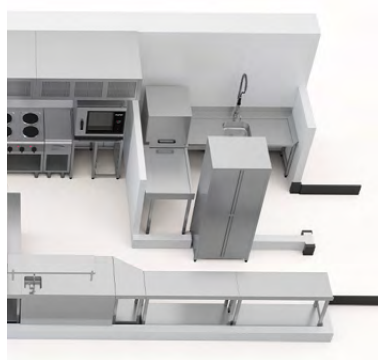


# Design & Equipment

Endless possibilities



GASTRO



## WHY CHOOSE US?

„Time is the currency that you give your own value to“

Design and opening of a food-service premises is a complicated, multi-layered process. You need to bring together vision, ability, and technical skills to come up with the end-product. Navigating the meanders of each stage and coordinating designers and contractors can be costly and time-consuming.

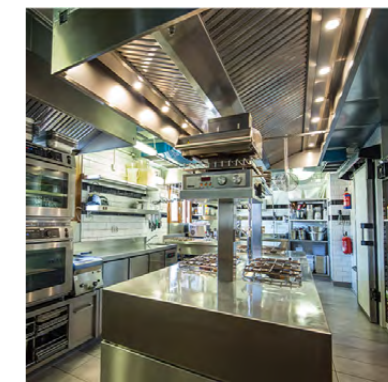
In order to meet the needs of savvy investors who value their time and would like the process of opening new premises to go ahead in a smooth fashion, we offer them the ability to take over specific parts of the proceedings, such as design of the back of the house and the interiors, preparation of the installation guidelines, arranging the premises and the appliances and equipment.

Total or partial investment management conducted by one company gives the investor improved control, removes the necessity for contractor coordination, and saves precious time.

Additionally, we have prepared clear price lists divided into segments and sample estimates for premise appliances and additional equipment.

The whole process has never been clearer.

Please get in touch to find out more.



## Pre-design consultation price

## Net prices (PLN)

1	Consultation within the Kraków area (including the commute)	200,00
2	Consultation outwith the Kraków area	Based on individual agreement

## Design preparation

3	Design drawings based on JPG file	400,00
4	Design drawings based on PDF file	300,00
5	Architectural records within the Kraków area up to 25 m <sup>2</sup>	300,00
6	Architectural records within the Kraków area up to 50 m <sup>2</sup>	500,00
7	Architectural records within the Kraków area up to 150 m <sup>2</sup>	1000,00
8	Architectural records outwith the Kraków area	Based on individual agreement

## Design pricing (3 print copies)

9	Technical design - premises up to 25 m <sup>2</sup> (three revisions)	1 000,00
10	Technical design - premises 26-50 m <sup>2</sup> (three revisions)	1 900,00
11	Technical design - premises 51-150 m <sup>2</sup> (three revisions)	2 500,00
12	Technical design - premises over 151 m <sup>2</sup> (three revisions)	3 900,00
13	Description	300,00
14	Expert stamp	500,00
15	Drawings of furniture for pricing (top/ front/ side view)	25.00/running meter
16	Bar drawings for pricing (top /front / side view)	100.00/running meter

## Additions

17	Installation guidelines – premises up to 25 m <sup>2</sup>	150,00
18	Installation guidelines – premises 26-50 m <sup>2</sup>	250,00
19	Installation guidelines – premises 51-150 m <sup>2</sup>	350,00
20	Installation guidelines – premises over 151 m <sup>2</sup>	450,00
21	Cost of preparation of variation in terrain height/ depth, or daylight lighting	400,00*

\*Price for application preparation including necessary drawings. Additional cost of variation in SANEPID c. 350PLN

## Visualisations

22	Visualisation – premises up to 25 m <sup>2</sup>	100,00 / m <sup>2</sup>
23	Visualisation – premises 26 - 50 m <sup>2</sup>	80,00 / m <sup>2</sup>
24	Visualisation – premises 51 - 150 m <sup>2</sup>	60,00 / m <sup>2</sup>
25	Visualisation – premises over 150 m <sup>2</sup>	40,00 / m <sup>2</sup>

## Remaining

26	Commute to and from client outwith the Kraków area	2,00 / km
27	Every started design working-hour	100,00

## Payments

28	70% advance payment, balance on design approval	
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## Terms and conditions:

