



Russell Hendrix
First in Foodservice Equipment & Supplies

Commercial Kitchen
DESIGN

Let's bring your vision to life.



SERVING YOU SINCE 1944

A melting pot of industry experts.

Russell Hendrix isn't just Canada's largest foodservice equipment and supplies dealer; it's an institution with over 80 years of expertise in providing comprehensive culinary solutions. Besides a vast range of products, Russell Hendrix brings robust design, sales, installation, and custom fabrication services to the table.

"Russell Hendrix is a melting pot of experts passionate about hospitality," shares Stan Dabic, CEO of Russell Hendrix. "We assist clients in building profitable restaurants, everything from designing a kitchen to building it out."

This ethos thrives in Russell Hendrix's Commercial Kitchen Design Team. They're the alchemists who transform restaurateurs' dreams into reality. Drawing from the company's rich legacy and their deep-seated industry knowledge, they collaborate with industry peers, becoming an irreplaceable ally for clients. Their specialty? Pioneering innovative and sustainable designs that help shape the foodservice industry's future.

Keys to success.

1. Restaurant Identity

Everything starts with a complete understanding of the menu and vision of the owner.

2. Business Plan and Permits

It's equally important to know what permits you will need, including municipal zoning and regulations.

3. Workflow and Layout

From where the food is delivered, to the customer experience as they leave, efficient workflow is essential for a profitable kitchen.

4. Sustainability

Energy efficient equipment and lights help reduce operating costs and environmental impact.

5. Storage and Shelving

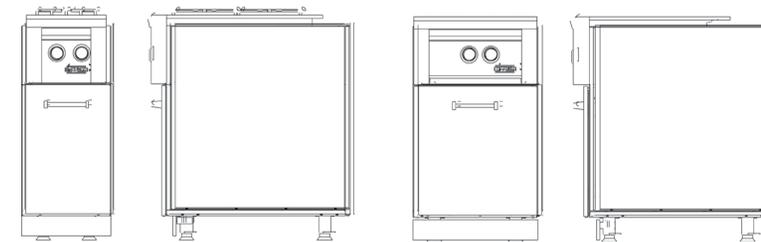
Optimizing storage space is critical for refrigerated and frozen items, dry goods, and ingredient prep.

