



kpc International Projects

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Over the years kpc has worked successfully as designer and supplier for kitchens and restaurants in the catering trade, hotels, hospitals and industrial kitchens. Some of our major international projects from planning up to turnkey solutions are shown as follows.

Further information about kpc – business areas you will find under www.kpc-project.com

Yours sincerely

Eric van Kesteren

Bernd Wahl

A handwritten signature in blue ink, appearing to be 'Eric van Kesteren', written over the architectural drawing background.

A handwritten signature in blue ink, appearing to be 'Bernd Wahl', written over the architectural drawing background.

Linde Headquarter



THE LINDE GROUP

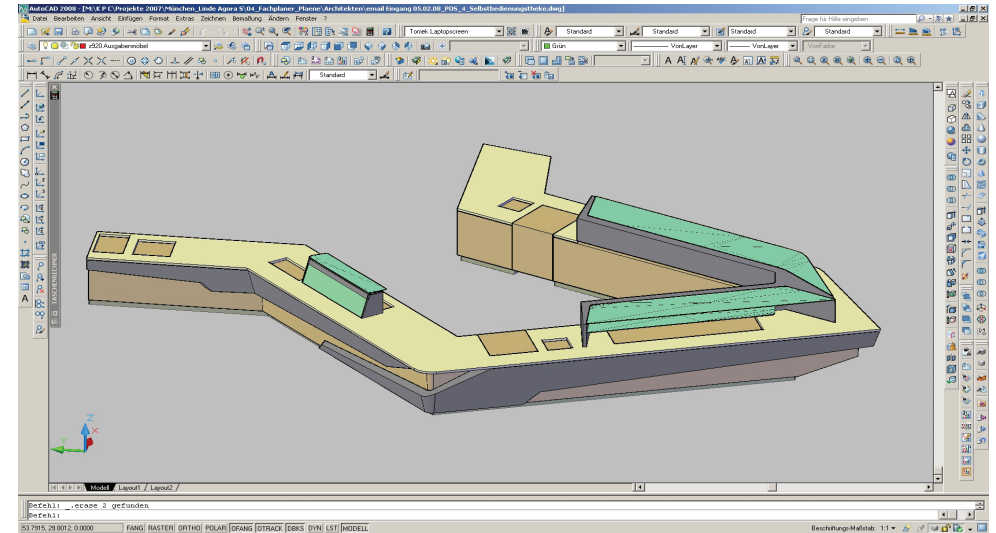
Client: Linde AG
Location: Munich
Handover Date: 2008
Capacity: 2.500 meals/day
Area: 4000m²
Value: 3,8 Mio. €

Work performed:

- Kitchen technology
- Food counters
- Coffeebar
- VIP-Restaurant + Bar
- Ceilings + Exhaust systems
- Floor systems
- Waste disposal
- Central dishwashing unit
- Cold rooms
- Cold technology
- Catering equipment