- Design process commences after the advance payment of 70% has been made, and all essential details and documents have been provided
- The design price includes 3 revisions/ JG Gastro can complete more revisions, revision number depends on the 'quality of cooperation' / additional works priced according to the design working-hour prices.
- Visualisation price applies to the main design and does not include additions - front of the house or patron toilets/ walls, windows, etc. visualised in basic form.
- Completion date is always set by JG Gastro and it is always approximate. The date is dependent on the 'quality of cooperation', so for example how quickly the investor will respond to proposed ideas.
- We do not work during the holidays or at the weekends.
- Please send any comments via email (not via phone-call/ text message/ Facebook). This will make our work easier and will help minimise miscommunication and mistakes.
- The technological design does not contain a ventilation design, but only basic guidelines. It is the investor's responsibility to check the premises in terms of technical possibilities related to ventilation

Net prices, add VAT 23%

## What range of services do you offer?

We can look after the whole design process of a restaurant, including technical design, all appropriate expert approvals, interior design, and building works. We can provide the equipment for the back of the house, kitchen, bar, front of the house. We can provide appliances, steel/wood elements. We can also just look after one part of the whole process, as per client's needs.

## Is technical design necessary?

Technical design is not necessary as long as all the equipment and appliances are installed according to the norms and requirements of the specific control institutions. This does not change the fact that institutions such as SANEPID like to base their decisions on technical designs. Technical design is used to coordinate the whole design process. It allows for more awareness when planning the back of the house, front of the house; it allows for planning partitions, installations, ventilation, décor; it allows for preparation of appliance combinations and coordination of orders; it also makes it easier to have the planning permissions approved sooner, for example by SANEPID.

## What is the average time it takes to open a food-service premises?

The whole process of opening a food-service premises is quite complicated and dependent on lots of various factors, but one could say that simple premises not requiring lots of design and redecoration works could be opened within 2 months, larger ones between 3 and 5 months..

## What are the costs of opening a food-service premises?

Approximate costs of opening a food-service premises can be calculated using our estimated costs of back of the house, bar, mobile catering, and additional equipment. These costs need to be added to the cost of the premises preparation (redecorating/ rebuilding), interior, and additional costs occurring during the works on the investment.

## Can you provide all the appliances available on the market?

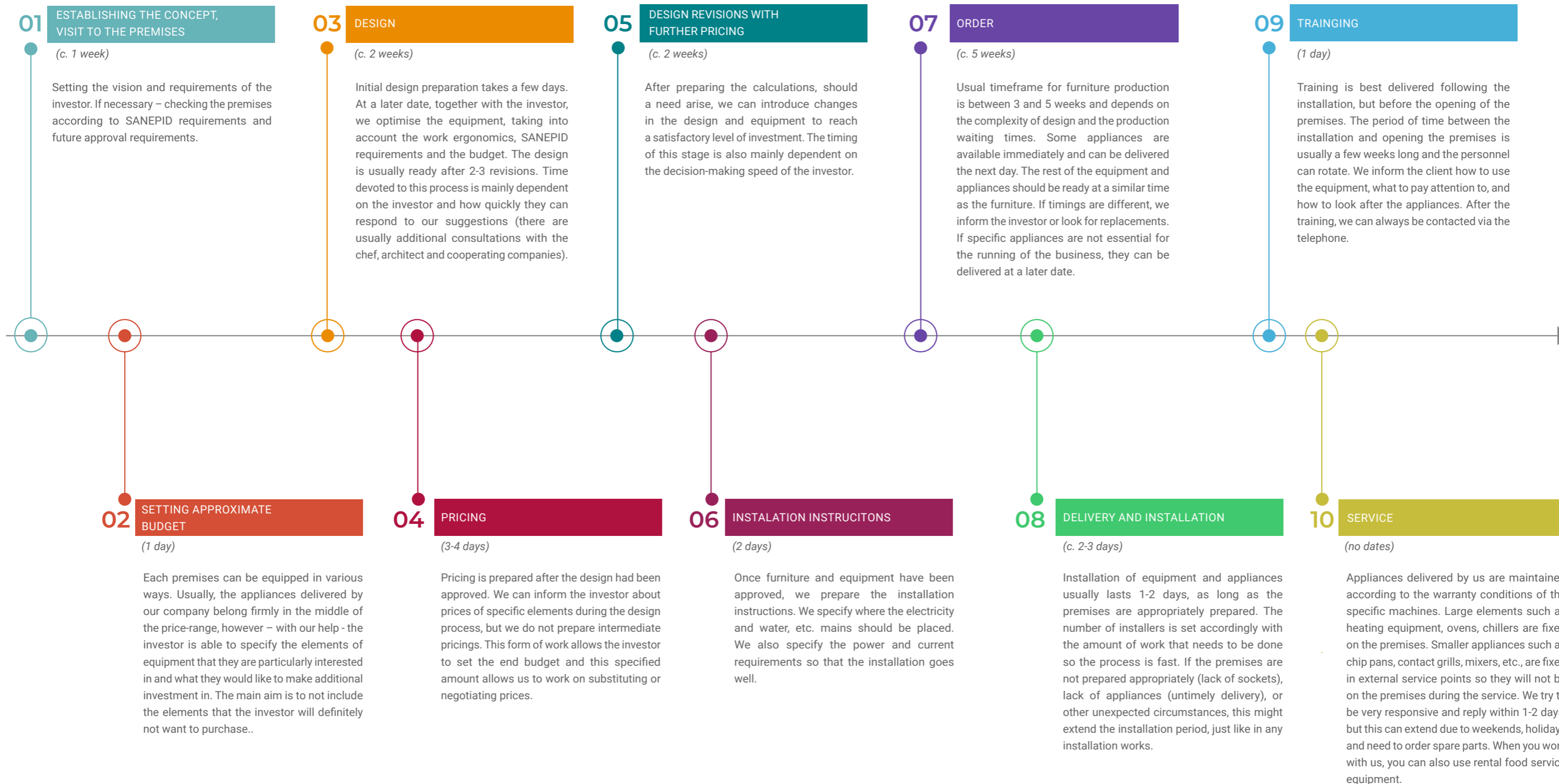
No, our company has operated since 2007 and we have worked out optimal appliance standards; this means that we provide appliances of chosen specialist brands that produce equipment for the specific market. This means that spare parts are easily available, or we have them in stock. All the equipment we provide is the equipment that has worked well in our previous projects.

