



Nachshon Kitchen Design



Your Kitchen Starts Here





Nachshon Kitchen Design

Established in 1976 in kibbutz Nachshon, Nachshon Kitchen Design (formerly Nachshon Food Facilities Consultants) is the leading food facilities design consulting firm in Israel. Our team consists of 12 staff members, including 5 senior consultants and 4 CAD & design personnel, working concurrently on up to 250 projects a year, in Israel and abroad.

The Israel Bureau of Standards has registered the company for **ISO 9001- 2008** since 1999; our certification has been reapproved this year up until the year 2018. The company principals are members of the **FCSI** – Foodservice Consultants Society International EAME.

The Nachshon Team



Haray Zacharin
Senior Consultant



Israel Kainy
Senior Consultant



Omrit Schweitzer
Senior Consultant



Amnon Ozeri
CEO/Senior Consultant



Sigal Hajbi
CAD



Menachem Lester
CAD



Orit Ben-Hilel
CAD



Ilan Lev
Senior Consultant



Efrat Shlomo
Accountant



Inbal Tsorfati
Office Manager



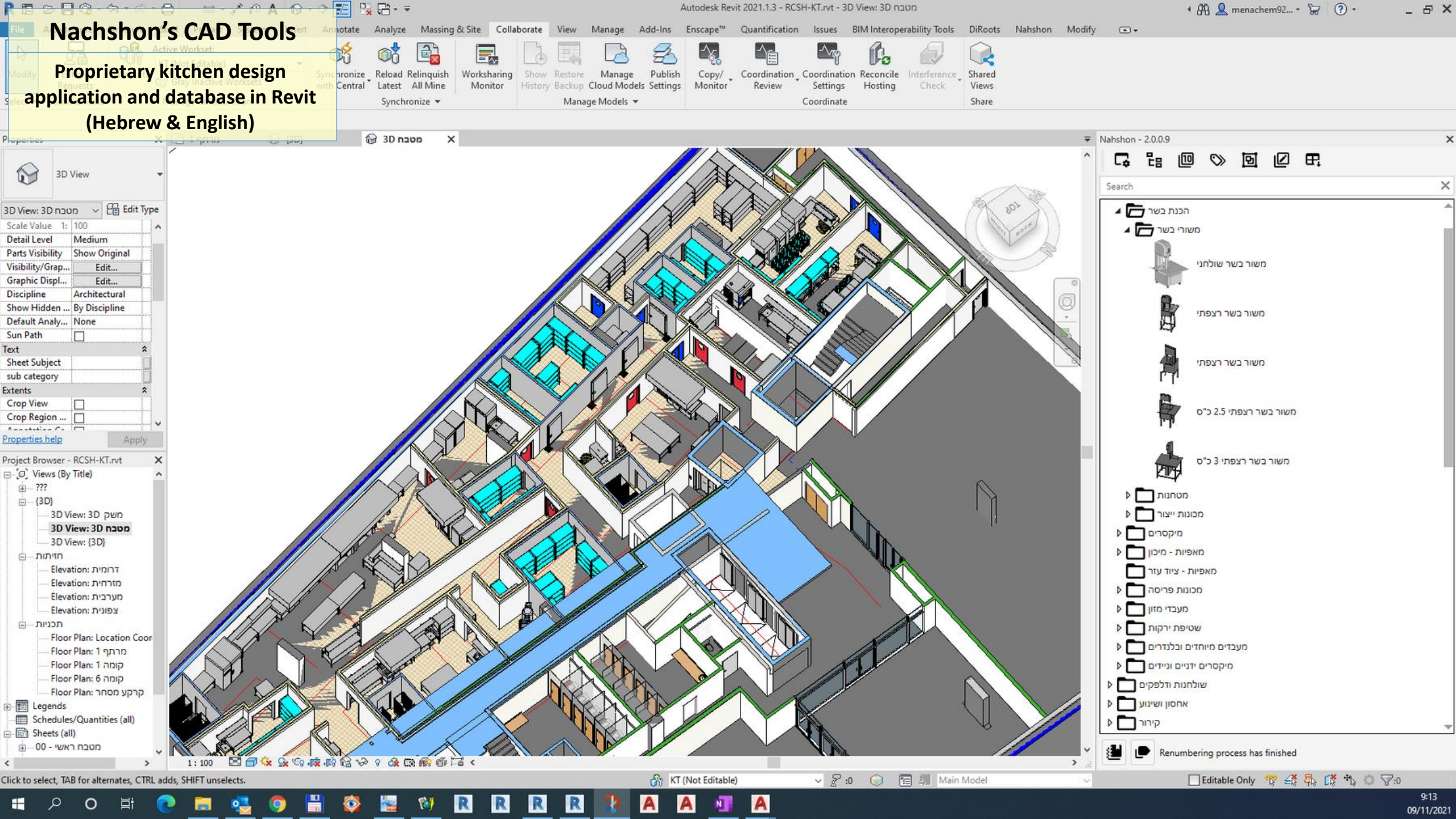
Yitzhak Shtarker
CAD & Technologies



Matan Gilboa
CAD

Nachshon's CAD Tools

Proprietary kitchen design application and database in Revit (Hebrew & English)



3D View

3D View: 3D מטבח

Edit Type

Scale Value	1: 100
Detail Level	Medium
Parts Visibility	Show Original
Visibility/Grp...	Edit...
Graphic Displ...	Edit...
Discipline	Architectural
Show Hidden ...	By Discipline
Default Analy...	None
Sun Path	<input type="checkbox"/>

Text

Sheet Subject

sub category

Extents

Crop View

Crop Region ...