Linde Headquarter





Linde Headquarter



Sony Center Europe



SONY®

Client: Sony AG

Location: Berlin

Handover Date: 2003

Area: 1200m²

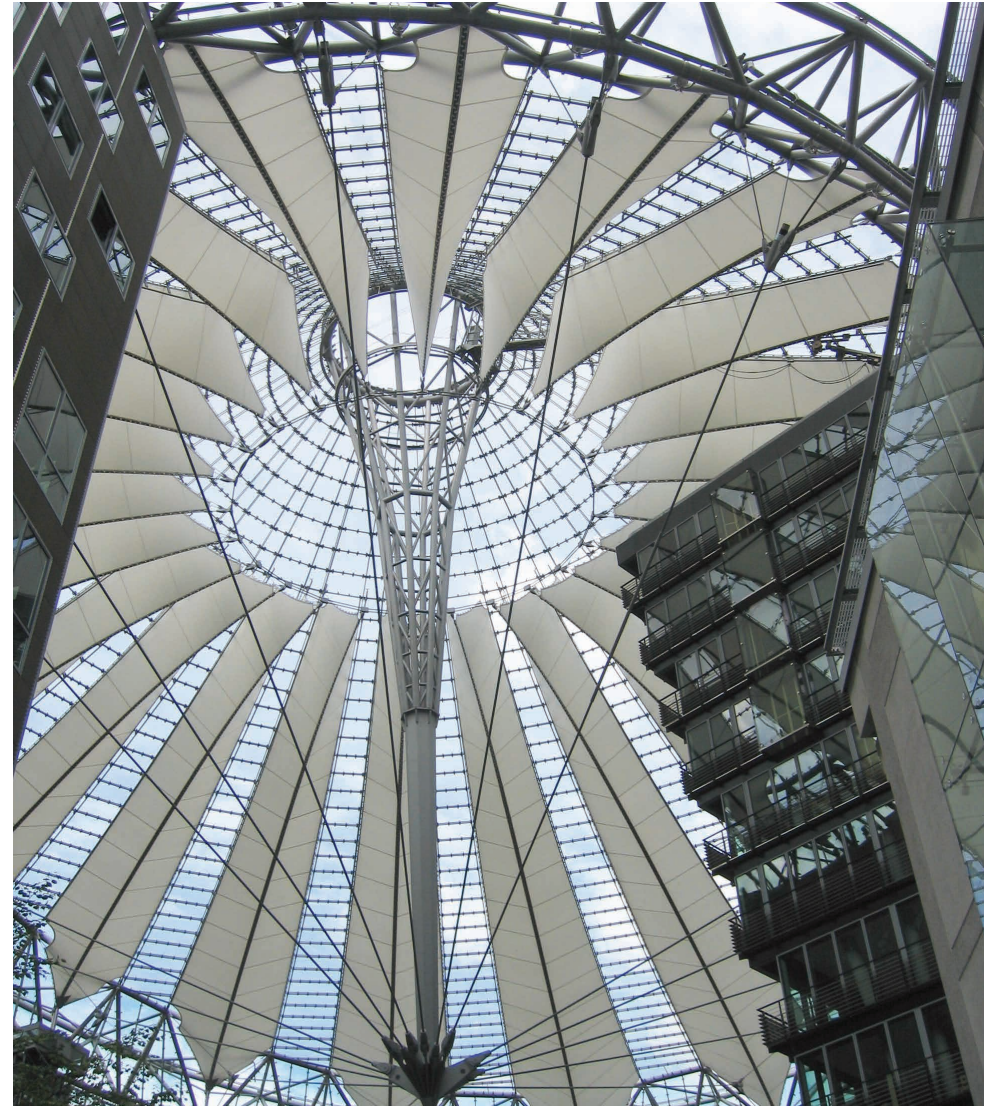
Value: 550.000 €

Work performed:

- Kitchen technology
- Food counters
- Dish washing area
- Show-cooking area
- Hoods + Exhaust system
- Bar
- Cold rooms
- Interior design



Sony Center Europe



adidas Headquarter



Client: adidas
Location: Herzogenaurach
Handover Date: 2011
Capacity: 500 seats
Area: 325m²
Value: 385.000 €

Work performed:

- Kitchen technology
- Food counters
- Dish washing area
- Hoods
- Bar
- Cold rooms
- Cold technology



NH HOTELES

Client: NH Hotels

Location: Vienna and Bucharest

Classification: 4 and 5 star

Handover Date: 2004

Capacity: 150 seats restaurant,
1000 seats banquet

Area: 1450m²

Value: 1.2 Mio. €

Work performed:

- Banqueting kitchen
- Dishwashing areas
- Kitchen technology
- Bars
- Cold rooms







Client: Steigenberger
Location: Expo Hannover
Classification: 5 star
Handover Date: 2000
Capacity: 250 meals/day
Area: 200m² central kitchen,
1200m² restaurant
Value: 390.000 €

Work performed:

- Á la carte kitchen
- Cold rooms
- Bararea



Winchester Mansions



WINCHESTER MANSIONS

Part of the journey.

Client: Winchester mansions
Classification: 4 star superior
Location: Cape Town South Africa
Handover Date: 2012
Capacity: 150 meals/day
Area: 180m²
Value: 385.000 €

Work performed:

- Turnkey project Job with floors and ceilings
- A la`Carte Kitchen,
- Banquette Technology
- Cold Kitchen, Preprab Area
- Dishwashing
- Cold rooms
- Catering supply



Winchester Mansions



Hilton Paris



Client: Hilton Group
Classification: 5 star
Location: Paris France
Handover Date: 2013
Capacity: 300 / meals
Area: 100m²
Value: 220.000 €

Work performed:

- Bar design
- Buffets with hot and Cold plates



Hilton Paris



Hilton Strassbourg



Client: Hilton Group
Location: Strassbourg
Classification: 4 and 5 star
Handover Date: 2012
Value: 90.000 €

Work performed:

- Bars and Lounge



Hilton Luxembourg



Client: Hilton Group
Classification: Hilton Group
Location: Luxembourg
Handover Date: 2013
Capacity: 650 meals/day
Area: 200m²
Value: 170.000 €

Work performed:

- A la`Carte Kitchen
- Banquette Kitchen
- Cold Kitchen, Preprab Area
- Dishwashing
- Cold rooms
- Exhausting hoods



