Design & Project Management





Our values and promise to you...

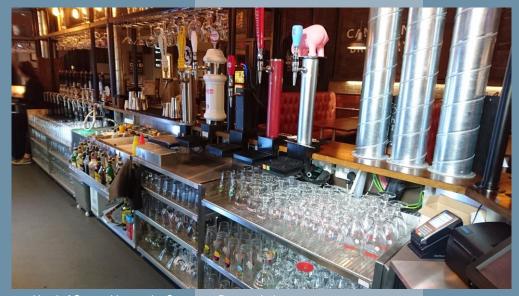
We care about you and your clients' business as much as our own. Everything we do at Servaclean is dedicated to achieving the best possible working environment behind-the-bar, with purpose designed stainless steel bar equipment to help your clients' staff serve customers quickly, efficiently and in a friendly and professional manner.







The Horniman at Hays, London – Mitchells & Butlers



Head of Steam, Liverpool - Camerons Brewery Ltd

Our Approach

We have a team of experienced project co-ordinators just an email or phone call away ready to assist you with your clients new or refurbishment bar project.

Once the bar operating requirements are understood we will provide you with a free, professionally planned proposal, complete with detailed CAD layout drawings to show exactly how the layout & products will help your client achieve an efficient bar service to maximise turnover and profit.

After the operating layout is approved and an order confirmed, we will then coordinate with the site contractors and complete any required pre-installation checks and site visits to ensure a trouble-free installation of the bar system.

Once the bar is in operation one of our area Project Co-ordinators will visit site to commission the bar installation and provide operational training to help operating staff get the most from their Servaclean system.

"The Servaclean team were first class from start to finish. The design process was detailed and thorough, they accommodated several amendments and dealt with last minute requests in their stride! The liaison with the main contractor was first class and the installation was seamless. Feedback from the pub team post opening is excellent, the system allows for far quicker speed of service, it is easy to clean and adapt. The Servaclean bar system is a key component of all our future Head of Steam openings as we drive the brand UK-wide"

Mick Hill, Property Manager, Camerons Brewery Ltd



Bar Design Specialists

As bar design specialists, making sure that everything fits and is in precisely the right place has always been key to achieving maximum efficiency behind the bar and our FREE **BARPlan** service has been developed to do exactly that.

Bespoke Bar Design

BARPlan bar design and planning leaves no questions unanswered. We listen to the bar operator's requirements to produce a bespoke bar design—how they want the bar to operate, their product offer, the maximum customer capacity, etc.— and plan a layout to maximise efficiency and therefore profits.

Bar Design Drawings

Three dimensional CAD drawings to illustrate our proposals are provided with an accompanying quotation.

"Servaclean's CAD drawings are particularly helpful in bringing together all the building, services and equipment contractors so that everyone knows exactly what is required when constructing the bar counter and associated facilities."

Anneke Laux-Gainer, Creative Chief, Geronimo's Inns Ltd and Young & Cos Brewery Plc





The Bull on Bell Street, Henley-On-Thames – WH Brakspear



Γhe Station Tavern, Cambridge – Geronimo Inns Ltd

Da Sandro's Italian Restaurant, Huddersfield



The College, Aberdeen – PB Devco

Why should your clients choose a Servaclean stainless steel bar system?

From pubs and restaurants to hotels, nightclubs and event venues, you need a bar that suits your clients operating needs, serving customers faster and improving productivity for bar staff. With the Servaclean BARFrame stainless steel bar structure, your clients get the best from their bar with purposedesigned equipment.

Modular in construction, a Servaclean bar system allows you to create a bar that combines all the units your client requires from cocktail stations, bottle coolers and glasswash facilities with the option of moving components around to maximise efficiency.

Our commercial modular bar systems can be made bespoke to their requirements with our free design service for behind bar equipment that offers a practical, hygienic and stylish solution that supports any counter top and front panelling.

"I opted for Servaclean for my recent bar projects due to their in-depth knowledge of planning efficient bar layouts and the quality and range of their products. I remain delighted with both of my venues, and Servaclean will be the first people I contact when considering future bars."

