



# COMMERCIAL KITCHEN PROJECT SPECIALISTS

Having successfully completed several commercial kitchen fit outs for a variety of clients, our projects team works with you to interpret your brief, apply technical expertise and support and co-ordinate the space to ensure the final fit-out meets all the requirements for your venue.

Our specialist knowledge, strong supply chain and logistical capabilities ensure our customers can focus on their core business - while we do the heavy lifting. From consultation to results, you will be included every step of the way with our team helping manage your budget and ensure that Australian Standards codes and food hygiene requirements are always met.

## WHAT WE DO

### Consultancy

Involves individual collaboration with each customer and includes orientating chefs, architects and builders with ergonomic insights to create a better workplace and a more sustainable view of the environment.

### Equipment Brokerage

Analyses the best brands in market to find the right equipment for your business by considering efficiency, carbon footprint and best value for price.

### Foodservice Design & Interior Design

Provides you with floor plans, equipment lists, sections, 3D views, renders and drawings for manufacturing of custom items. Depending on your needs, we can deliver service point plans to support electrical, hydraulics and mechanical projects including full support for logistics and installation.

## A SUSTAINABLE VIEW

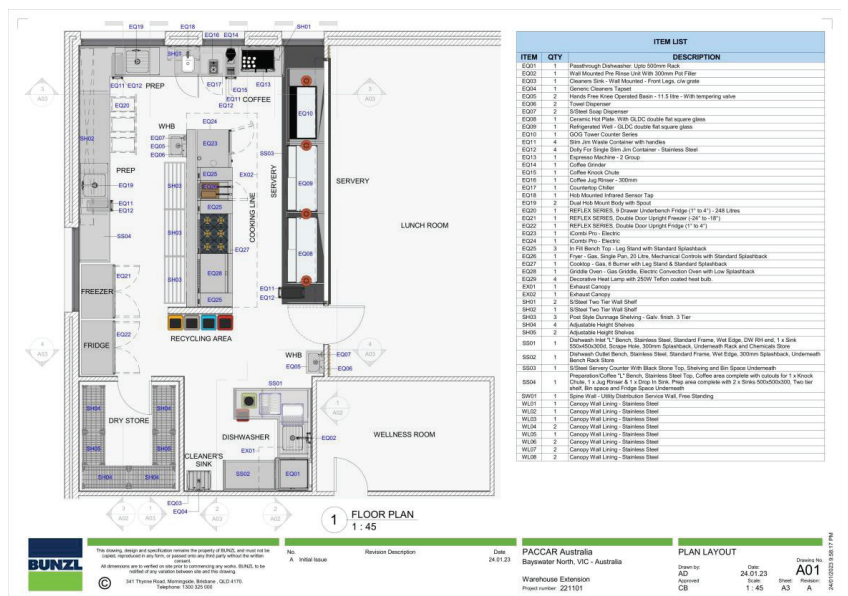
We understand that sustainability is an ever-evolving space, which is why we have a dedicated in-house sustainability specialist on hand to make sure your project aligns with your values and goals.



From floor plan and output to waste management, we always design with a sustainable view.

**Allan Diniz**  
Graduate of  
Architecture –  
Foodservice Design

Examples of floor plans, equipment scheduling and waste disposal plans



# OUR PORTFOLIO

Our Commercial Kitchen Project Team has led cutting edge interior design, refurbishment and remodeling projects for all types of venues across Australia and New Zealand. Using a practical understanding of your vision, combined with expert knowledge about commercial kitchen equipment and an awareness of practical sustainable solutions, we will always deliver the ideal fit out for your space and business.

## Hotels & Resorts



## Aged Care Facilities



## Franchise Restaurants



## Convention Centres



## Retail Food Outlets & Food Courts



## Educational Facilities



## Restaurants, Cafes & Pubs



## Mining Camps



**PROJECT  
SPECIALIST**

Reach out to your Account  
Manager to learn more



**Bunzl Australia & New Zealand**  
1/52 Fox Drive  
Dandenong South VIC 3175  
[www.bunzl.com.au](http://www.bunzl.com.au)

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