Jemen



Client: Hotel Group Egypt

Classification: 4 star

Location: Sanaá

Handover Date: 2013

Capacity: 450 meals/day

Area: 240m²

Value: 380.000 €

Work performed:

- Hot Kitchen
- Cold Kitchen, Preprab Area
- Dishwashing
- Cold rooms
- Exhausting hoods
- Catering equipment







Amsterdam Pulitzer



Client: Pulitzer
Classification: 5 star
Location: Amsterdam
Handover Date: 2012
Capacity: -
Area: 25m²
Value: 35.000 €

Work performed:

- Bar design in stainless steel and wood
- Dispensing and bar equipment



Al Bateen Hotel and Residence



Client: ROYA

Class: 5 star

Location: Dubai

Handover Date: 2011

Capacity:

Restaurants 400 seats,

Banquet 1000 seats

Area: 4200m²

Value: 2 Mio. €

Design phases, conceptual, schematic and layout drawings:

- Central kitchen preparation
- Central storage and cold rooms
- Central laundry
- Staff canteen
- All dining restaurant & bar
- Asian cuisine restaurant
- Pub
- Beach restaurant
- Executive lounge
- Pantry kitchens
- Lobby bar
- Banqueting kitchen
- Central waste storage



INNSIDE® BY MELIÄ

Client: Innside Hotels
Classification: 4 star superior
Location: Munich
Handover Date: 2006
Capacity restaurant: 140 seats
Capacity banquet: 450 seats
Area: 380m²
Value: 350.000 €

Work performed:

- Kitchen technology
- Banqueting kitchen
- Cold rooms
- Catering equipment
- Hoods
- Bar





Client: Swissotel
Classification: 4 star
Location: Zurich, Basel
Handover Date: 2011
Value: 400.000 € total

Work performed:

- Kitchen technology
- Show-cooking
- Bars





**Sheraton
Frankfurt Airport**
Show-cooking Area



PingPong Restaurants



ping pong

Dim Sum 點心

Little steamed parcels of deliciousness

Client: PingPong London

Location: Dubai

Handover Date: 2009

Capacity: 400 seats

Areas: (incl. central kitchen)
680m²

Value: 250.000 €

Work performed:

- Central kitchen
- Restaurant outlet
- Kitchen technology
- Cold rooms
- Hoods
- Catering equipment
- Bars
- Dish washing areas



PingPong Restaurants



Airport Food Court



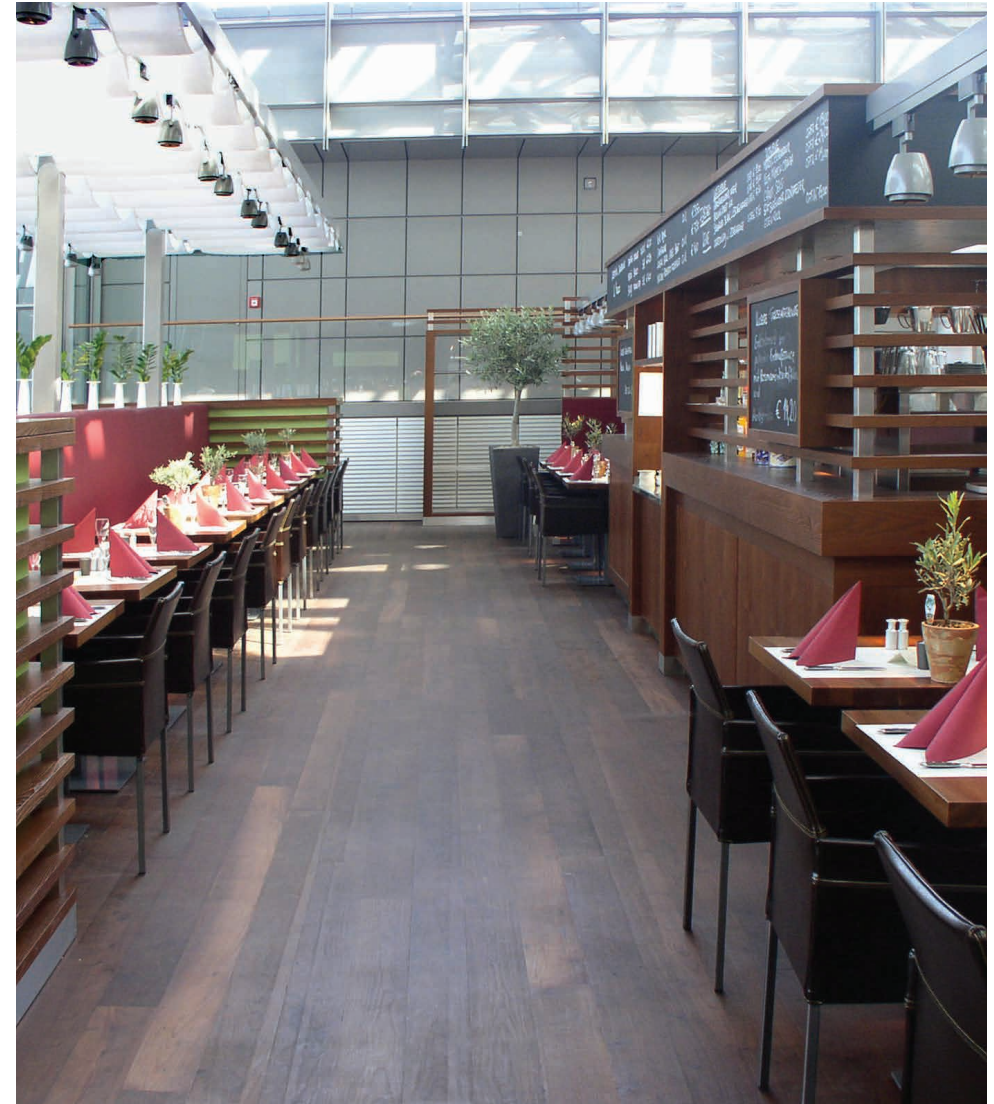
Client: Hamburg Airport
Location: Hamburg
Handover Date: 2005
Capacity: 250 seats
Marché concept
Area: 1800m²
Value: 1,4 Mio. €