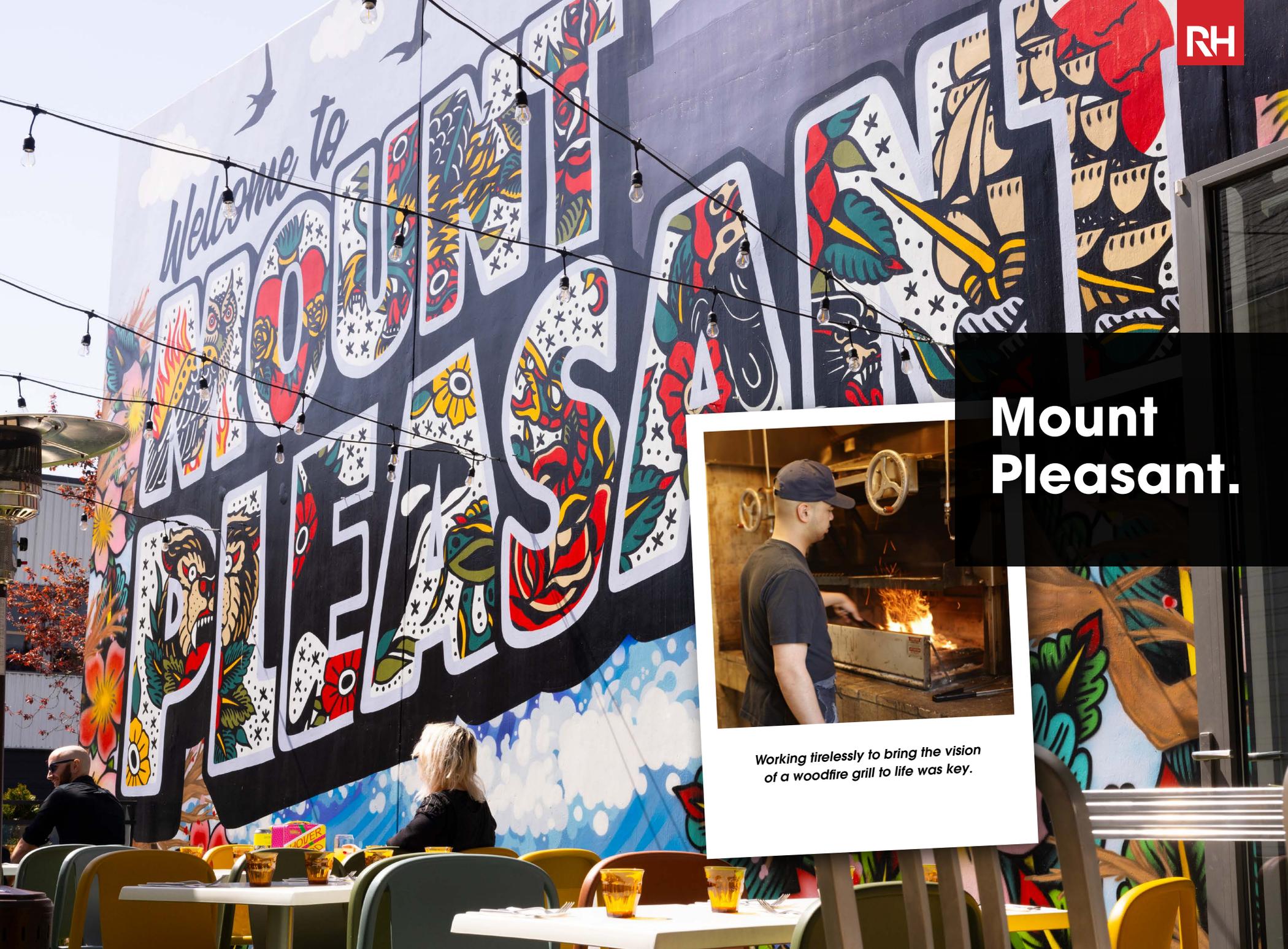
6. Innovation

Explore the latest trends in multi-use equipment to reduce labour. Ask about demonstrations for your specific menu.

With 42 skilled members, including estimators, designers, sales experts, and CAD designers, we successfully design over 400 kitchens every year.

Our Designers exclusively come from the foodservice industry, bringing valuable expertise as trained kitchen operators, chefs, or bartenders. Equipped with 1,600 hours of commercial foodservice equipment factory training, our team stays ahead in technical know-how. We also showcase our commitment with 10 well-equipped Commercial Kitchen Showrooms. Moreover, our designs excel in incorporating Quest® custom stainless solutions to optimize limited spaces. Lastly, our in-depth knowledge of municipal building codes ensures full compliance with local regulations. Trust us to bring creativity, functionality, and compliance to your commercial kitchen project.





Mount Pleasant.

Working tirelessly to bring the vision of a woodfire grill to life was key.

"THE TEAM HUSTLED RELENTLESSLY BEHIND THE SCENES, ALWAYS PROACTIVE IN PROBLEM-SOLVING. THEIR EFFORTS ENSURED WE DIDN'T SKIP A BEAT THROUGHOUT THE PROJECT... IT WAS HUGE."

Mount Pleasant.

Owner

Cameron Bogue

Established/Opened

Summer 2022

Location

67 W 6th Ave
Vancouver, BC V5Y 1K2
Canada

Website

mtpleasant.bar

ABOUT

Mount Pleasant Vintage & Provisions is a neighbourhood restaurant and cocktail bar dressed up as a vintage and resale thrift store.

PROJECT SNAPSHOT

With no natural gas flowing into the space, Mount Pleasant Vintage & Provisions owner, Cameron Bogue, had a vision to create a menu that exclusively used a wood-fired grill. When the city threatened to not move forward with their permit to operate a wood fired grill, Russell Hendrix's dedicated Project Manager, Jabir Noormohamed, stepped in to help navigate through the myriad of city building permits, to ensure Cameron could fulfill his vision with a smooth journey from the planning stage to the grand opening. The team managed the complex process efficiently while adhering to budget and ensuring the quality and design integrity of the space remained uncompromised.

Innovation and ingenuity.

When Cameron Bogue, the mastermind behind Mt. Pleasant Vintage, embarked on a mission to rejuvenate the Victorian-era Coulter House into a vibrant neighborhood bar and grill, he was inspired to fuse time-honored charm with avant-garde elements. While the structure stood since 1902, harmonizing this dichotomy presented itself with an array of challenges. These hurdles, however, were skilfully tackled head-on by the Commercial Kitchen Design team at Russell Hendrix. One of the major constraints was the absence of natural gas, but Bogue's vision was undeterred — he envisioned a wood-fired grill to be the core of his culinary creations but the city of Vancouver had other plans. Here, the dedicated Project Manager, Jabir Noormohamed, played an instrumental role in steering the project through the bureaucratic labyrinth of city permits, ensuring a seamless transition from blueprint to grand opening.