Properties help

Apply

Project Browser - RCSH-KT.rvt

Views (By Title)

- ???
- (3D)
- 3D View: 3D משק
- 3D View: 3D מטבח**
- 3D View: (3D)

חזיתות

- Elevation: דרומית
- Elevation: מזרחית
- Elevation: מערבית
- Elevation: צפונית

תכניות

- Floor Plan: Location Coord
- Floor Plan: 1 מרתף
- Floor Plan: 1 קומה
- Floor Plan: 6 קומה
- Floor Plan: קרקע מסחר

Legends

- Schedules/Quantities (all)
- Sheets (all)
- 00 - מטבח ראשי

Nachshon - 2.0.0.9

Search

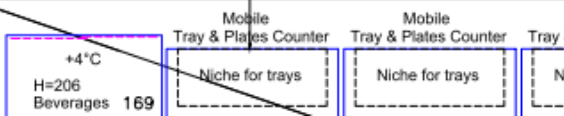
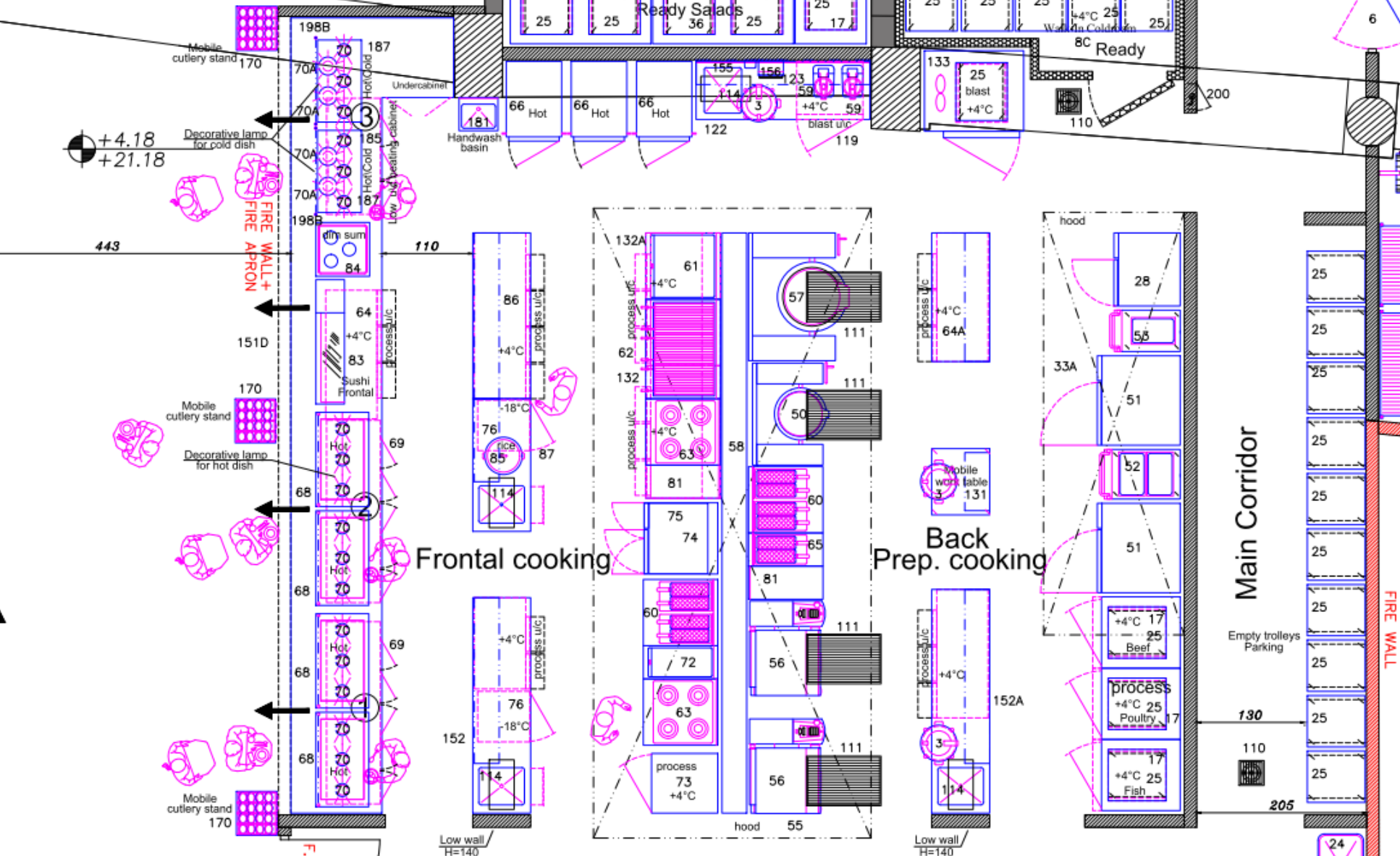
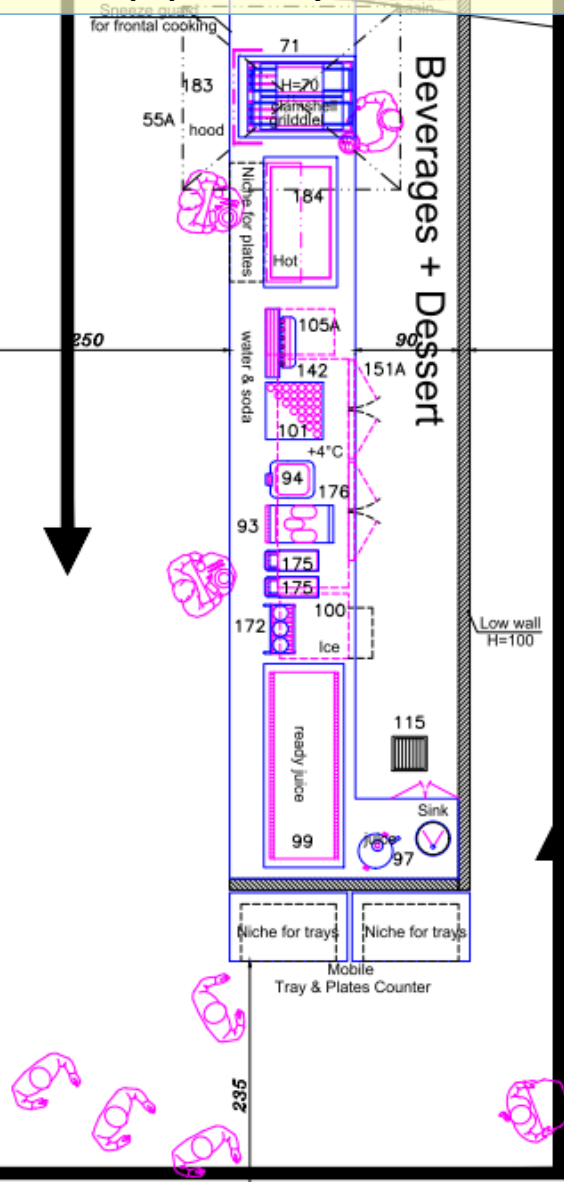
- הכנת בשר
- משורי בשר
 - משורי בשר שולחני
 - משורי בשר רצפתי
 - משורי בשר רצפתי
 - משורי בשר רצפתי 2.5 כ"ס
 - משורי בשר רצפתי 3 כ"ס
- מטונות
- מכונות ייצור
- מיקסרים
- מאפיות - מיכון
- מאפיות - ציוד עזר
- מכונות פריסה
- מעבדי מזון
- שטיפת ירקות
- מעבדים מיוחדים ובלנדרים
- מיקסרים דיניים וניידים
- שולחנות ודלפקים
- אחסון ושינוע
- קירור