Work performed:

- Kitchen technology
- Cold rooms
- Floors
- Interior design
- Ceilings
- Coffeebar
- Self service restaurant
- À la carte restaurant



Airport Food Court



Airport Lounges



Clients: Lufthansa,
Cathay Pacific
and Emirates

Locations: Frankfurt, Munich,
Zurich, Dubai
and Shanghai

Handover Dates: 2004 - 2011

Value: 100.000 € - 500.000 €

Work performed:

- Kitchen technology
- Bars
- Cold rooms
- Hoods
- Catering equipment
- Buffets



Lufthansa


Emirates



CATHAY PACIFIC

Lufthansa Dubai



Client: Lufthansa
Location: VAE Dubai
Handover Date: 2012
Capacity: 80 meals/day
Area: 350m²
Value: 200.000 €

Work performed:

- Kitchen
- Dishwashing
- Cold areas
- Bar
- Buffet



Youth Olympic Games

Client: City of Moscow
Location: Moscow
Handover Date: 1998
Capacity: 20.000 meals/day
Area: 3700m²
Value: 2,5 Mio. €

Work performed:

- Turnkey kitchen
- Kitchen equipment
- Coldrooms
- Dishwashing area
- MEP
- Exhaust-air plant



Expo 2000

Client: Whiteman Group
Location: Expo Hannover
Handover Date: 2000
Capacity: 30.000 meals/day
Area: 5800m²
 7 restaurants,
 20 snackbars
Value: 3,8 Mio. €

Work performed:

