



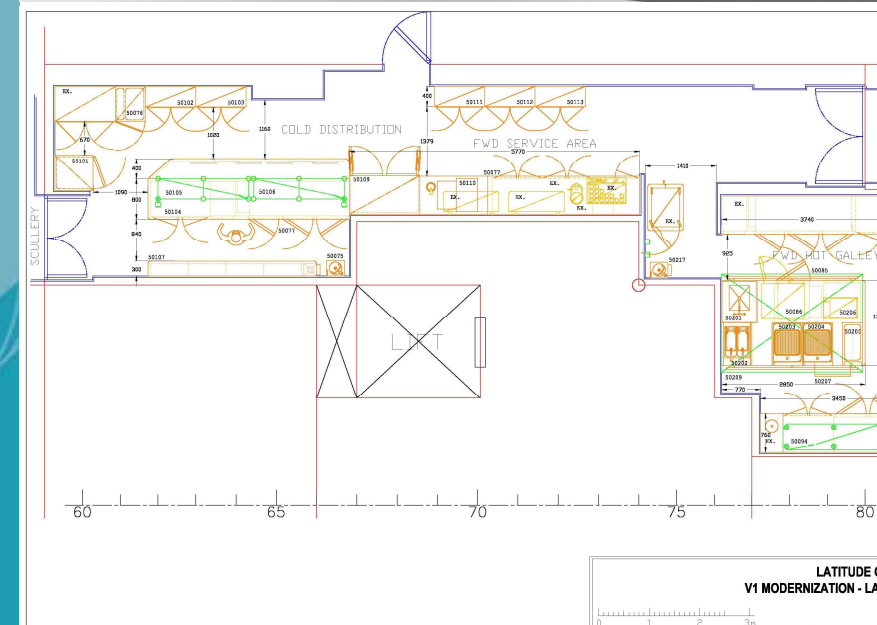
# CATERING

## Architecture

New Building & Modernization  
Optimize to save space & money

- ▶ Pre-contractual services
- ▶ Food flow concept
- ▶ Design lay-out (2 D / 3D)
- ▶ Equipment & Turn key specification
- ▶ Onsite Supervision

[www.dl-services.com](http://www.dl-services.com)

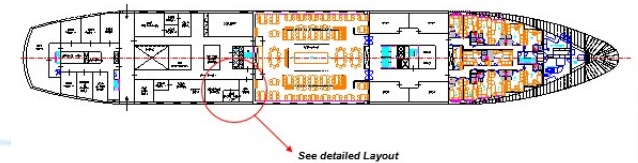


# New Building Process

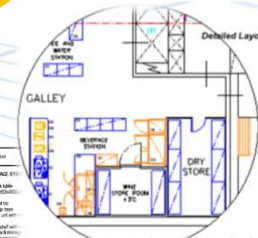
*Put our expertise to work for you to advise and develop*

## GENERAL ARRANGEMENT (GA)

Preliminary  
GA



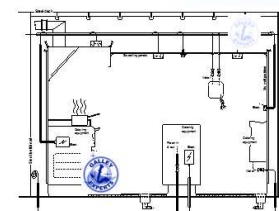
Layout  
Drawing



Equipment  
List

Item No.	Description	Quantity	Unit	Remarks
201	Deck plate, 1/2" thick, 304 stainless steel, 10' x 10' x 1/2"	1	sq. ft.	
202	Deck plate, 1/2" thick, 304 stainless steel, 10' x 10' x 1/2"	1	sq. ft.	
203	Deck plate, 1/2" thick, 304 stainless steel, 10' x 10' x 1/2"	1	sq. ft.	
204	Deck plate, 1/2" thick, 304 stainless steel, 10' x 10' x 1/2"	1	sq. ft.	
205	Deck plate, 1/2" thick, 304 stainless steel, 10' x 10' x 1/2"	1	sq. ft.	
206	Deck plate, 1/2" thick, 304 stainless steel, 10' x 10' x 1/2"	1	sq. ft.	
207	Deck plate, 1/2" thick, 304 stainless steel, 10' x 10' x 1/2"	1	sq. ft.	
208	Deck plate, 1/2" thick, 304 stainless steel, 10' x 10' x 1/2"	1	sq. ft.	
209	Deck plate, 1/2" thick, 304 stainless steel, 10' x 10' x 1/2"	1	sq. ft.	
210	Deck plate, 1/2" thick, 304 stainless steel, 10' x 10' x 1/2"	1	sq. ft.	

Turnkey



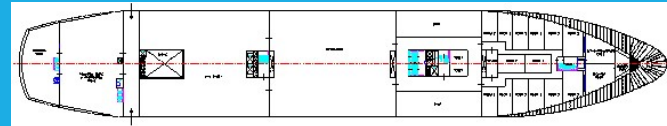
*Optimize to save space & money*

## Meeting with Owner and Architect and/or Shipyard

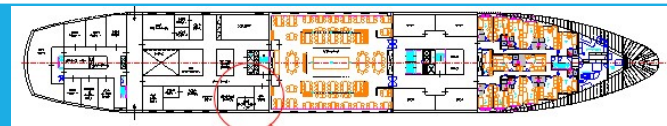
We participate in defining the preliminary general arrangement.