Renumbering process has finished

Nachshon's Scope of Work

Equipment Layout Plan

FOOD SERVICE AREA



Nachshon's Scope of Work

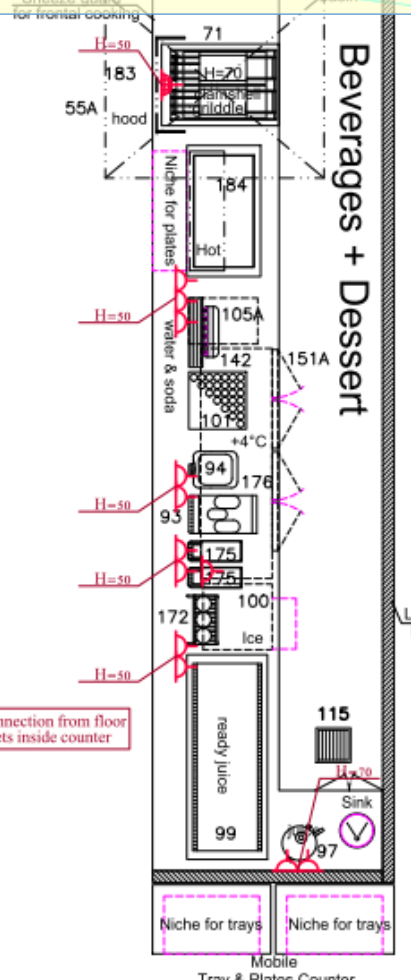
Itemized Schedule of Equipment

Item Number	Item Description	Qty.	Dimensions				Electricity				Water		Soft Water		Refrigeration		Comments	
			Length (Cm)	Width (Cm)	Height (Cm)	Area (SqM)	KW	HP	Ph	Ess.	Cold	Hot	Cold	L /Hour	Drain	Integral		Ctrl.
1A	Walk-in coldroom	1	1	1	260	6.6		1	3	X					2"		X	Acc. to AC consultant
1B	Walk-in coldroom	1	1	1	260	4		1	3	X					2"		X	Acc. to AC consultant
2	Walk-in freezer	1	1	1	260	5.4		1.5	3	X					2"		X	Acc. to AC consultant
2C	Walk-in General Freezer	1	1	1	260	5.7		1.5	3	X					2"		X	Acc. to AC consultant
3	Walk-in thawing coldroom	1	1	1	260	3.2		1	3	X					2"		X	Acc. to AC consultant
4	Mobile heating cabinet 36 1/1GN pans	1	77	93	180		3		1									
5	Dining table (rectangular - seats 8)	17	240	80	75													
6	Dining table (rectangular - seats 6)	3	180	80	75													
7	Double-rack warewasher	1	138	87	237		9.8		3				3/4"	180	8"4"			No vent. hood needed
8	Heavy-duty dunnage rack	1	153	53	30													
9	1400 Lt. reach-in refrigerator	1	142	80	210			0.5	1	X							X	
11	Plate Trolley (4 Columns)	4	78	69	81													
12	Ceramic heated display w/sneeze guard	6	150	70			3		3									Sneeze guard height - 55 cm.
15	360 lt. garbage can	3	63	83	109													
16	Office table + chair	2	120	60	75													
17	Decorative heating lamp	18	14	14	20		0.5		1									
18	Cup Baskets Transport Trolley	6	55	55	90													
20	Hot/cold battery with pre-rinse spray	2	18	35	110							1/2"	1/2"					
20A	Hot/cold battery with pre-rinse spray	1	18	35	110							1/2"	1/2"					
21	S/s trolley with 80 lt. garbage can	2	50	50	80													
22	Two-sink work table	1	200	70	90							1/2"	1/2"		8"4"			
23	Work table with sink	1	140	70	90							1/2"	1/2"		8"4"			
24	Racks Trolley 36 1/1GN	2	62	70	175													
25	3-Shelves Work Trolley	1	82	55	100													
27A	Refrigerated display well w/ sneeze guard	3	170	75	15			1.1	1	X					2"		X	Sneeze guard height - 40 cm.
28	11 Liter drop-in soup dispenser	2	31	31	28		1		1						2"			
29	Drop-in cold desserts display	1	150	70	78			0.9	1	X					2"		X	
30	Counter-top ice-cream machine 250 portions/hour	1	51	68	71		2.1		1									
31	Drip well	1	150	12	4										2"			
32	4-Tap dispensing tower for cold water & soda	1	37	27	44													
33	400 Cups/h cold water & soda machine	1	40	60	50			0.3	1			1/2"			2"			
34	Juice machine (from concentrate) w/3-tap dispenser	1	50	50	60			0.25	1				1/2"		2"			Dispensing tower - 45 cm
35	Basket for cups/glasses	1	50	50	8													
36	Combisteamer 10 1/1GN	2	85	77	102		19		3				3/4"	25	2"			
37	Fry Top (Chromium Smooth Surface)	1	80	90	25		16		3									
38	4-Hob induction range	2	80	90	25		20		3									
40	15+15 Liters electric fryer	2	80	90	25		20		3									
41	80 Liters Electric Tilting Bratt Pan	1	80	90	70		15		3			1/2"	1/2"		8"4"			
42	60 Liters Boiling Pan	1	80	90	70		9.5		3			3/4"	3/4"	1/2"	8"4"			
43	Electric Char-Grill	1	80	90	25		16		3									
44	Pasta Cooker 40 Liters	1	40	90	70		10		3				1/2"		2"			
45	Worktable	2	40	90	25													
47	Bain-Marie Holding Well	1	40	90	25		2.2		1				1/2"		2"			
48	Work table with sink	1	220	70	90							1/2"	1/2"		8"4"			
48A	Work table with sink	1	150	70	90							1/2"	1/2"		8"4"			
49	600 Lt. reach-in refrigerator	2	70	70	210			0.4	1	X					2"		X	
50A	Work table with sink	1	140	70	90							1/2"	1/2"		8"4"			
51	Work table with sink	1	220	70	90							1/2"	1/2"		8"4"			
52	Fish cleaning table	1	175	70	90							1/2"	1/2"		8"4"			
55	Chilled meat grinder	1	37	65	56		2.2		3									500 kg/hour
56	Refrigerated milk dispenser	1	36	42	82			0.2	1									
58	Automatic coffee/milk machine with built-in grinders	1	33	59	71		3		1				3/8"		2"			140 espresso cups/h
59	Conveyor toaster 350 slices/hour	1	37	42	35		1.5		1									
61	Table-Top Vegetable Slicer	1	24	57	47		0.75		3									
62	55 Lt. under-counter hot water dispenser	1	25	32	41		2.6		1			1/2"			2"			Includes dispensing tap

