

NATIONWIDE

# GRAND Restaurant Equipment & Design

Specializing in professional and functional foodservice design.

## GRAND

Restaurant Equipment & Design specializes in professional and efficient foodservice design. Our experienced design service experts work with you on effective space utilization, proper equipment specification, and provide an analysis of project requirements. Our expertise helps you stay on budget, open on time and avoid costly build-out mistakes.

3650 Annapolis Lane N, Suite 107, Plymouth, MN 55447 | 763.746.3410

**GRAND**  
RESTAURANT EQUIPMENT & DESIGN

SPECIALISTS IN THE FOODSERVICE INDUSTRY

# Food Service Design & Specification Services

Specializing in professional and functional foodservice design.



## Scope of Services

-  **CONCEPTUAL DESIGN**  
Our consultants work with you to integrate your menu, service, and concept to the project space.
-  **FLOOR PLAN DESIGN & SPECIFICATIONS**  
We design work areas and specify equipment that optimizes your kitchen efficiency and reduces labor costs.
-  **PROJECT MANAGEMENT**  
Our project managers consolidate, organize and manage project items, with you, the general contractor, and others to ensure a successful project.
-  **INSTALLATION**  
Our installers accept, inspect, and set up your foodservice equipment and furniture.





- Analyze & evaluate your project objectives.
- Assist owner and/or architect with space requirements and traffic patterns.
- Create a design that fits your budget and maximizes your customer's experience.
- Design preliminary floor plan using state of the art Computer Aided Drafting (CAD).

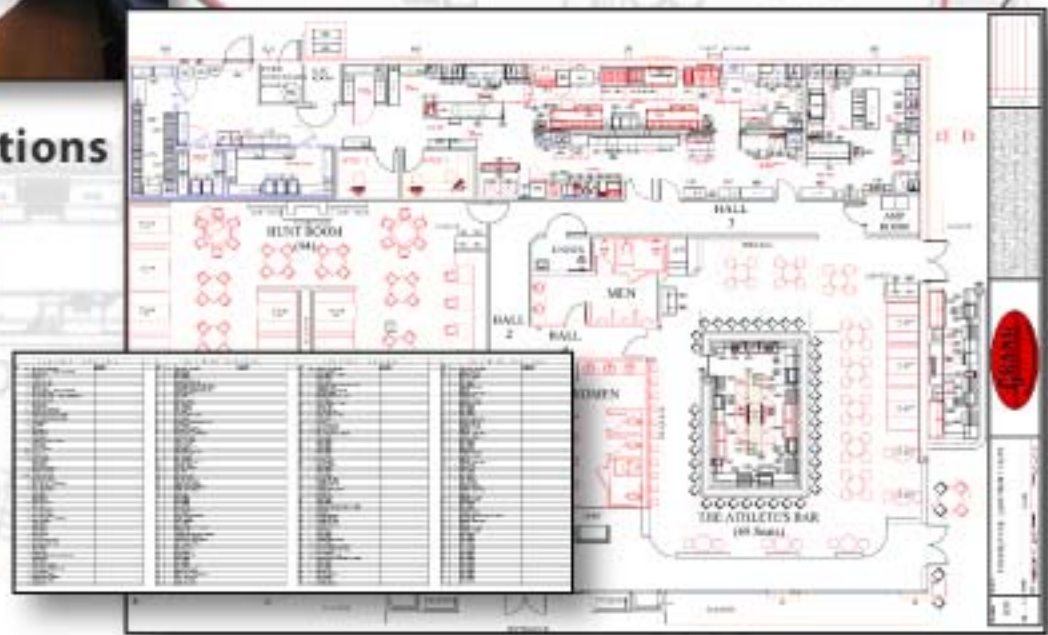
## Concept Development



## Floor Plan Design & Specifications



- Finalize floor plan design.
- Develop an itemized equipment specification with budget pricing. (Grand is a supplier of every major brand of commercial kitchen equipment.)
- Provide full dimensioned foodservice plumbing & electrical requirement plans.
- Provide a specification book with manufacturer's cut sheets and written specifications.



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- Equipment & furnishing procurement.
- Coordination of delivery, installation and start-up.
- Coordinate custom stainless steel and millwork design and fabrication.
- Coordinate project specifics and schedules with the contractor, engineers, plumbers, electricians and other related sub-contractors.

## Project Management

## Installation of Equipment

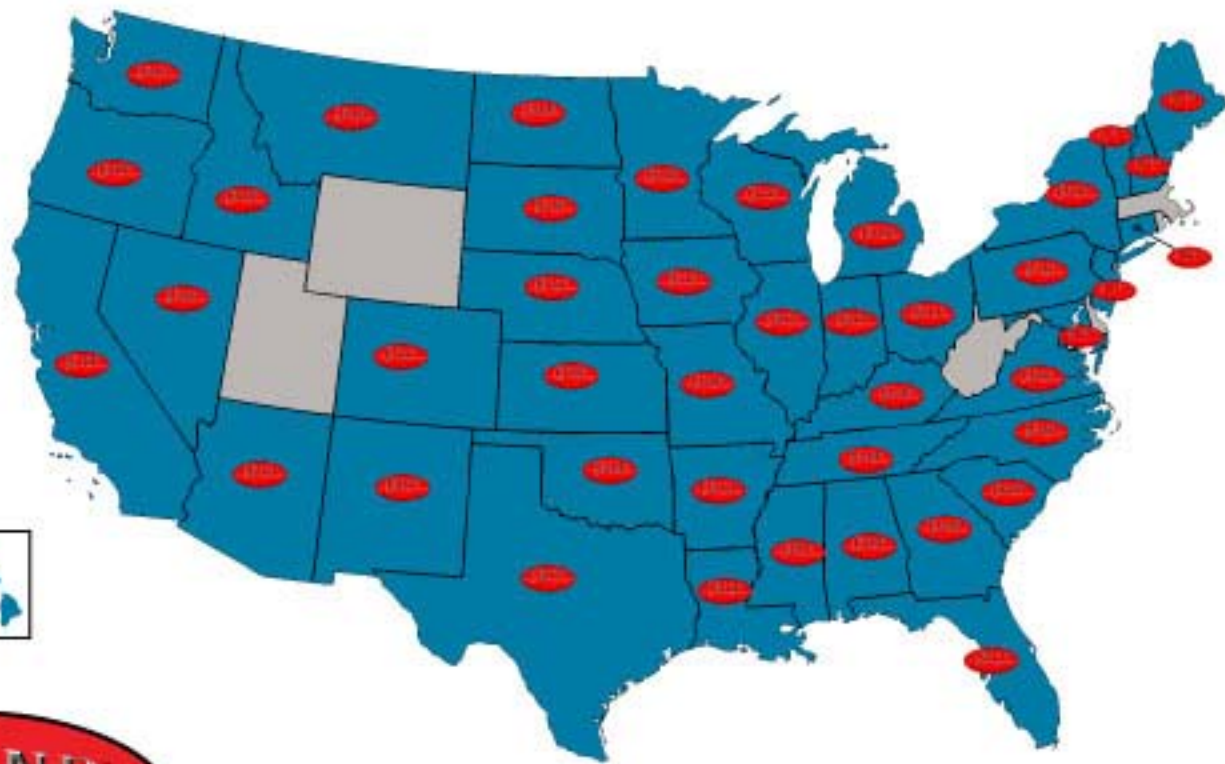
- Our installation crews are experienced, conscientious and determined to efficiently install your foodservice equipment and furniture.



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# Nationwide Experience



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