Small space, big vision.

The kitchen, nestled at the heart of this space, was the epicenter of the design challenge. With a limited area of less than 500 square feet, designing an open concept that seamlessly fused efficiency, functionality, and aesthetics was no small feat. A rigorous attention to detail guided the strategic placement of every piece of equipment, streamlining the operational flow from food prep to final presentation. This meticulous orchestration of design and function enabled the culinary team to deliver an unparalleled dining experience, authentically manifesting Bogue's vision.

Dedication

Bogue reflects on his collaboration with Russell Hendrix and its Commercial Kitchen Design team: "Their dedication was outstanding. The team hustled relentlessly behind the scenes, always proactive in problem-solving. Their efforts ensured we didn't skip a beat throughout the project ... it was huge."

Execution

The final outcome was a breathtaking blend of past and present, with the design and operational flow of Mount Pleasant Vintage standing as a tribute to the team's exceptional craftsmanship and innovative spirit. The successful execution of this project underscores the invaluable role of effective commercial kitchen design in shaping the operational success of foodservice establishments.

Collaboration

The Commercial Kitchen Design team, in close collaboration with the proprietor and interior designers, crafted an environment that not only elevated the dining experience for the patrons but also fostered a high-functioning workspace for the culinary staff.

Results

Their design prowess only paints part of the picture. The team's real triumph lies in their unwavering commitment to crafting unparalleled customer experiences and fostering enduring partnerships. Their work goes beyond blueprints and appliances, shaping the heart of the foodservice operation.



Tasty Indian Bistro.



*A custom brass inlay entryway and
brass-wrapped Tandoori ovens took center
stage in the public-facing kitchen.*

"WE LEAN HEAVILY ON RUSSELL HENDRIX AND THEIR TEAM FOR EQUIPMENT RECOMMENDATIONS. THEIR EXPERTISE IS INVALUABLE."

Tasty Indian Bistro.

Executive Chef

Vikram Singh

General Contractor

Nadeem Gagji, N5 Builds

Interior Designer

Jennifer Kurtz, Kurtz Design

Location

8295 Scott Road
Delta, BC V4C 6R1
Canada

Website

tastybistro.ca

ABOUT

Tasty Indian Bistro is an innovator for fine dining Indian Food. They built their core brand and concept with inspiration from the founder, basing it on an approach to cooking and hospitality that has been handed down through generations.

PROJECT SNAPSHOT

Tasty Indian Bistro was experiencing rapid growth for the dine-in business, increased take-out orders, as well as an opportunity to sell their own sauces and teas in the retail space. Their existing kitchen was at capacity and they had an opportunity to expand into the space adjacent to the existing restaurant. Chef Vikram contracted Russell Hendrix to work with Nadeem Gagji, Contractor, at N5 Builds and Jennifer Kurtz, Interior Designer to create a space that would deliver the Tasty Indian experience to their take-out customers while providing the additional capacity they needed.

Savouring success in every bite.

The partnership with Tasty Indian Bistro is a clear example of our philosophy in action. The project underwent a substantial transformation, creating an immersive visual journey for Tasty Indian's al fresco diners who get to witness the spectacle of traditional Indian culinary arts through the custom steamer in the new Tasty To Go area.

Beyond visual appeal, the kitchen layout is a marvel of design efficiency. Ample storage space was incorporated into the design, with innovative equipment solutions that optimize workforce efficiency and lower operational costs. With a focus on collaboration, the team skillfully crafted a vibrant open space for the back-of-house team, a key element for the client to deliver memorable dining experiences.

In this project, the standout features were unmistakably rooted in design elements that brought the essence of the original Tasty Indian Bistro to life. Notably, a custom brass inlay entryway and brass-wrapped Tandoori ovens took center stage in the public-facing kitchen.

This, combined with a meticulous approach to kitchen layouts, smooth permit handling, and efficient workflows for both the front and back of house, exemplified the successful blending of form and function.

Jennifer Kurtz, Interior Designer at Kurtz Design, a Russell Hendrix Design Partner, aptly puts it, "We lean heavily on Russell Hendrix and their team for equipment recommendations. Their expertise is invaluable."