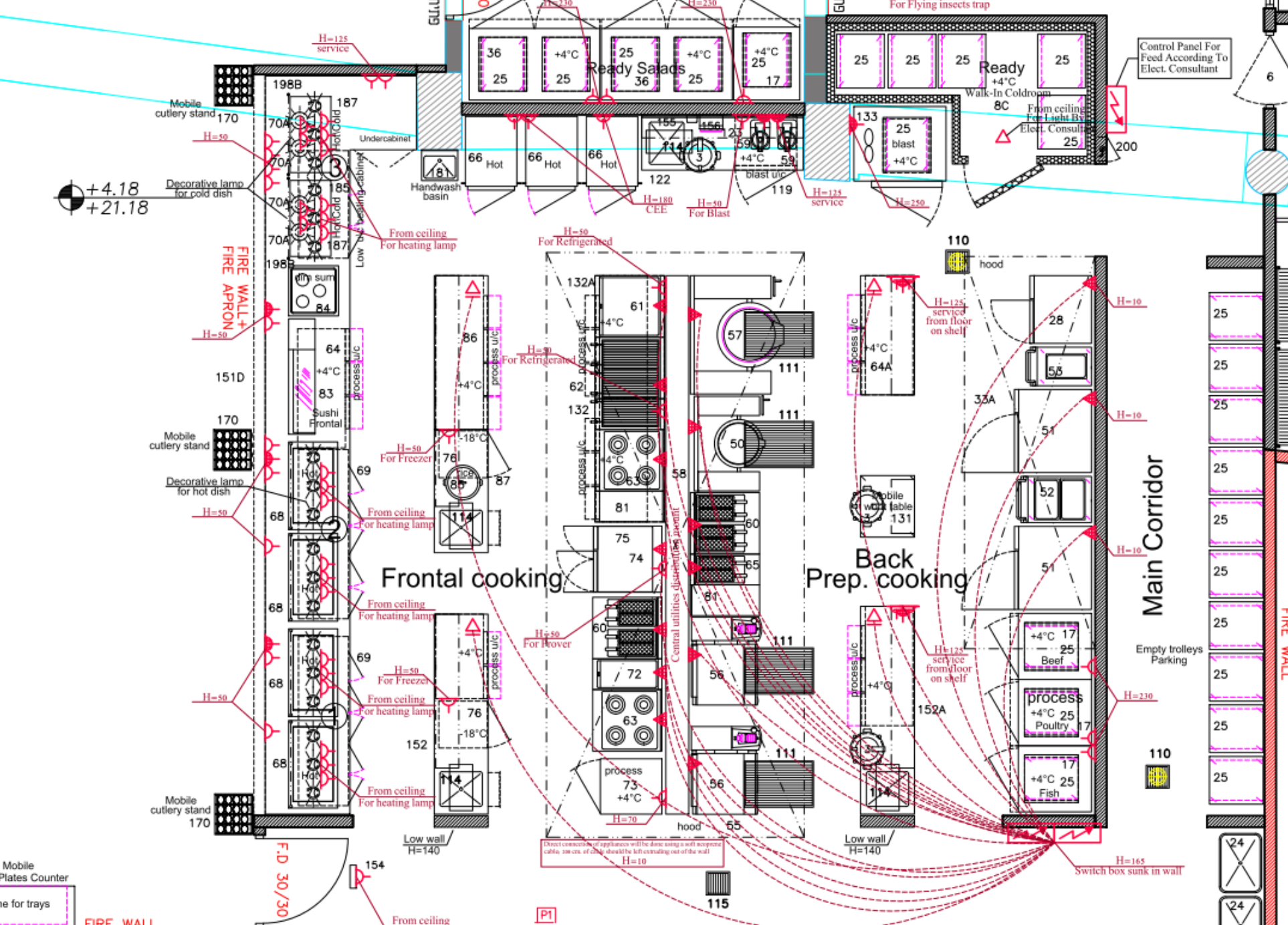
Nachshon's Scope of Work

Utilities Connection Plans

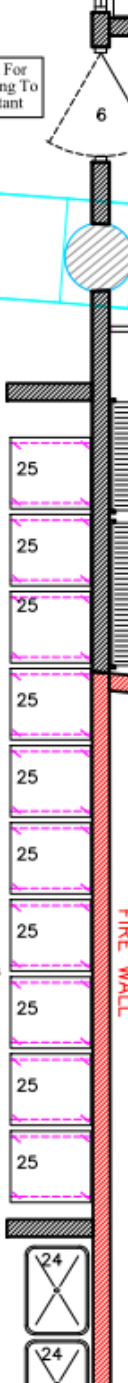
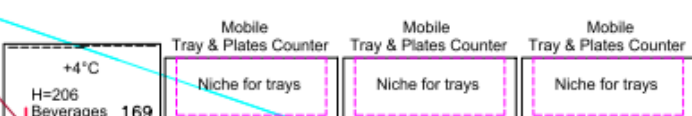
FOOD SERVICE AREA



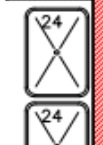
All connection from floor
Outlets inside counter



Direct connections of appliances will be done using a well accepted cable, see spec. of cable should be left protruding out of the wall



Empty trolleys Parking

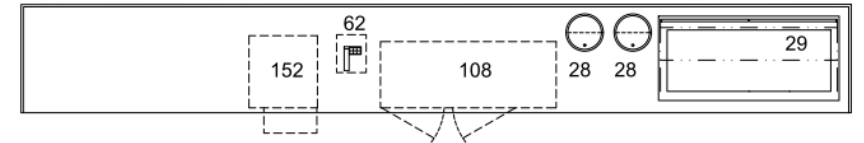


Nachshon's Scope of Work

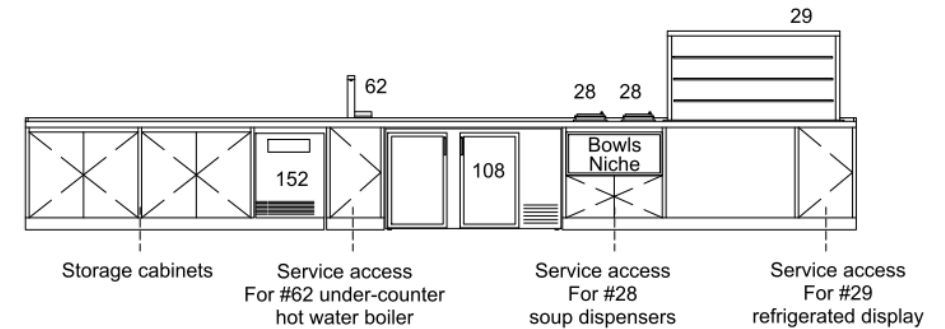
3D Views & Elevations



Layout



Front Elevation



Nachshon's Scope of Work

Equipment Specifications



Part Number : MNK-22	40Liters Mixer/Cutter	Qnt : 1
Dimensions (in cm) : Length: 75 Width: 58 Height: 113		



Picture for illustration only – see text for details!

Designed for cutting/chopping/mixing/grinding/kneading of miscellaneous food types (meat, vegetables, soup, sauces etc.)

Capacity: 40 liters

- Includes:**
- Base unit includes heavy-duty induction motor;
 - Motor work speeds – 1140 RPM
 - Motor with overload cut-off switch;
 - Removable 40 liters bowl with inside blade assembly;
 - Bowl with see-through lid, with removable top allowing for ingredients to be added while cutter is running;
 - Lid fitted with plastic seal to prevent leakage;
 - Motor stops automatically when lid opens;
 - Accessible control panel with Go/Stop buttons and with timer;