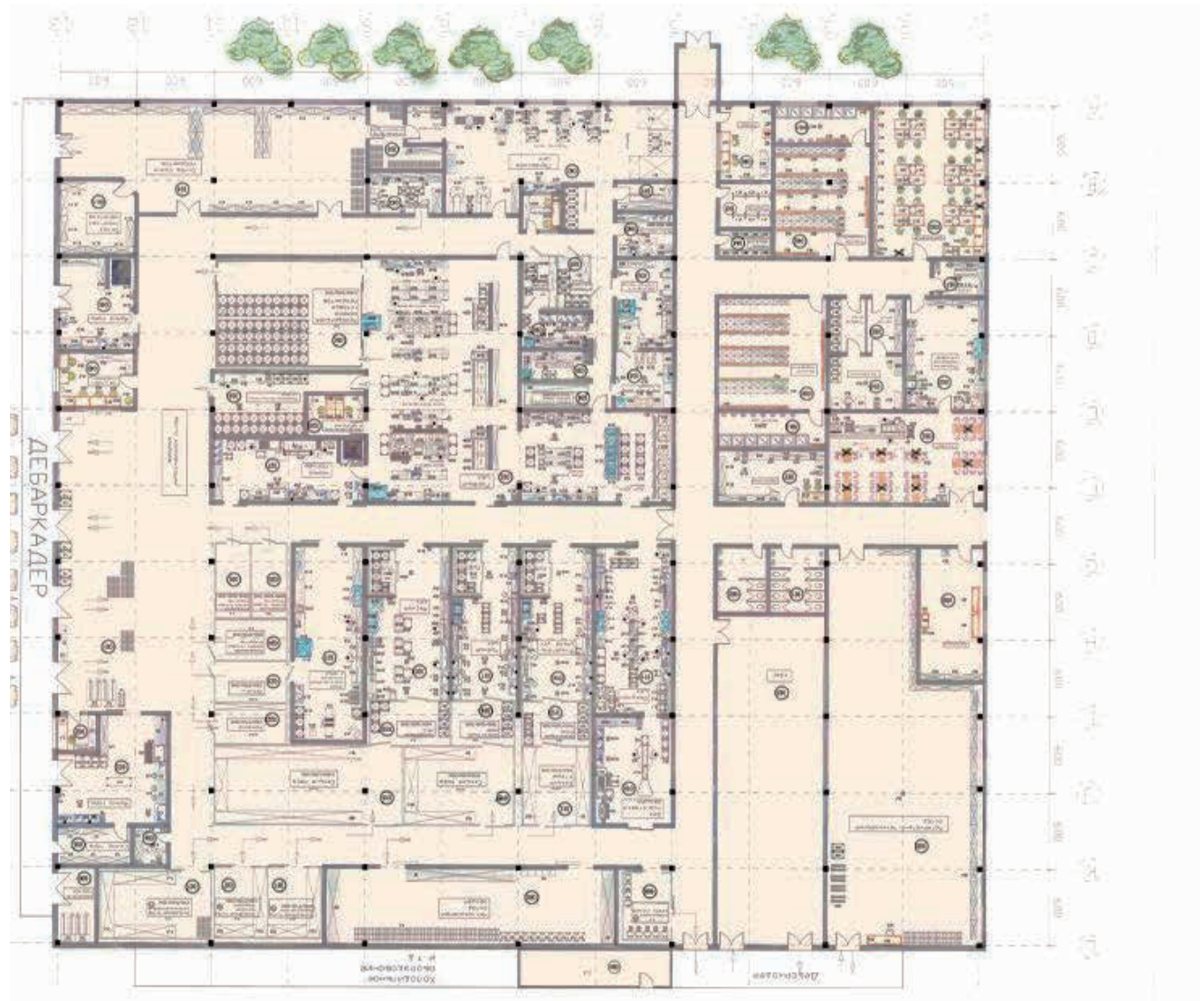
- Turnkey solutions
- Room units
- Kitchen technology
- Interior design
- MEP
- Catering equipment
- Exhaust-air plant
- Bars

Central Kitchen

Client: City of Moscow
Location: Moscow
Capacity: 43.000 school
meals / day
Area: 3150m²
Value: 3,9 Mio. €

Design phases, conceptual, schematic, layout and installation drawings:

- Kitchen technology
- Preparation area
- Bakery
- Cold rooms
- Ceilings
- Logistics
- Food counters

