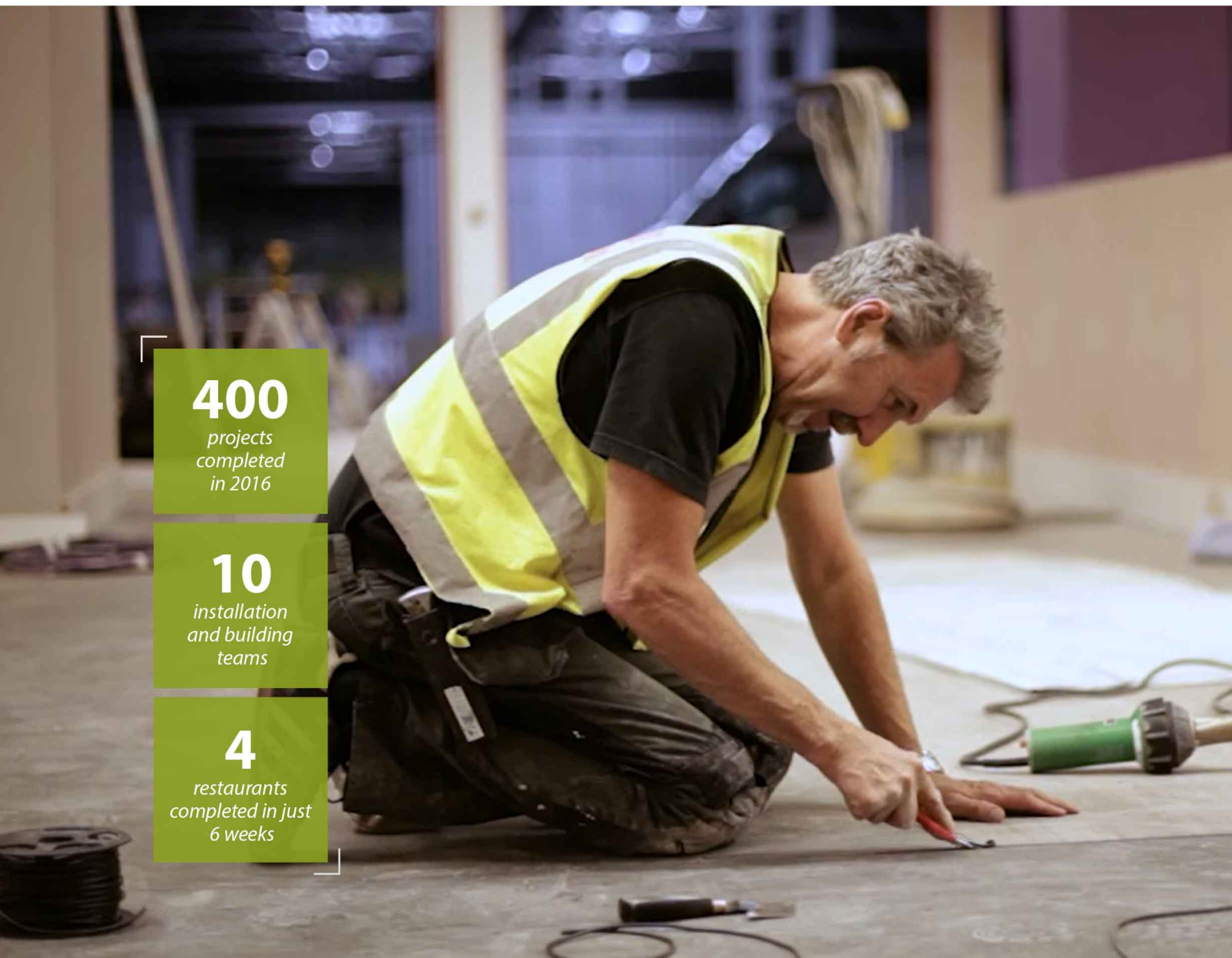
- > Demolition and construction
- > Ceilings
- > Wall finishes
- > Flooring
- > Electrical work
- > Plumbing
- > Lighting
- > Drainage and more

Only the most suitable and cost efficient equipment specified

Achieve lower catering equipment costs with the largest catering equipment discounts available in the market.

IFSE continues to be one of the major commercial catering equipment distributors in the UK. Our partnerships with major brands like Unox, Rational and Electrolux and many more, mean we are able to supply everything from basic cooking ranges to full state-of-the-art, multi-functional, branded suites utilized by Michelin star restaurants.

Our estimators work on your behalf to get the largest discounts available in the market. They achieve this with over 35 years experience in the industry and strong links to the largest commercial catering equipment brands.



400
projects completed in 2016

10
installation and building teams

4
restaurants completed in just 6 weeks





IFSE for main contractors

Your project completed on time and on-budget.