 - Base with anti-skid bottom fixings.

All moving parts easily disassembled and put back together for cleaning purposes;
 All parts which come in contact with food to be made from s/s #304, finish #4;
 All other metal parts – s/s or aluminum compound;
 Non-metal parts – made from hard plastic, approved for use in food processing facilities.

3-Phase, 5KW



Part Number : MNK-95	Tray & cutlery counter - dairy service	Qnt : 3
Dimensions (in cm) : Length: 53 Width: 45 Height: 120		



For illustration only – see text for details

For storage and display of cutlery – held in decorative containers – to be used at self-service line.

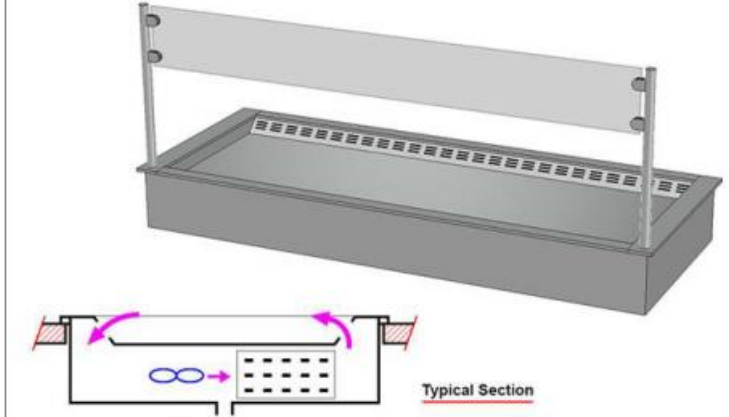
- Includes:**
- Forward-sloped s/s frame, with crossing s/s rods designed to hold up to 16 cylindrical containers for silverware;
 - Frame placed on top of two side columns, each with adjustable, anti-slip leggings;
 - Frame's bottom – 75 cm. above floor;
 - Columns with horizontal/sloped cross bracing for support.

Made entirely from s/s #304, decorative finish;
 Columns and holding frame – s/s profiles, minimal gauge 1.5 mm;
 Container supporting rods – full s/s, connected to frame via smoothed weld;;
 Frame connects to support columns via s/s bolts or smoothed weld;
 Reinforced to support at least 60 kg.

Standard Accessories:
 To be supplied with 16 s/s cutlery containers (as sold by Ikea) – to be approved by client.