From the initial stage of crafting conceptual layouts, through providing precise costing and estimates, to overseeing custom stainless steel fabrication and professional installation, the Design Team flawlessly transitioned the idea into a tangible reality. Each challenge was addressed with a novel solution, always upholding budgetary discipline without compromising the overarching vision or functionality.

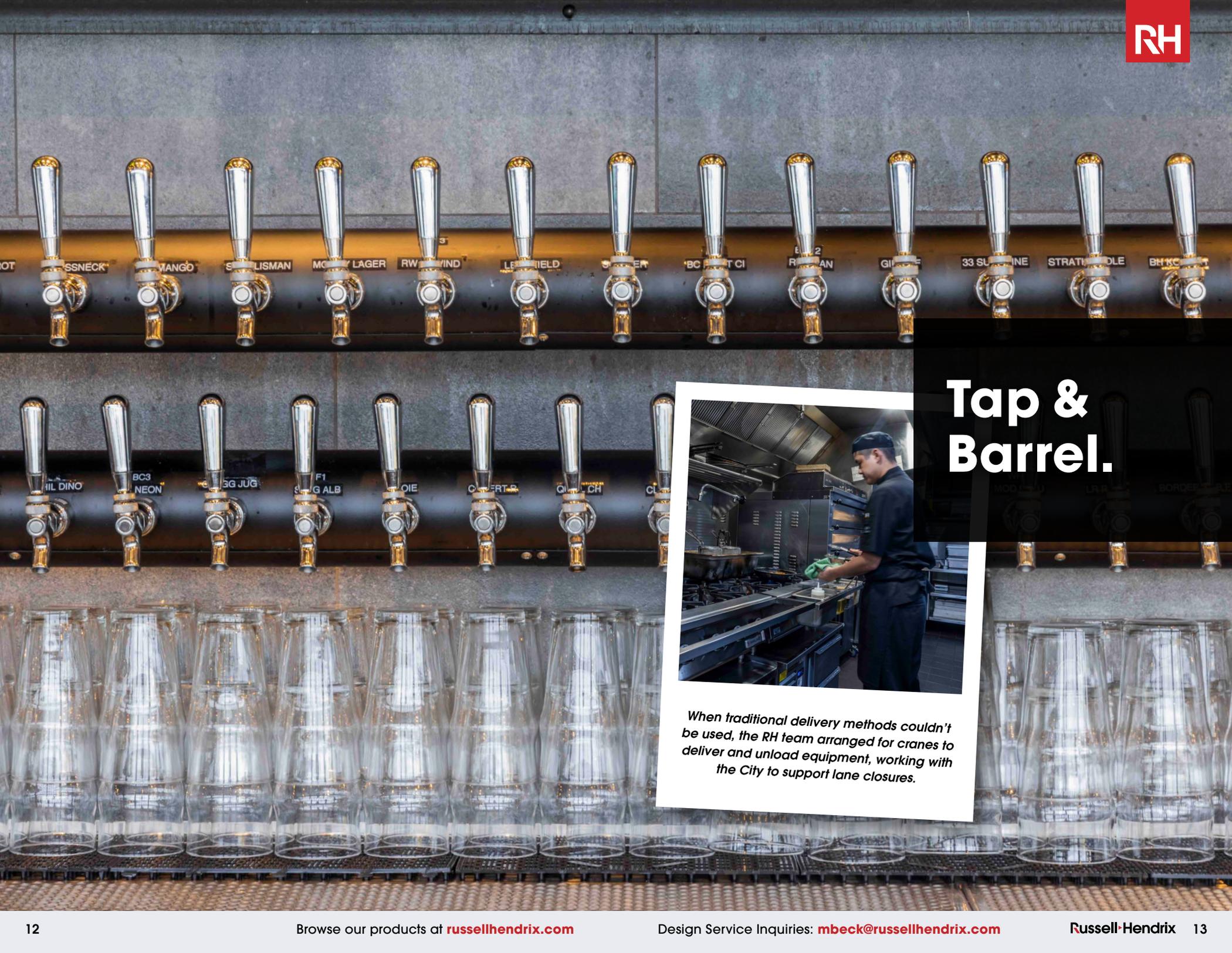
As Nadeem Gagji, Contractor, N5 Builds, a Russell Hendrix Build Partner, acknowledges, "The interior designer faced a Herculean task of melding the existing design with modern elements to create a visual and efficient experience for take-out and dine-in customers alike." Yet, this challenge was readily met by the RH Design Team.