Whether it's a simply scheme, a new build or a complete catering refurbishment, benefit from the experienced and knowledgeable team at who will understand every aspect of your project. Benefit from a single point of contact who will take care of

the detail throughout the entire project ensuring that project is seamlessly completed **on-time** and **on-budget**.

Our in-house compliance team can work with you to work through the necessary pre-qualification requirements and health and safety documentation.

Case study: Superdrug Headoffice, Croydon

Part of a multi-million pound relocation project, the team at IFSE were brought in to design and fit out the kitchen, restaurant, deli and cafe area in Superdrug's new head office in Croydon.

The seating, sofas and furniture was designed to carry the brand theme throughout the building, but more importantly to act as a relaxing environment for staff to work, eat and relax.

The design team quickly got to work producing visualisation of each angle of the proposed restaurant, understanding exactly Superdrug's vision for the project. The 'L' shaped servery was designed to highlight the rustic and homemade food offering through a modern and clean presentation.

"I saw the Superdrug fit out and the café area looked really great! Another nice job by you guys at IFSE"

Senior manager at **Morgan Lovell**





IFSE for contract caterers

Let us help you win the tender and additional business.

Benefit from outstanding and creative restaurant and catering designs from our award-winning design team. We can provide you with 2D layout designs, 3D visualisations and even animated walk-throughs to

give your bid the **wow factor**, which will help promote your offer to the client.

From design to delivery, our team can take your catering area and transform it into a on-trend, efficient and functional space for clients, staff and visitors to enjoy.

Case study: NEC Exhibition Centre, Birmingham

In the existing space, IFSE created four separate branded catering areas, 30% more seating and a unique catering experience for exhibitors and visitors to dine, relax and close business deals.

The catering refurbishment project was totally unique in the fact that the IFSE building teams were working in four entirely different areas yet they were identical in design.

As a result of the hard work from all of the teams involved, the project was completed on time and

involved, the project was completed on time and “virtually snag free” according to Anne Peacock, the associate director dedicated to the project.

30% more seating was added as a result of the ‘sleeker’ and more compact servery counter set up, ensuring that each restaurant was future-proofed for ever growing visitor numbers.

“Thank you for helping us deliver this project on time and on budget and the finished project looks great!”

Managing director of the contract caterer





IFSE for restaurants and cafés

We're experts in dynamic restaurant, cafe and kitchen design.

With over 25 years experience at the forefront of restaurant interior design and fit out, we are positioned as one of the UK's leading food service designers. Our in-house team of creative designers

can provide you with a **on-brand, on-trend** and **holistic design** for your restaurant that will compliment your food offering and leave your customers coming back for more.

We've most recently partnered with Illy, Zafferano's, Bernares Restaurant, Babbo's and Goodman.

Case study: The King's Fund, London

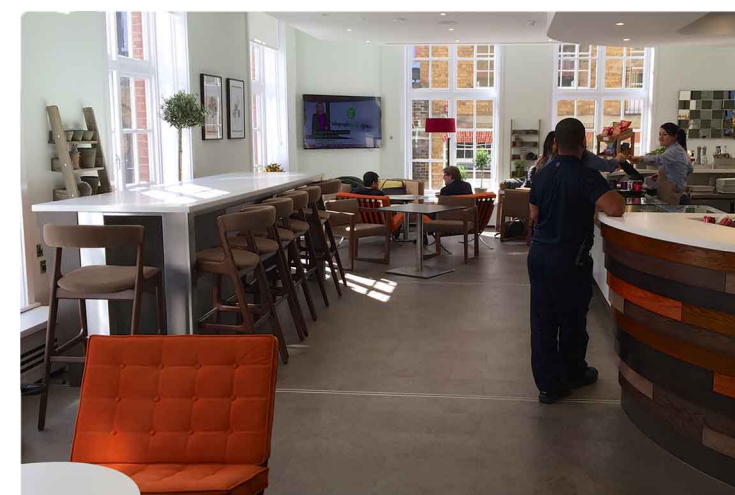
To meet their brief, our designers had to think creatively and apply a high level of innovation, as we needed a counter that suited the need of staff and guests during the day, but the same counter needed to be flexible to accommodate evening events.

IFSE therefore designed a central bespoke counter with a high quality shop-fit finish that would create the all-important 'wow factor'.

The central coffee counter allowed for our first feat of

innovation, as with a push of a button, the coffee machine and water boiler lowered into the counter, removing it from sight when the cafe became a wine and champagne bar.

For evening events, it was essential that the main reception was separate from the venue, and we met this challenge by installing a clever bespoke interlocking sliding wall system that runs along ceiling tracks to separate the areas.





IFSE for garden centres

Visiting a garden centre has become an all day event.

We understand the needs of the modern and busy garden centre and our team can assist you to maximise sales through your garden centre's catering outlets.