Part Number : MNK-13	Refrigerated well w/ventilated top	Qnt : 1
Dimensions (in cm) : Length: 178 Width:70 Height: 20		



For cold storage & display of food, held in decorative serving dishes, at temperatures of +1°C to +5°C (at an ambient temp. of +43°C).

- Includes:**
- Single-press shallow well (35 to 50 mm), with top-mounting flange for insertion into counter-top;
 - Well chilled by central-running heat exchanger, installed at well's bottom, with fans mounted on both its sides forcing the cool air sideways & upwards;
 - Well's sides sloped, with horizontal slots for air to flow out over the food;
 - Condenser unit (see below);
 - With automatic re-evaporation of the defrost water – no drainage connection required;
 - Control panel (to be installed in counter's body) - with temperature regulator and digital display, on-off switch and status indicator light.
 - With vertical sneeze guard, made up of 2 side columns built into the well, with a 20 cm.-high glass panel;
 - Glass shelf at a height that allows **at least 35 cm. of free access** from diners' side.

Well made entirely from s/s #304, with #4 inside finish;
 Sneeze guard glass made from tempered glass, 6-8 mm.-thick, attaching to legs by special joints and isolating rubber;
 Legs attach to well via hidden-from-view s/s screws or by smooth, polished weld.

1-phase, 0.6HP
 To be installed as part of self-service counter #92H kosher dining room).

The item will be supplied with:

Connected to central cooling system

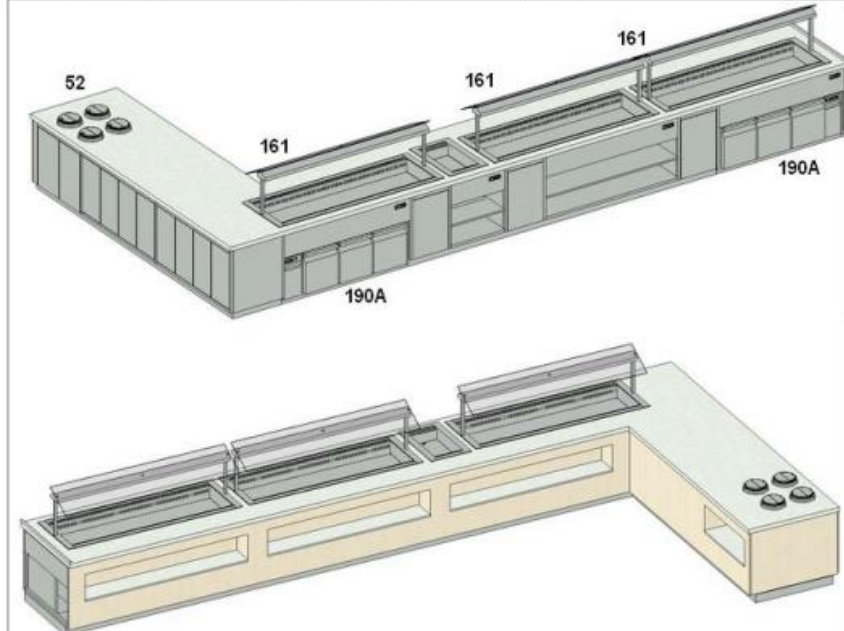
The refrigerator will be connected to the project's central refrigeration system;
 Quote will include all piping, connectors and any and all work needed to connect the refrigerator to the refrigeration system.

Nachshon's Scope of Work

Equipment Specifications



Part Number : MNK-164	Service/self-service counter	Qty : 1
Dimensions (in cm) : Length: 1060 Width: 110 Height: 90		



Picture for illustration only – see text for details

For cold/heated display and serving/self-service of food.

Includes:

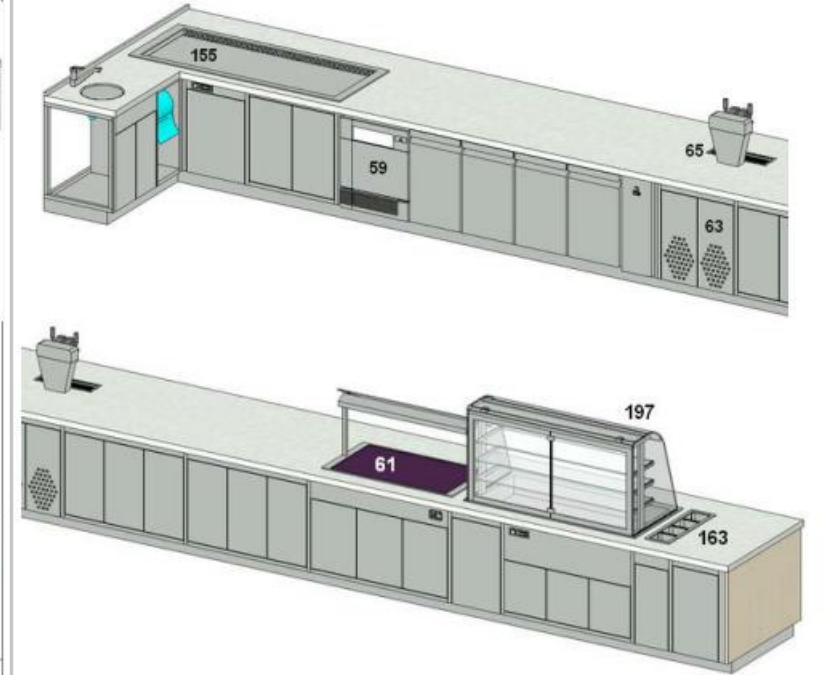
On service side, where no other equipment is specified – open shelves and service doors;
All doors with hidden-from-view hinges and recessed handles;
Plate niches in front – as per architect's elevations and sections.

All items numbered in the pictures above are to be incorporated into the counter:
They are to be supplied and installed on-site as one, complete unit.

Final dimensions of the counter –
as per plan and according to measurements taken on-site by the contractor.
see Architect FB Dining Rooms Counters Elevation. **ELEV-F**



Part Number : MNK-164C	Service/self-service counter	Qty : 1
Dimensions (in cm) : Length: 1200 Width: 110 Height: 90		



Picture for illustration only – see text for details

For cold/heated storage/display and serving/self-service of food and beverages.