Paul Clarkson, Operations Director, PB Devco, Aberdeen



The 'BARFrame' stainless steel structure

- Supports any type of counter top and front panelling
- Suitable for all shapes and sizes for bar counter
- Manufactured from food quality 304 grade 18/8 stainless steel
- Screw together assembly
- Under bar design and service ducts for all pipework, power and data cabling

The Servaclean range of fitments:

- Purpose designed for every operation behind-the-bar
- Easy to clean and built to last for many years with minimal care
- Manufactured from food quality stainless steel and steel dipcoated in hygienic 'Rilsan' polymer
- Up to 14 standard sizes available ex-stock for quick delivery
- Screw fixed as part of the Servaclean stainless steel bar system or, separately, in a timber bar structure

"The Servaclean bar product and professional installation workmanship have been a pleasure to purchase and the increase in 'speed of service' from the new bars has made an almost instant return on investment."

Eric May, Head of Club Development, The Deltic Group Ltd.

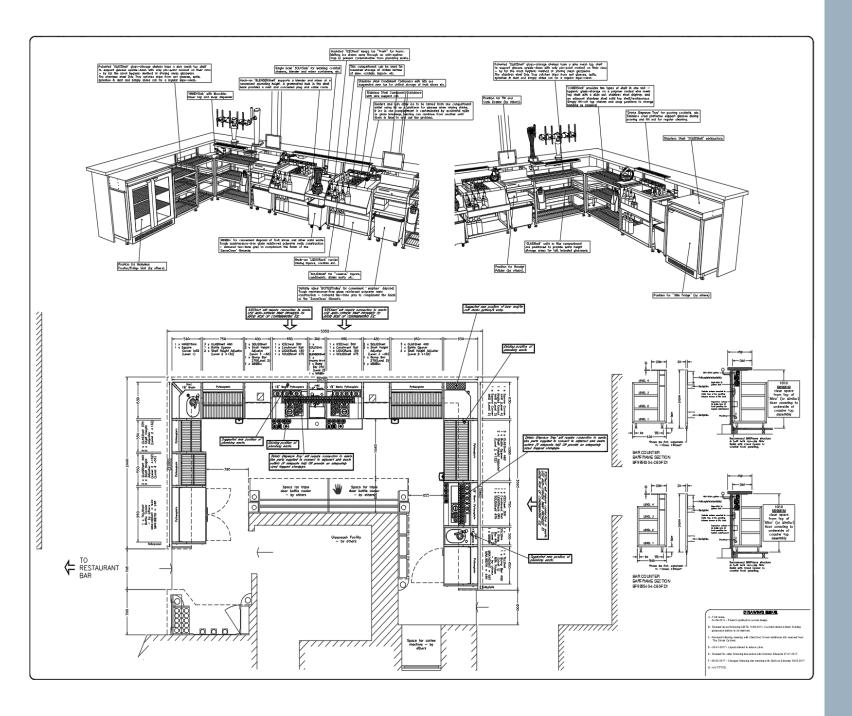




Cottonmouth, Nottingham - Cottonmouth Leisure Ltd



Eden Newcastle - The Deltic Group Ltd



CAD Drawings

As bar manufacturers, making sure that everything fits and is in precisely the right place has always been key to achieving maximum efficiency behind the bar and our *FREE BARPlan* service has been developed to do exactly that.

Three dimensional CAD drawings to illustrate our initial proposals are provided with an accompanying quotation.



Sustainability - A Bar For Life

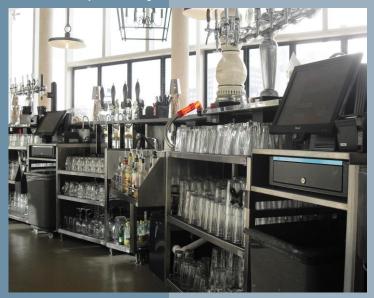








The Oyster Shed, London – Originally installed in 2011, first refit in 2015 and more recently 2018, using Servaclean Refit & Reuse Service



One of the many design benefits of our modular 'BARFrame' system is that it allows existing layouts to be altered, extended or even totally dismantled and reconfigured to your new design – at a fraction of the 'AS NEW' price.

We will plan your new bar layout, taking into account any Servaclean components that are existing on site, and re-use as many components as possible to achieve the new agreed layout. If required, new components can be added to our existing products to meet any new operational requirements.