- Layout of the passenger areas
- Layout of the crew areas
- Food handling (lifts, corridors)
- Food storage (positive, freezer, dry etc.)
- Food flow
- Waste flow

Start

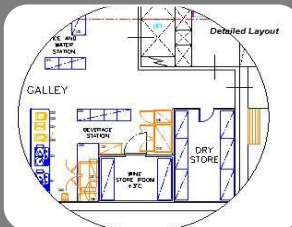


Result





# Construction of the project

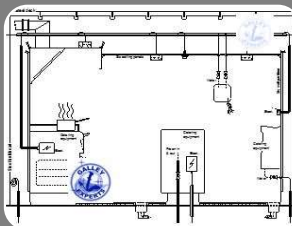


Design Layout Drawing

A table listing specific equipment for a mobile laboratory unit. The table has columns for 'No.', 'Description', 'Unit', 'Qty', 'Unit Price', 'Total Price', and 'Remarks'. The items listed include: 1. Mobile Laboratory Unit (1 unit, 1.000, 1.000, 1.000); 2. Mobile Laboratory Unit (1 unit, 1.000, 1.000, 1.000); 3. Mobile Laboratory Unit (1 unit, 1.000, 1.000, 1.000); 4. Mobile Laboratory Unit (1 unit, 1.000, 1.000, 1.000); 5. Mobile Laboratory Unit (1 unit, 1.000, 1.000, 1.000); 6. Mobile Laboratory Unit (1 unit, 1.000, 1.000, 1.000); 7. Mobile Laboratory Unit (1 unit, 1.000, 1.000, 1.000); 8. Mobile Laboratory Unit (1 unit, 1.000, 1.000, 1.000); 9. Mobile Laboratory Unit (1 unit, 1.000, 1.000, 1.000); 10. Mobile Laboratory Unit (1 unit, 1.000, 1.000, 1.000).

Specific equipment list

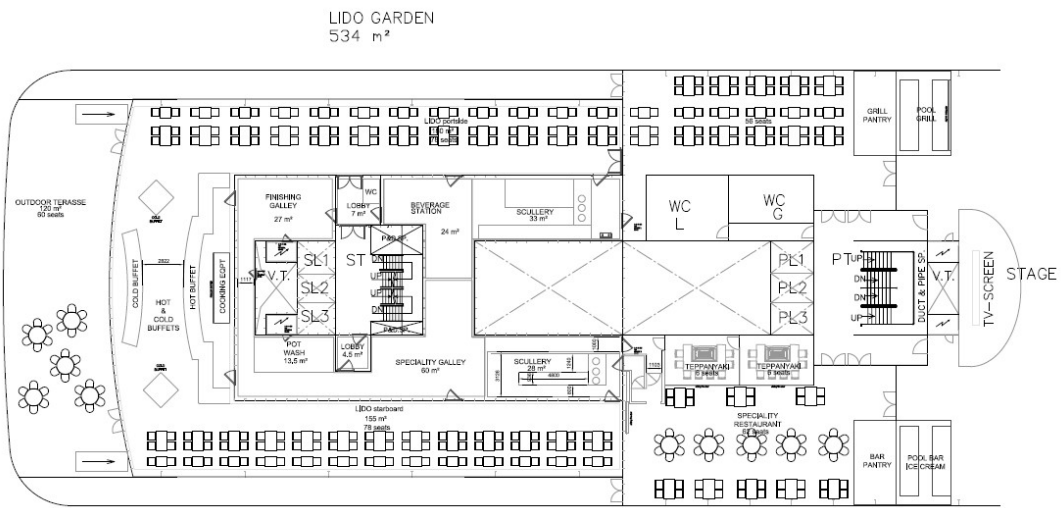
- With cost budgeting
- You can use it as a contractual document