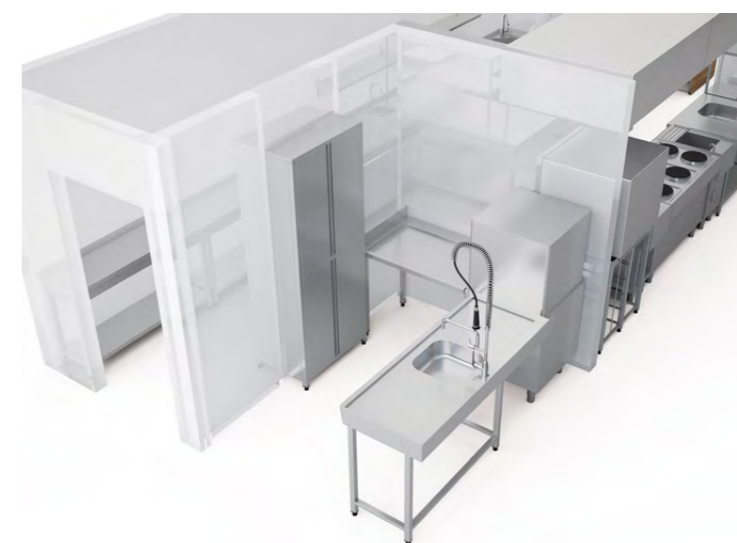
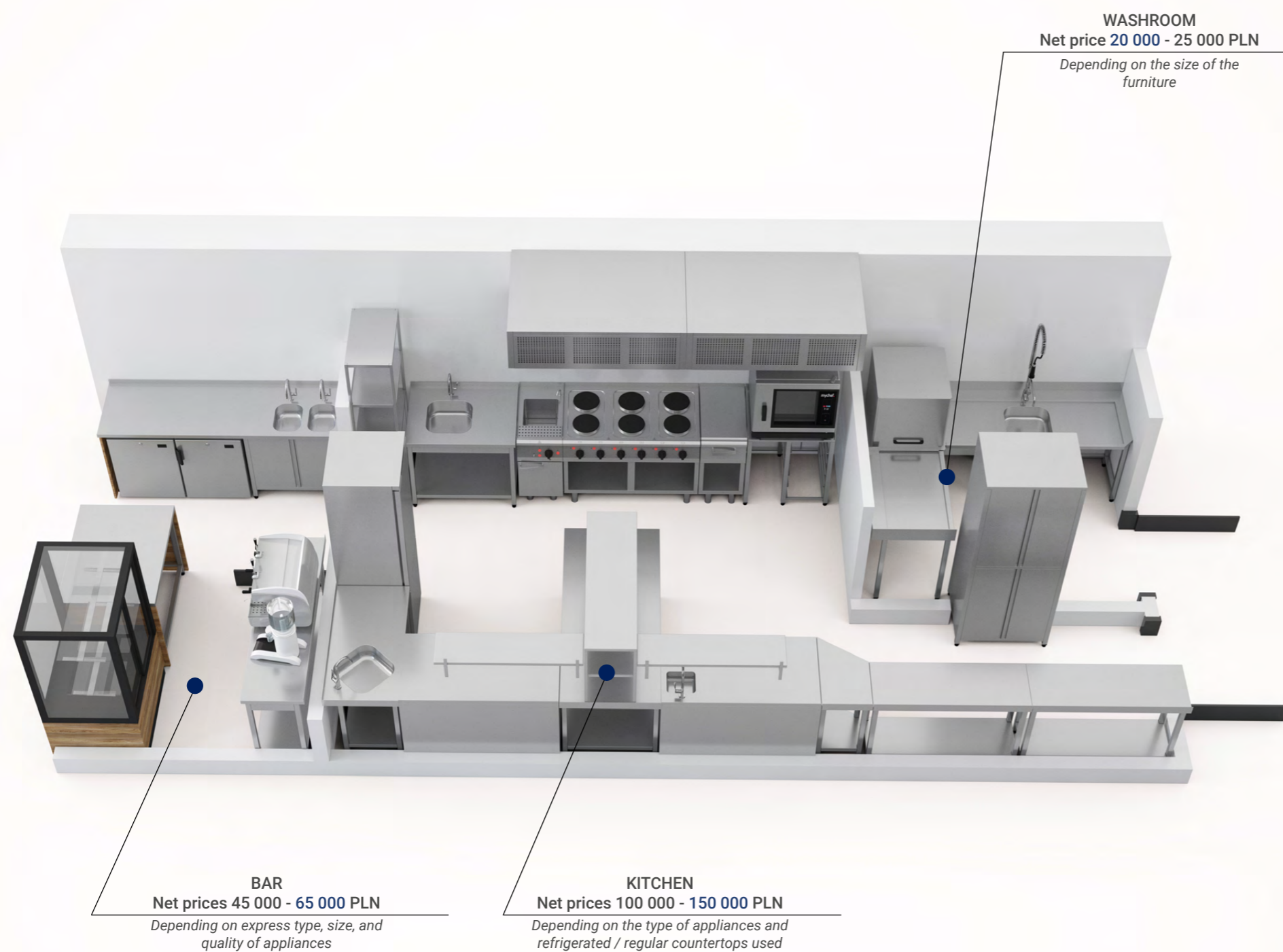
## What about payments?