Includes:

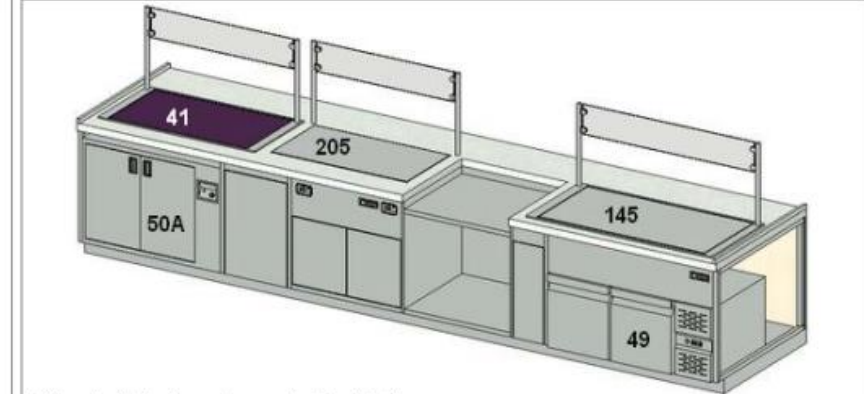
On service side, where no other equipment is specified – storage cabinets and service doors;
All doors with hidden-from-view hinges and recessed handles;
Plate niches in front – as per architect's elevations and sections.

All items numbered in the pictures above are to be incorporated into the counter:
They are to be supplied and installed on-site as one, complete unit.

Final dimensions of the counter –
as per plan and according to measurements taken on-site by the contractor.
see Architect FB Dining Rooms Counters Elevation. **ELEV-H , ELEV-G**



Part Number : MNK-164D	Service/self-service counter	Qty : 1
Dimensions (in cm) : Length: 465 Width: 110 Height: 90		



Picture for illustration only – see text for details

For cold/heated preparation/storage/ display and serving/self-service of food.

Includes:

Lowered shelf (H=80) for mobile equipment, with open storage shelf underneath and with preparations for protected electric sockets;
Service doors with hidden-from-view hinges and recessed handles.

All items numbered in the pictures above are to be incorporated into the counter:
They are to be supplied and installed on-site as one, complete unit.

Final dimensions of the counter –
as per plan and according to measurements taken on-site by the contractor.
see Architect FB Dining Rooms Counters Elevation. **ELEV-E**

Nachshon's Scope of Work

Equipment Specifications



Soiled dish return table/recycling counter

Soiled dish return will be done into plastic containers, placed on a table placed between the dining room and the dishwashing room;
Trays will be placed in overhead compartments;
The table will also include round openings, that allow diners to pour garbage (organic and non-organic) down into garbage and recycling bins, placed underneath the table;
Bins will be accessible from the front (dining-room side) via s/s doors;
Table will be built in 2 levels, to accommodate 26 cm. height difference between dishwashing room and dining room.

Every counter will include:

S/s frame for opening in wall

To be installed in existing opening on site – final dimensions to be taken by the manufacturer;
With wall anchors, to be secured to adjoining construction;
Made entirely from s/s #304, with #4 finish

Overhead tray compartments

5 Compartments – 45 cm.- deep, 47 cm.-wide – welded to the frame;
Each compartment with all rounded corners at the bottom.

2-Level table

On dining room side – 33 cm.-deep surface, with 4 openings and with 4 frontal doors for garbage and recycling bins;
Each chute built as cone-like short pipe, 15 cm. in diameter with circumferential ridge on top, welded flush to table's surface;
All doors with hidden side hinges and recessed handles;
On dishwashing room side – 52 cm.-deep table, at 80 cm. above room's floor, built with a gentle slope (3.5-4%) towards the dining room, with a raised ridge at the front to prevent containers from sliding off the table;
Legs, each with adjustable plastic base (adjustable range – 50 mm), connected by supporting struts.
Number and placement of legs & struts – acc. to contractor, to be approved by the kitchen consultant.

Reinforced to support 100 kg/meter;

All metal parts made from s/s #304, outside finish #4;

All surfaces – s/s sheet, minimal gauge 1.5 mm;

Legs and struts – tubular s/s (rectangular/round), minimal wall gauge 1.5 mm;

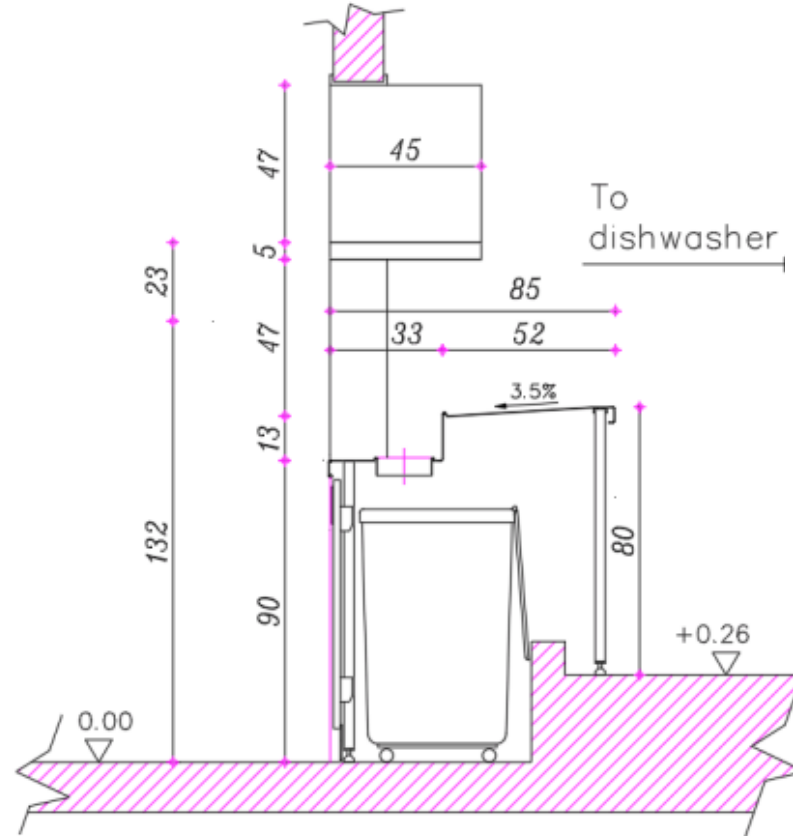
Exposed weld areas smoothed and polished to match adjacent surfaces;

Adjustable leggings – made from hard plastic, approved for use in food manufacturing facilities.