We always listen carefully and help you achieve an excellent solution for your food service facility that ensures customers leave impressed and eager to return. Most recently, we've partnered with Garsons Garden Centre, Planters Garden Centre, Squires Garden Centre, Wyevale Garden Centre and Notcutts Garden centre.

Case study: Garsons Garden Centre, Esher

The new restaurant at Garsons Garden Centre in Esher was created within an octagonal glass atrium built on a steel frame with the main servery to match.

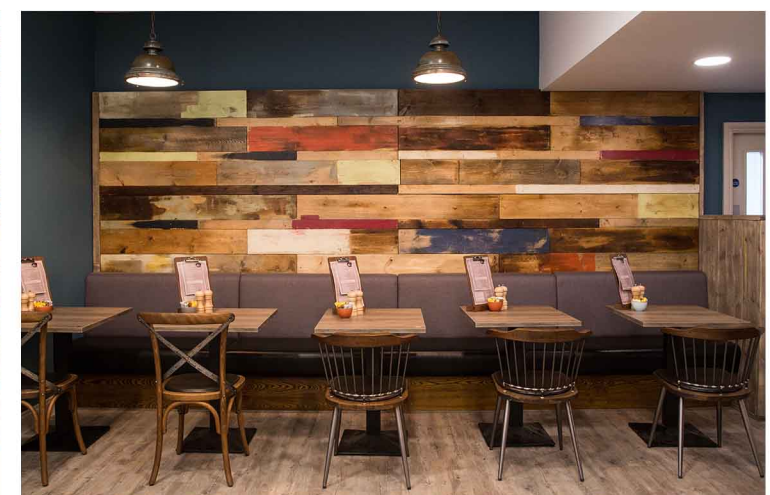
It's a striking concept, designed to draw in the customer. In such a space, expectations were high and the catering areas had to deliver. Space planning was paramount to design an extra 30 covers into the restaurant. The restaurant could now fit 450 covers inside and out, expanding capacity and improving the flow

of traffic in the space.

The restaurant and kitchen were built around the concept of seasonality, linking the menu directly to produce from Garson's very own fields and on-site butcher.

"In the first week, we traded over £30,000. IFSE played an integral role in the development of the project, in terms of pushing to expand the seating and ensure Garson's restaurant was futureproofed."

Director at **Garsons Garden Centre**





IFSE for schools, colleges and universities

Whatever the budget, we can provide an efficient and ergonomic solution for your food service.

We have over 25 years experience designing and fitting out serveries, kitchens and seating areas for many schools, colleges and universities, including King's College London, Oundle School, Oxford

University and London South Bank University, where we provided a full turn key solution with a highly acclaimed fit out.

Whatever the size of your catering facility our team can provide you with a design that is well **though-out, cost-efficient** and **future-proofed**.

Case study: **LSBU, London**

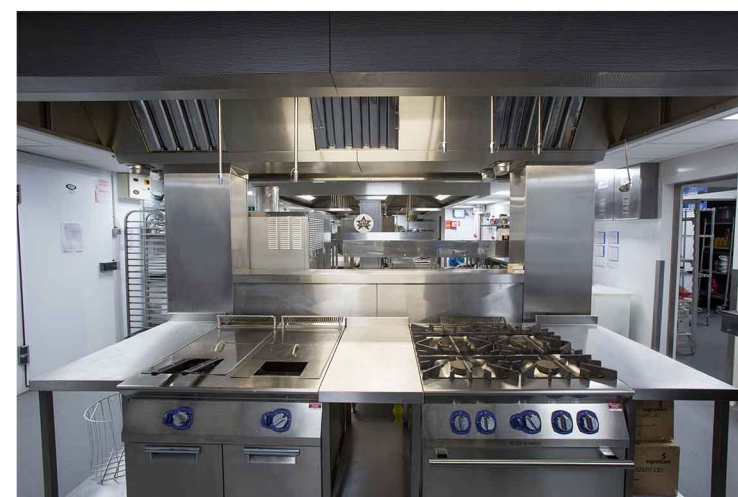
London South Bank University achieved a 22% increase in food and beverage sales within the first month of trading with a totally redesigned restaurant, kitchen and servery.

The work included a substantial level of building works, such as removal of existing equipment, new flooring, newly erected walls, installation of energy efficient ventilation, new drainage systems and installation of state-of-the-art waste separators, in keeping with the universities 'green' self-set targets.

An all electric Electrolux high efficiency, heavy duty equipment suite was installed to improve speed of service and to meet the growing demand from students and staff.

*"I've already seen a difference, our chefs used to take almost 2 hours to prep for lunch serve, now we've cut that in half!
Fresh salmon could be prepared in the morning, cooked in the combi for 8 minutes and into the new blastchiller for 90 minutes meaning the flavour is retained and it stays fresh"*

Head chef at **London South Bank University**





IFSE for staff catering

Keep your staff motivated and enthused by transforming your catering and cafe area.