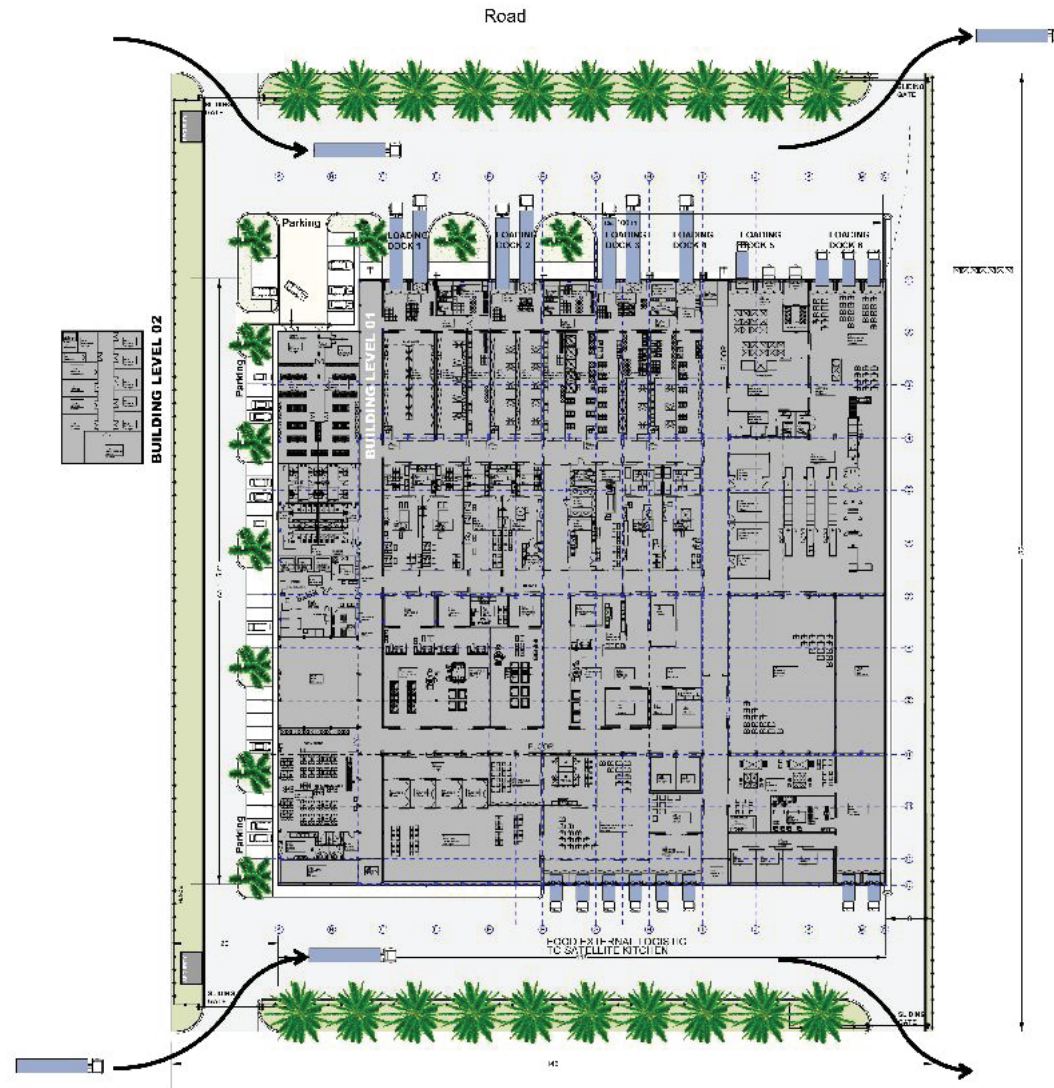


Central Kitchen Industrial City

Client: DIC, Dubai
Location: Dubai Jebel Ali
Capacity: 240.000 meals
Area: 11.000m²
Value: 6 Mio. €

Design phases, conceptual, schematic, layout and installation drawings:

- Central preparation areas
- Central storages
- Cold rooms
- Kitchen technology
- Food processing technology
- Chillers
- Trolleys