We offer refit options to suit your timescales and budgets which include:

- An onsite refit our installation team will dismantle the existing bar, deep clean all the units, replace any damaged components, before re-installing the equipment to your new agreed layout. Completed within a matter of hours to minimise the time your bar is closed.
- Alternatively, the existing bar can be dismantled and returned to Servaclean for ultra sonic cleaning, refurbishment and safe storage, ready to be re-installed at a later date.

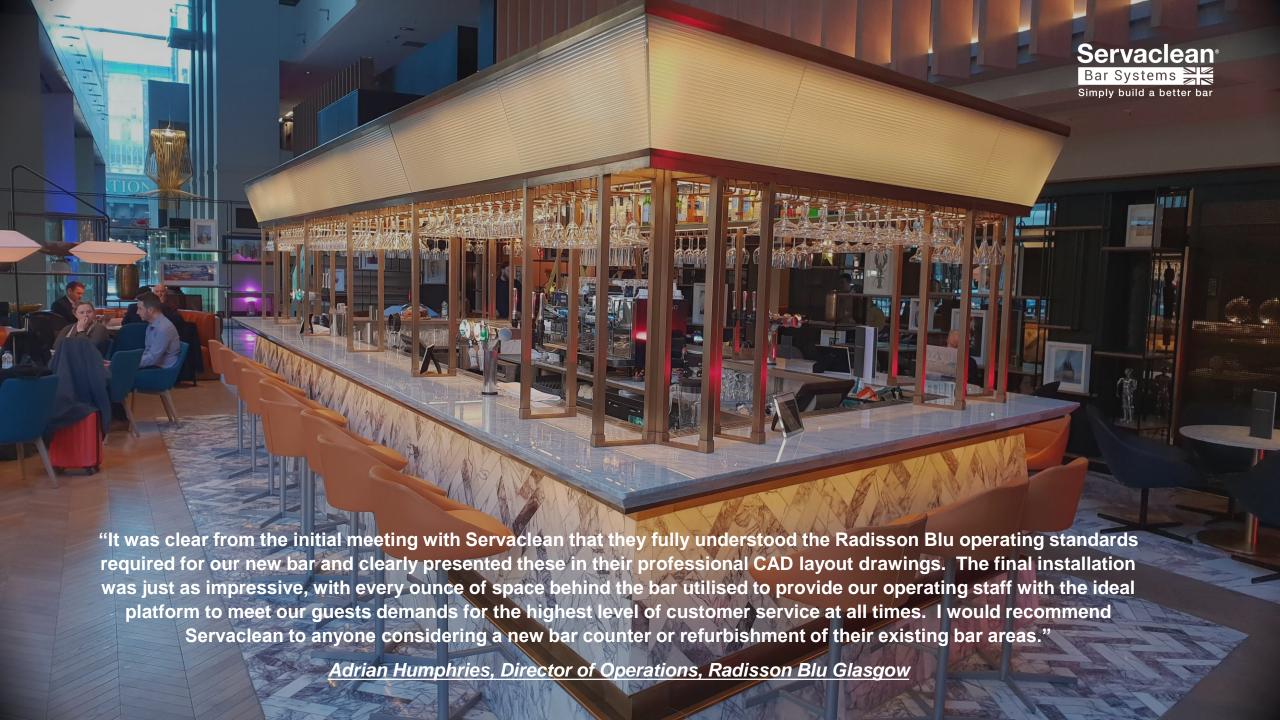
By investing in a Servaclean system you are guaranteeing future cost savings when refurbishing or upgrading your bar to suit future trends whilst helping to reduce your carbon footprint.

"I've worked with Servaclean for over 18 years on many projects. Servaclean are market leaders in their field and their product range and customer service levels are impeccable. Their products are of the highest quality and, even after years of use, they can be re-used again and again when reconfiguring and refurbishing a bar area thus becoming extremely cost effective."

Justin Buckwell, Quantity Surveyor, PSE Associates







Whatever your requirements:



Full Bar Systems
Cocktail Stations
Portable / Event Bars
Mobile Bars
Outdoor Bars
Bottle Coolers
Coffee Stations
Glasswash Stations

We are only a phone call away



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