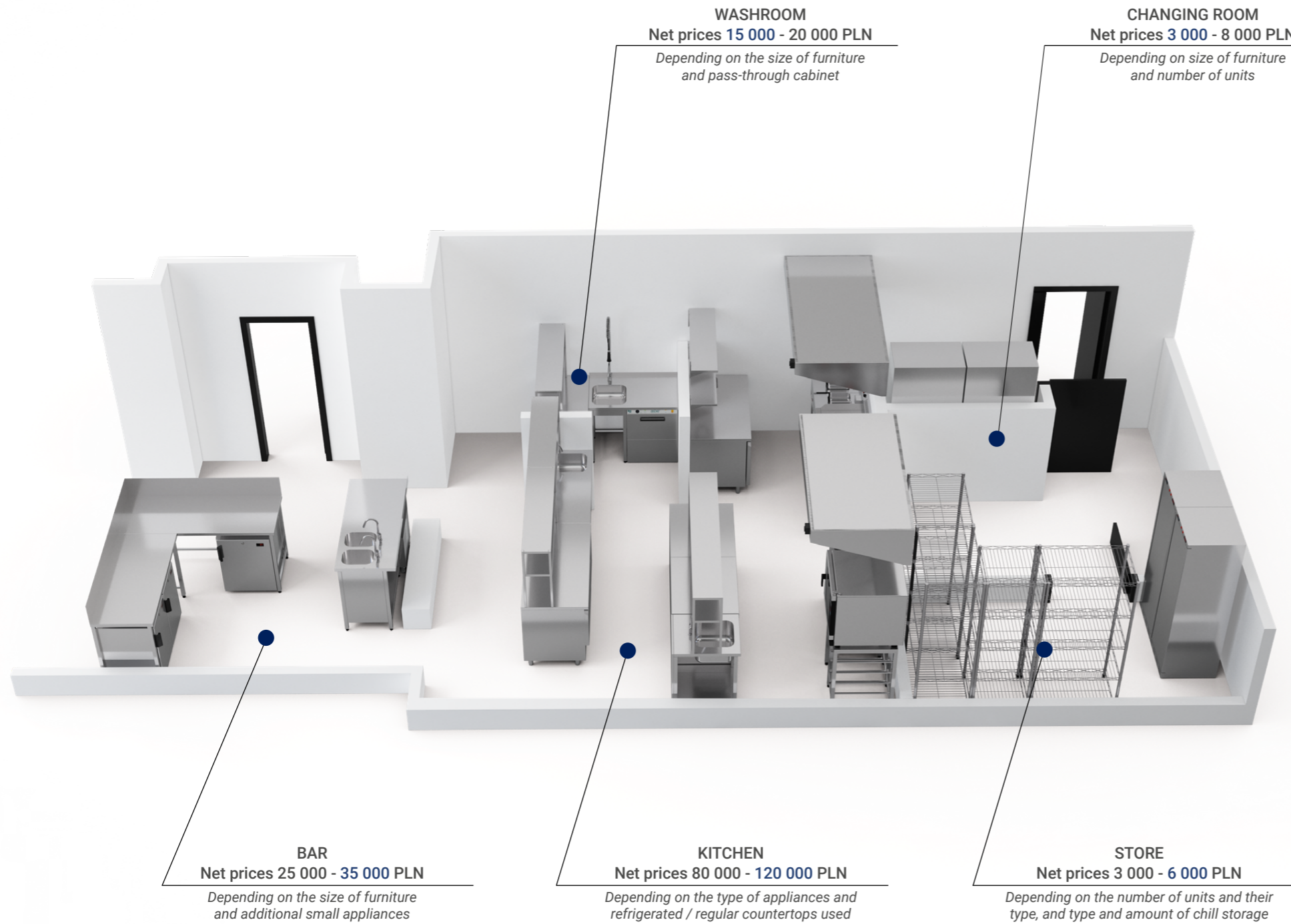
With comprehensive implementations, the advance payment is 30%, the second instalment is 50% payable (at the latest) on the day of delivery, with the remaining 20% due after completion.