Over our 25 years leading the catering design industry, we've partnered with over 850 companies to provide outstanding catering design and efficient commercial catering equipment for their project.

Most recently we've partnered with M&S, ASOS, Lloyds Banking Group, Sky, BBC, Thomas Cook, Vodafone and many more.

Case study: Sky Central, Isleworth

Creating food as a destination was central to Sky's objective and this was reflected in the design put forward by IFSE in collaboration with Gather and Gather, the catering partner and Sedley Place, the design consultants. Each food and beverage area would represent its own unique flare, giving staff and guests alike a distinct experience every time.

For Sky, the design spoke to the push towards health and wellbeing at work, making eating and drinking an important part of the work experience.

In total, there were seven catering areas created

within the new, eco-friendly building:

19° East Café, The Sky Cinema Café, The Garden, The Dining Room, The Restaurant, Sky Street and various smaller cafés for staff in the first and second floor workspaces.

The Dining Room is the largest of the catering spaces within Sky Central. With capacity to seat 375 people at one time and serve over 1,700 meals during the peak three-hour period. Offering more traditional food and beverages, the food is freshly prepared daily, in the IFSE designed kitchen.



5 reasons to partner with IFSE

1

An award-winning in-house team.

Benefit from teams that are completely focused on your project. Our specialists are directly employed by IFSE, meaning our designers, builders and managers are personally invested in your project.

2

Dedicated project manager by your side.

Unlike other companies, we provide you with a dedicated expert project manager who is the single point of contact through your project. From day one, our project manager will take care of every aspect of your fit-out.

3

Experienced in the industry.

We know restaurants and all of the detail that might often get overlooked. IFSE was established in 1991 and our specialists have over 25 years experience designing and fitting out all types of restaurants.

4

Quality matched with speed.

Most recently, our team completed four 500sqm restaurant refurbishments at the NEC Exhibition Centre in just six weeks 'virtually snag free' and ready for the exhibitions to open after the shut-down period.

5

Recommended by our clients.

Thanks to our in-demand design services, we've worked with some big name clients who recommend our team and have some really nice things to say, read more on page 25.

“

We would like to say congratulations and thank you on delivering a first rate project! We are delighted with the work, the way it was carried out and the professional attitude of your entire team”.

**Head of Purchasing
NEC Exhibition Centre**

“

I wanted to thank your team for delivering such a fantastic project for us. We have received nothing but the most positive customer feedback and look forward to continuing in the future with IFSE”.

**Commercial Director
The King's Fund**

“

Thank you for your team's hard work throughout the project. I have recommended you to our head office for future projects and we look forward to working with you in the future in additional locations”.

**Senior Project Director
MACE**

“

Oundle School owe thanks to you and your team for the design and delivery of the much needed project, completed on time and within budget. We hope this starts a snowball effect to work together again”.

**Estates Bursar
Oundle School**

We've recently partnered with

Your equipment covered by Romann Catering Engineers

For over 15 years, Romann Catering Equipment Engineers have provided trusted servicing and maintenance to commercial catering, refrigeration and dish-washing equipment for businesses in and around London and the Home Counties.

Our focus is your business and your equipment. That's why the team at Romann **plan, prevent** and **protect** your business against downtime arising from catering equipment failure.

Our trusted catering equipment servicing, repairs and planned maintenance packages ensure that your business stays hassle free and in efficient working order.

From routine preventative servicing to emergency breakdown cover assistance and new equipment installation, our team of expert engineers are on-hand to help you anytime of the day or night to ensure your business is always ready and running.

WE PLAN



We take inventory of your equipment and assess its lifespan and efficiency and then work with you and your team to **create a plan** of action against downtime from equipment failure.

WE PREVENT



Taking a **proactive approach** to your equipment plan means our engineers will be able identify and replace failing or inefficient parts before they cause a problem to your operation.

WE PROTECT



Your equipment is protected by the engineers at Romann Catering and our use of the latest monitoring technology. You only need to make one call for all of commercial catering needs!

Why choose Romann Catering?

Your facility is in safe hands with the team at Romann Catering Equipment Engineers and our many industry accreditations that ensure your kitchen stays compliant and up-to-date with required regulation.



Superior engineering support for clients

Whether your the facilities management company, manufacturer, catering company or end user.



Trusted partner to the catering industry

For over 15 years, we've been a leading partner to the catering equipment industry with a team of dedicated engineers.



Flexible packages to suit every business

Choose from one of our three simply packages to suit your exact requirements and rest assured that your business is protected!



Romann
WHERE SERVICE MATTERS





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01/18-A4-IFSE-GEN-V2



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