The final outcome?

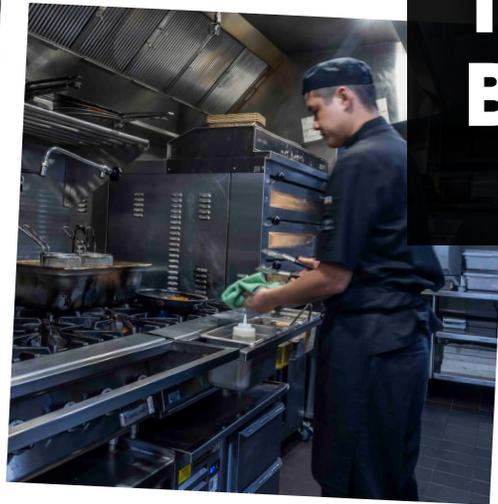
A resounding expansion success that delivers delectable cuisine while increasing the operational capacity. At the same time, it ensures a truly unique, unparalleled experience for customers that goes far beyond a simple take-out meal, celebrating the art and culture of Indian cooking.



Multifunctional equipment provides labour and energy savings in a small footprint.



Tap & Barrel.



When traditional delivery methods couldn't be used, the RH team arranged for cranes to deliver and unload equipment, working with the City to support lane closures.

RUSSELL HENDRIX BRIDGES THE GAP - CONNECTING ARCHITECTS, INTERIOR DESIGNERS, GENERAL CONTRACTORS, AND MORE TO CREATE A SUCCESSFUL PROJECT.



Tap & Barrel.

Founder & CEO

Daniel Frankel

Head of Culinary

Kieran Kearns

Location

Olympic Village Convention
Centre Shipyards Bridges
South Surrey, BC
Canada

Website

tapandbarrel.com

ABOUT

Tap & Barrel is a culture-driven organization with a local lens, that is growing across BC with aspirations to expand nationally. The restaurant's founder, Daniel Frankel, has instilled a love of arts and culture into each location by featuring local artists as well as some of his own work, while building a passionate restaurant crew.

PROJECT SNAPSHOT

The Russell Hendrix Commercial Kitchen Design Team began working with Tap & Barrel when they were a small start-up with big ambitions. With a background in culinary, Daniel recognized the need for a consistent operation to be able to deliver the experience he envisioned as he grew. With the new builds being large, prominent establishments, some with multiple kitchens on different floors and a heavy beverage program, Russell Hendrix was tasked with finding design solutions that would allow Tap & Barrel to adapt to each unique footprint, accommodating high volume dine-in and take-out, while creating a consistent local and community vibe.

Collaboration is key.

The Russell Hendrix Design Team worked closely with Tap & Barrel to develop consistent and scalable branding, kitchen layouts, cooklines, and commercial equipment standards that were tried and tested to deliver the menu quality and experience they were striving for. This new road map is translated into detailed design proposals including drawings, layouts and concepts that can be vetted against potential sites to ensure overall fit, expectations and budget.

As the Commercial Kitchen Foodservice Consultant, RH shares the brand's standards and requirements with the interior designers, architects, and general contractors resulting in an efficient approach for each build.

As each build is presented with unique challenges, the dedicated RH Project Manager is on-site and available to make any adjustment throughout construction and commissioning. For example, the Shipyards Bridges location's kitchen is on the second floor, facilitating the need to ensure all clearances for doors and elevators were confirmed for the delivery of large pieces of equipment. When traditional delivery methods couldn't be used, the RH team arranged for cranes to deliver and unload equipment, working with the city to support lane closures.

The Design Team's Defining Influence.

The multifaceted arena of foodservice design is ever-changing, posing new challenges and opportunities every day. This is the arena where the Russell Hendrix Commercial Kitchen Design Team not only thrives, but leads. Their distinct methodology of interweaving innovation, aesthetics, and functionality into each design has cast them into the spotlight of the industry. The designs they craft, compelling in their novelty, have the potential to reshape entrenched industry paradigms and spark far-reaching innovation within the foodservice sector.

Russell Hendrix's commitment to operational success, alongside customer satisfaction, lays the foundation for a transformative culinary experience.



Preparing and serving tantalizing creations at Tap & Barrel.