## What about post-sales services?

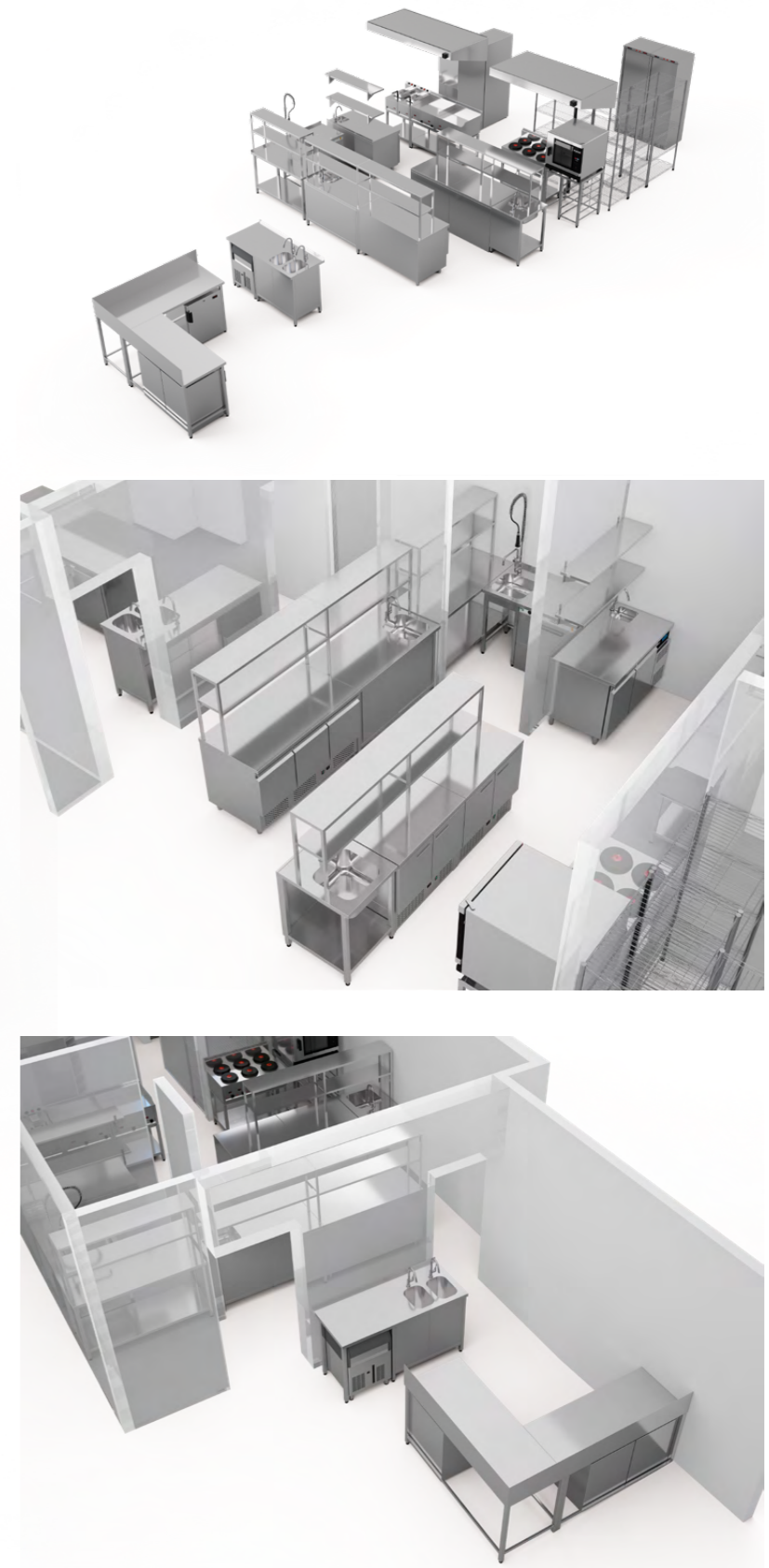
All faults and problems that occur within the warranty period are removed as soon as possible, not later than within 2 working days. This time can be extended when fault happens during a holiday, or when parts need to be ordered. We can also service and look after the appliances after the warranty period ends. On the same terms.







\* Prices marked in blue - approximate prices of equipment shown in visualisation



Net prices, add VAT 23%



**BAR FURNISHINGS**  
Net prices 40 000 - 50 000 PLN  
*Depending on the length of the bar and its complexity*

\* Prices marked in blue - approximate prices of equipment shown in visualisation



**BAR EQUIPMENT**  
Net prices 30 000 - 50 000 PLN  
*Depending on number and quality of appliances*

Net prices, add VAT 23%



**MOBILE CATERING**  
 Net prices 80 000 - 110 000 PLN  
 Depending on the size of the unit  
 and amount of equipment





## Additional bar equipment

	Name	Aproximate sale price (Net price PLN)	Approximate time to investment return / months	Calculations
1	Citrus press	2 450	1	0,2 l juice 3 PLN / sale 8 PLN / number 20 / daily return 100 PLN
2	Juicer	5 900	2.5	0,5 l juice 2.5 PLN / sale 8 PLN / number 20 / daily return 110 PLN
3	Blender	900	0.2	0,3 l dring 4 PLN / sale 17 PLN / number 20 / daily return 260 PLN
4	Hot chocolate machine	1 500	0.5	0,2 l chocolate 3.5 PLN / sale 10 PLN / number 20 / daily return 130 PLN
5	Coffee machine with gringer	17 000	2	Black coffe 1 PLN / sale 8 PLN / number 50 / daily return 350 PLN
6	Water dispenser	8 950	1.5	0,5 l water 0.02 PLN / sale 5 PLN / number 50 / daily return 249 PLN

## Additional kitchen equipment

	Name	Aproximate sale price (Net price PLN)	Approximate time to investment return / months	Calculations
1	Dishwasher	1 500	10	Saving on 1 wash cycle vs hand-washing 3 PLN / 20 cycles per day / daily return 60 PLN
2	Good quality vacuum packing machine	7 500	-	-
3	Good quality mandolin	4 900	-	-
4	Good quality slicer	1 500	-	-
5	Good quality hand mixer	1 500	-	-
6	Good quality Cutter-wilk	3 800	-	-
7	Good quality spiral mixer	3 500	-	-