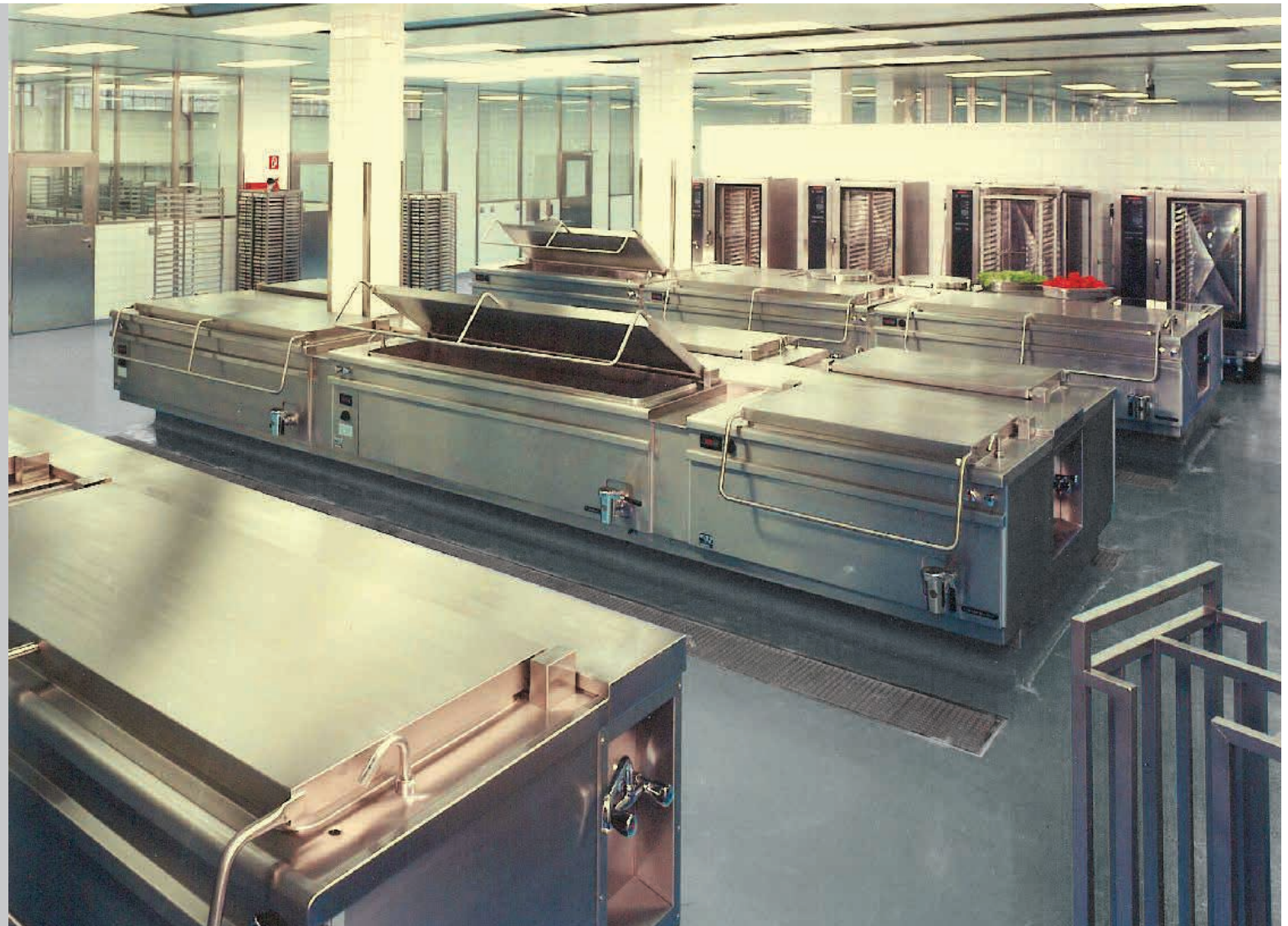
Central Bank Moscow



Client: Central Bank Moscow
Location: Moscow
Handover Date: 2002
Capacity: 1600 meals / day
Area: 3400m²
Value: 1,8 Mio. €

Work performed:

- Kitchen technology
- Central preparation areas
- Central dishwashing
- Food counters
- Storage and cold rooms
- Shop
- Laundry
- Catering equipment