“DESIGN IS THE BACKBONE OF FOODSERVICE ESTABLISHMENTS, NOT MERELY FROM AN ESTHETIC VIEWPOINT, BUT MORE CRUCIALLY FROM AN OPERATIONAL ONE. IT LAYS THE GROUNDWORK FOR ENSURING OPTIMAL EQUIPMENT UTILIZATION.”

Concept to creation.

Driven by a design philosophy as authentic as the kitchens they create, the RH Commercial Kitchen Design Team brings to life the aspirations and dreams of their clients. With a dedication to crafting bespoke solutions, they ensure that each project becomes a unique reflection of the client's vision.

The design process is a balanced mix of conceptualization, planning, execution, and support, ensuring each phase transitions smoothly from concept to creation (and long after project completion).

Mike Beck, Director of Design & Contracts for Russell Hendrix, shared his insights on this complex process: “Design is the backbone of foodservice establishments, not merely from an aesthetic viewpoint, but more crucially from an operational one. It lays the groundwork for ensuring optimal equipment utilization and effective systems implementation, enabling a restaurant's operational success.”

The guiding principle? Spark creative solutions at every turn — a core tenet vibrantly realized during their collaboration with Tasty Indian Bistro.

Our process.

1. The menu and vision:

Any new kitchen build starts with a full understanding of the menu and vision of the owner.

2. Finding the right location:

Each location is vetted to confirm if the concept will work with the right electrical, utilities and mechanical requirements the owner needs

3. Conceptual drawings:

Once the location is secured, the Design Team develops conceptual drawings to identify how the restaurant and commercial kitchen could work – identifying the right number of staff, potential equipment, and flow to deliver the menu.

4. Finalizing the specifics:

The RH Commercial Kitchen Design Team then creates more detailed drawings showing elevations with specifications for flow of food, storage, and washing stations to ensure the right systems are in place across the operation.

5. Equipment and pricing:

Based on the approved design, the RH team provides equipment specifications, pricing, and facilitates live demos of key equipment to ensure it delivers the client's vision.

6. Acting as the project hub:

Throughout the project RH acts as the kitchen consultant, liaising with interior designers, architects and general contractors to bring the vision to life. They also help owners navigate the complex permitting process as each build requires.

7. Documentation:

Drawings are provided for construction.

8. Project management:

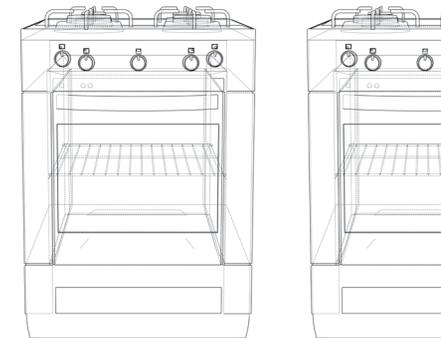
Russell Hendrix assigns a dedicated project manager to provide on-site coordination for each build to alleviate the stress of a construction project for the owner.

9. Project commissioning:

The restaurant is ready to open.

10. The hand-over:

The team then provides operational manuals, training, and continuous support to ensure the restaurant will be operationally successful.



FROM A BLANK PAGE TO
A FINAL SOLUTION, QUEST
HAS THE EXPERIENCE
TO BUILD THE CUSTOM
KITCHEN YOU DESERVE.

Custom Fabrication.

We believe that no detail is too small to consider. If the plan calls for modifications, Russell Hendrix will custom fit appliances, fixtures, counters, hoods, ventilation and fire suppression systems.

Through our Quest brand, we offer unmatched craftsmanship, expertise, and experience. We'll work with you to ensure your vision becomes a reality. Quest produces a wide variety of custom stainless steel products for restaurants, health care institutes, and recreational facilities. All of our Quest products are designed with the foodservice operators in mind and deliver unsurpassed performance, reliability and long-term value.



Quest

400+

Commercial Kitchens designed in 2022.

10

RH Showrooms with test kitchen facilities.

100%

Of designers come from the foodservice industry (e.g., trained kitchen operators, chefs, bartenders).

387

Projects incorporated custom stainless steel, providing a seamless connection into each area of the kitchen.

1600

Hours of commercial foodservice equipment factory training.

LET'S GET STARTED.

Our expert design team is excited to collaborate with you and turn your culinary dreams into a functional — and profitable, reality. Let's embark on this flavourful journey together!



Mike Beck, National Director



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russellhendrix.com/topic/commercialkitchendesign