## Additional costs worth considering

	Name	Price range (net price PLN)
1	Basic bar accessories	1 000 - 1 500
2	Pot and pan set	5 000 - 10 000
3	GN contgainer set	2 000 - 3 000
4	Knife and kitchen accessory	2 000 - 3 000
5	Good quality crockery set for 50	3 000 - 4 000
6	Good quality cutlery set for 50	8 000 - 10 000
7	Good quality glass set for 50	3 000 - 4 000



## Samle implementations

### PLAC NOWY 1

Robert and Wojtek used to have their own premises in the industrial part of Kraków. The premises were rather successful, but the owners decided to close up and take up the challenge of opening a large restaurant in the centre of Kraków's Kazimierz.

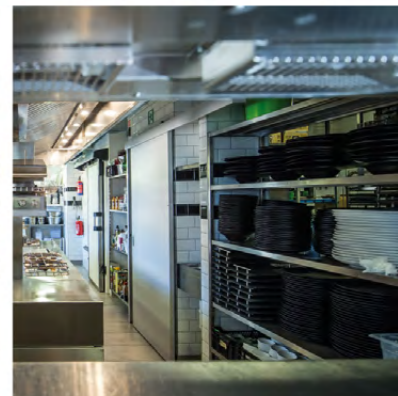
The restaurant is prospering well, and the decision was made to extend into additional levels. The initial design that the gentlemen received from a Warsaw vendor was a typically designed kitchen with modular appliances and typical furniture. After a lengthy discussion and lots of arguments, the whole thing was redesigned.

The kitchen was laid out on concrete pedestals for ease of cleaning, all the countertops were produced in large elements, the refrigerated countertops were integrated creating a unified look. The Island houses highest quality gas burners, induction board, oven, refrigerated countertop, and an ultra-fast salamander. The most beautiful kitchen in Kazimierz is fully operational already.

Check out the implementation video:



[www.youtube.com/watch?v=X0h0g9dB2UI&t=32s](https://www.youtube.com/watch?v=X0h0g9dB2UI&t=32s)



## Samle implementations

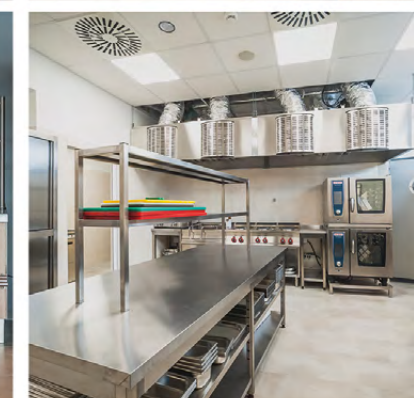
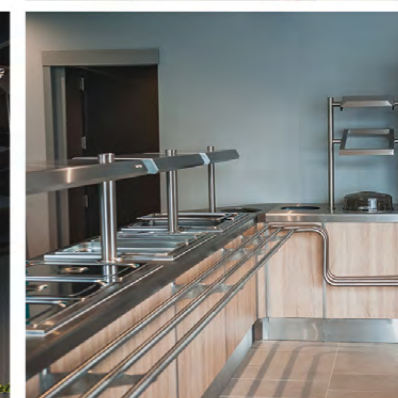
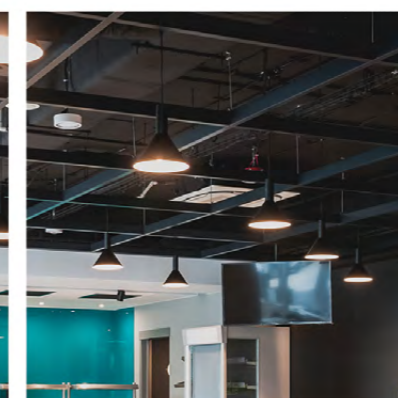
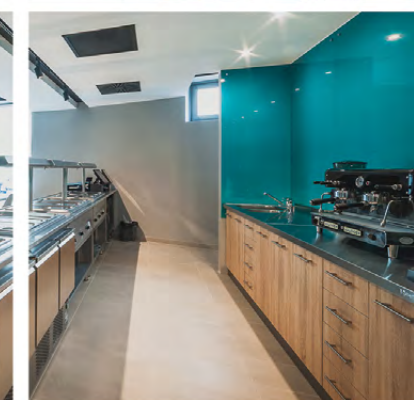
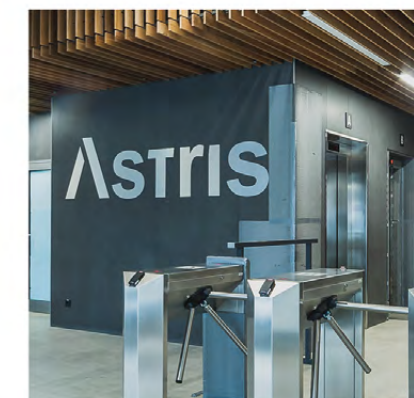
### Astris