Tropical Islands



Client: Tropical Islands
Asset Management

Location: Berlin

Handover Date: 2007

Capacity: 10.000 meals / day

Area: 2680m²

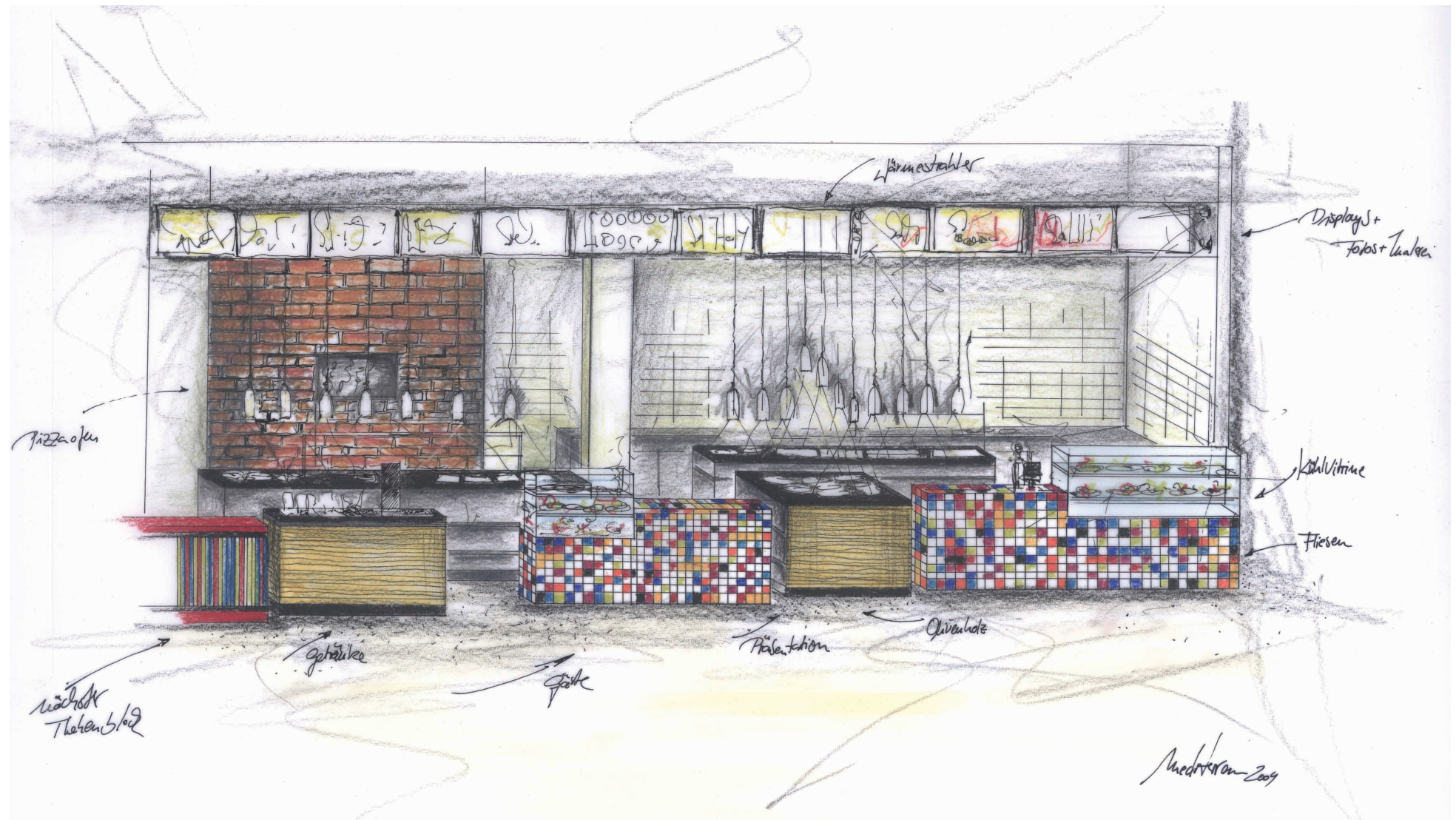
Value: 2,1 Mio. €

Design phases, conceptual, schematic, layout and installation drawings, tender documentation and project supervision:

- Central preparation areas
- Central cold rooms
- Central dishwashing
- International foodcounters
- 10 bars and pantries
- Mobile F&B units



Tropical Islands



Tropical Islands



Tropical Islands



Client: GIZ –
German Organization
for international affairs
Location: Mazar e Sharif,
Faizabad, Kunduz
Handover Date: 2013
Capacity: 500 meals/day
Area: 500m²
Value: 450.000 €

Work performed:

- Kitchen technology
- Preparing rooms
- Dishwashing
- Hoods
- Mechanical and Electric



Independence Day South Sudan - July 9, 2011



Turnkey Project – Catering Event & Equipment for 1500 Guests of States

- Container Kitchens
- Bars and Buffets
- Tables and Chairs
- Table top supplies
- F&B Management
- Mechanical & Electric Work
- Food and Beverages



Container Solutions - Wintershall BASF



Client: Wintershall/BASF

Location: Shakira, Libya

Handover Date: 2007

Capacity: 100 meals/day

Area: 100m²

Value: 230.000 €

Work performed:

- Turnkey solution
- Complete Room units
- MEP
- Kitchen technology
- Air conditioning
- Interior design



Container Solutions - Offshore



Client: Bilfinger & Berger

Location: North Sea

Handover Date: 2009

Capacity: 60 meals/day

Area: 300m²

Value: 280.000 €

Work performed:

- Turnkey solution
- Room units
- MEP
- Kitchen technology
- Cold rooms
- Accommodation units





Client: Mövenpick – Marché
Location: Niederurnen Swiss
Handover Date: 2013
Capacity: 300 meals/day
Area: 50m²
Value: 180.000 €

Work performed:

- Turnkey project
- Modular building systems with non slippery floors
- Hot kitchen, cold kitchen
- Exhausting
- mechanical and electric





Company



Owner

kpc GmbH is owned by Mr. Bernd Wahl and Mr. Eric van Kesteren

Bernd Wahl, CFO, Partner

Costing and Value engineering Director

Responsible for selecting manufacturers and equipment

12 years with the company

Eric van Kesteren, Partner

Design Director

Overall kitchen design, supervises the project handling team

12 years with the company

Type of Company

kpc GmbH is a privately owned company with national and international experience in the field of planning, design and delivery of kitchens and catering systems as well as turnkey solutions. Planning and engineering know-how combined with quality equipment, delivery, assembly and after-sales-service of economical kitchen and food systems for hotels, restaurants, hospitals, catering events and industrial kitchens.

On top of this we offer complete container solutions as turnkey rooms and buildings for canteen kitchens, catering and mobile systems, dishwashing and storage as well as accommodation and office containers. The range of activity includes interior development, kitchenware, catering equipment and FF&E.

Licensed Commercial Activities

kpc GmbH licensed commercial activities are commercial kitchen planning and fit out.

Contact

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