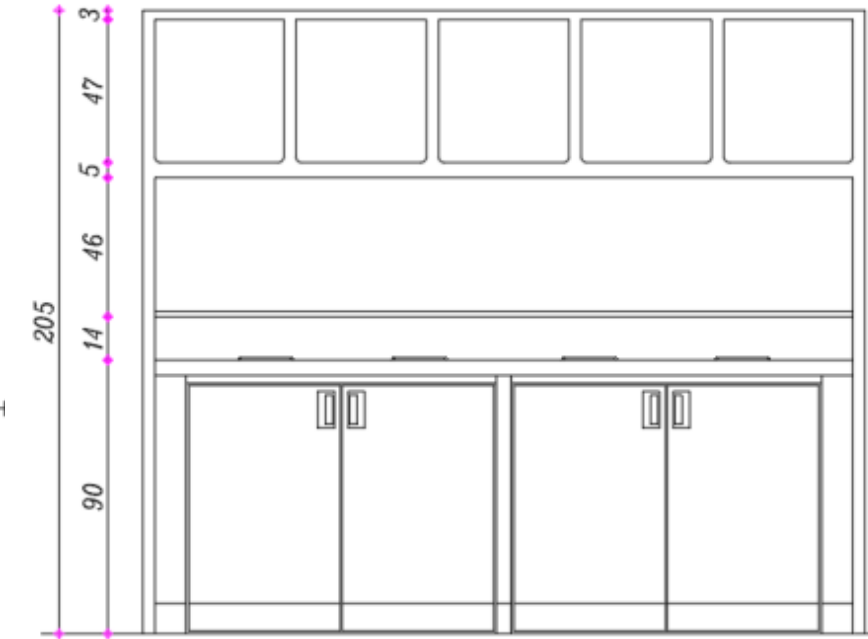
The contractor will build a full-size wood mock-up, which will be used – together with the client and the architect – to determine the counter's functionality and decide on any changes and/or improvements needed to the design given below.



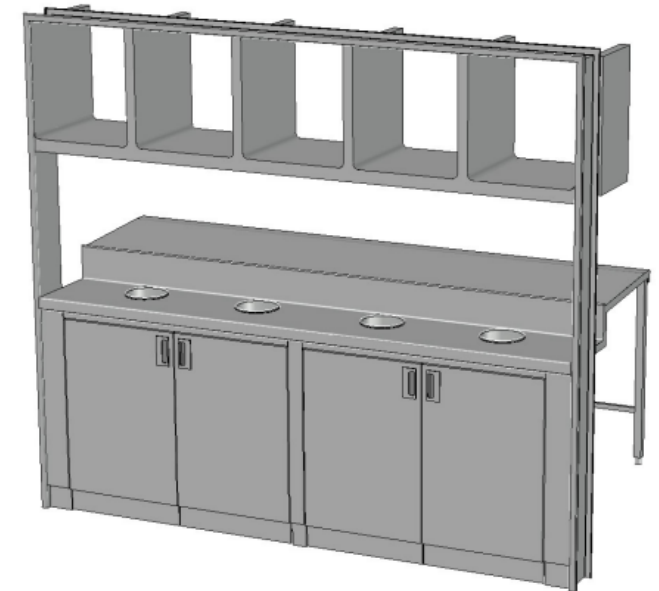
Typical Section



Front Elevation



Typical View



Projects

Since its foundation in 1976, our office has designed over 7000 projects; our “founding fathers” – Shmil Mermelshtein and Yosef Shefts – each were major influences on food facilities design in Israel, in both the institutional and commercial field. In the next pages we present a small sampling of our clientele over the past few years, which we believe represent the wide variety of projects we lead in our field.



Facebook Tel-Aviv



Azrieli Assisted Living Modi'in



Jerusalem Hadassah Hospital



Bucarest Radisson Hotel



Intel Kiryat-Gat



Israel Aerospace Industries



Assaf Harofe Hospital



Delta Galil



Ben Gurion Airport Terminal 3



Restaurants, Cafes and Food Courts



Hotel Chains



Manufacturing & Hi-Tech Companies



Private & Government Healthcare Institutes



Food Catering Companies



IDF & Government



Services

Whether it's a neighborhood cafe , cafeterias for a tech giant or an exclusive hotel – designing the food facilities for a commercial or institutional enterprise is a complicated business, requiring careful, detail-oriented planning. Our typical work process will include:

- (on renovation projects): Inspection and approval for use of existing equipment
- Studying the project and preparing concepts and the food facilities program
- Providing the design team with information and details regarding kitchen design and construction
- Working with the architect on the facility's layout design
- Area allocation and food process flow
- 1:50 equipment layout, complete with an itemized schedule
- Securing initial approval from the health authorities
- Providing the project's engineering consultants with general connection points for electricity, gas, water and drainage, to be used as guides for planning
- Detailed "Request for Price Bid" (tender) documents, to serve for receiving quotation proposals from kitchen equipment contractors
- Review of bid submittals, to ensure conformity to the plans & specifications
- Visits to the site for coordination, meetings, overall supervision and project acceptance

Our design team uses a proprietary application, developed by Nachshon for kitchen design and integrated into the latest AutoCAD software; the software is supported by a giant data base and a vast array of technical specifications and details (in Hebrew and English), covering all project needs. However, first and topmost, the Nachshon team's best asset are the accumulated decades of experience it brings to the table – all in service of your project.