We have known Mr Sylwester, or more informally – Sylwek, for a long time. Throughout the 10 years of cooperation, we have observed the development of his business.

At the start, he had a pizza place that also sold dinner dishes, then he added catering and own shops.

At the moment, he also manages three staff canteens in Kraków. The complexity and ambition in each new premises increases with the drive and experience of the owner.

Employee canteen in Astris office building is a flagship space that aims to attract additional interest and create new interesting business locations.



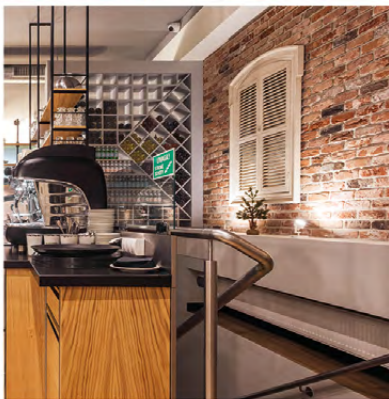
## Samle implementations

### Urban Garden

Mrs Ewelina wrote to us about modernising her kitchen. She has just recently furnished her back of the house, but she was not completely satisfied with the end result.

Urban Garden is a small premises in the centre of Kraków, mlinked to Apart Hotel. It serves breakfast for hotel guests in the mornings and turns into a cosy restaurant in the afternoons.

The kitchen is linked to a bar and almost totally open plan. It was always obvious that the whole design must look beautiful and be functional. The Island turned out to be the perfect solution as it easily fitted into the existing space. Together with a glass extractor and steel furniture built in with stone, wood, and glass, it presents an awesome visual.



# Samle implementations

## Relax

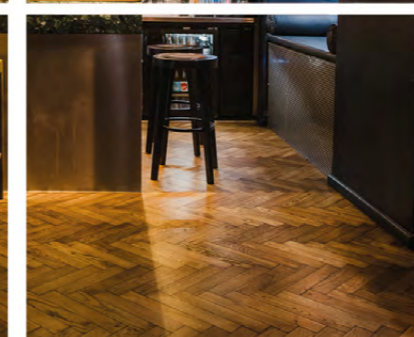
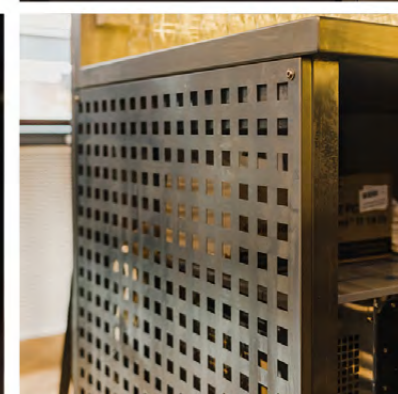
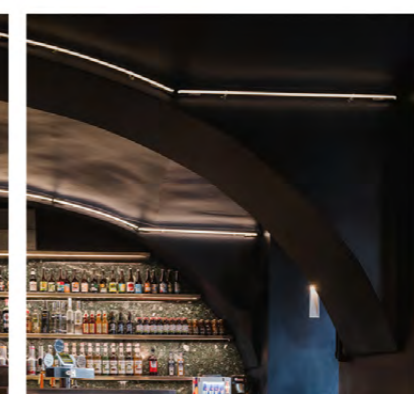
The owners of the Café-Club Relax decided to refresh the interior after a few years of work.

We created the bar installation which is a crucial element of the interior design in the place.

Except for its main function, the bar also establishes an interesting, decorative element of the whole visual appeal of the Café -Club premises.

The back wall is completely encased in agglomerate, the same material was used as an accent of the façade.

Lighting has an important role in the whole design – both the under-shelf, and under-counter down-lighting set the ambience of the place at an interesting level.





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