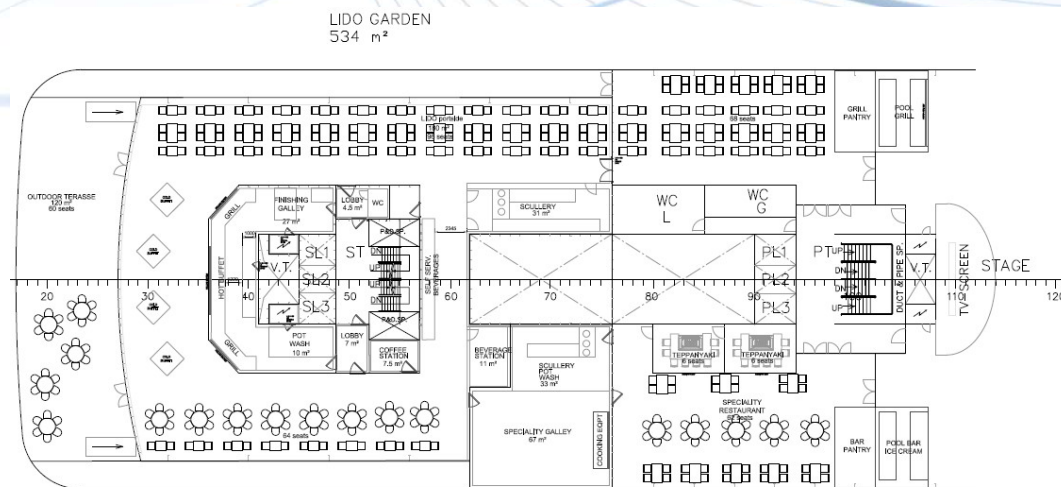
Specific turnkey

- Description of the main components :
- Stainless steel insulated wall partitions
- Stainless steel ceiling panels
- Non-skid ceramic tiles...

# Example – Lido Garden – Concept proposal

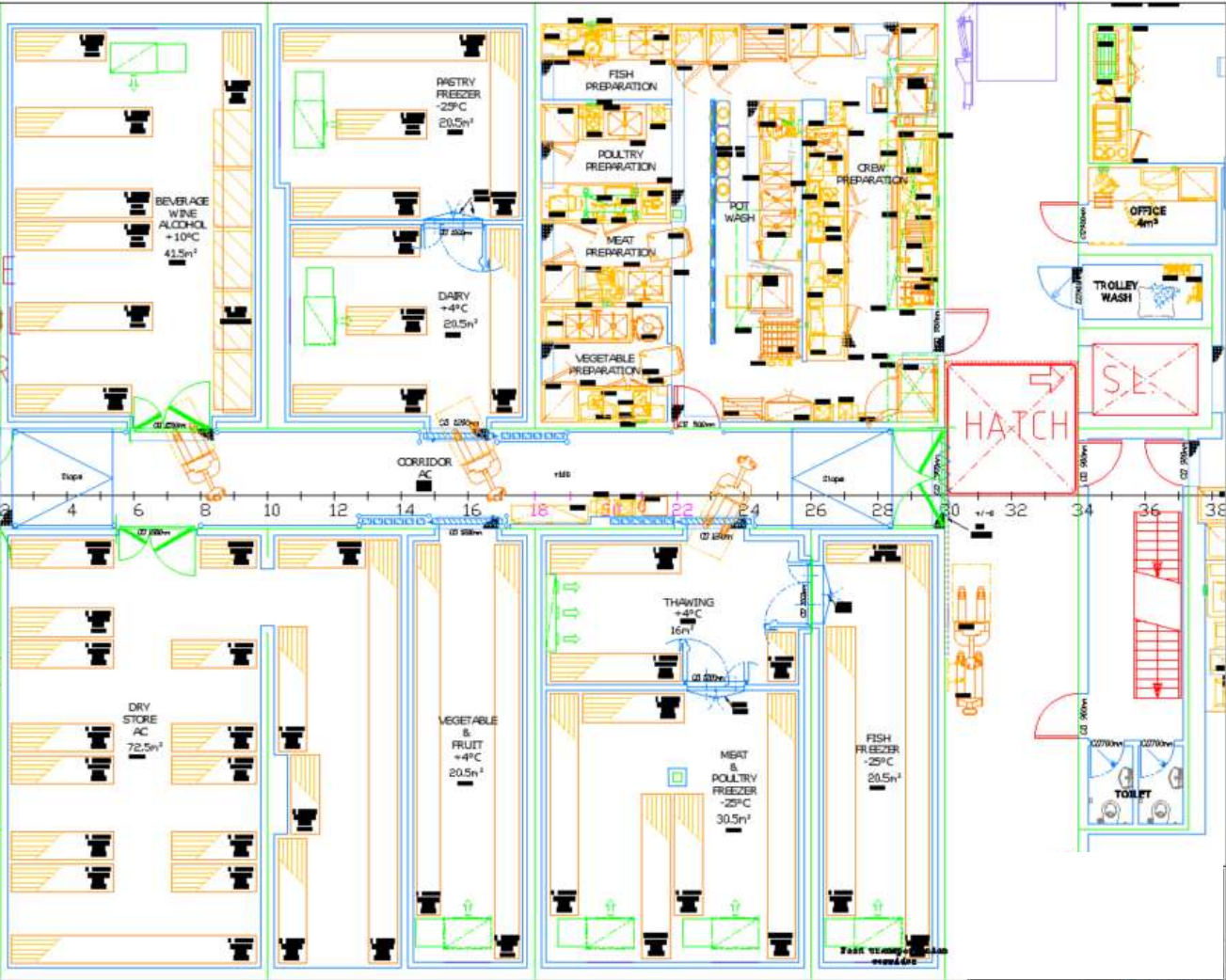


Option 1



Option 2

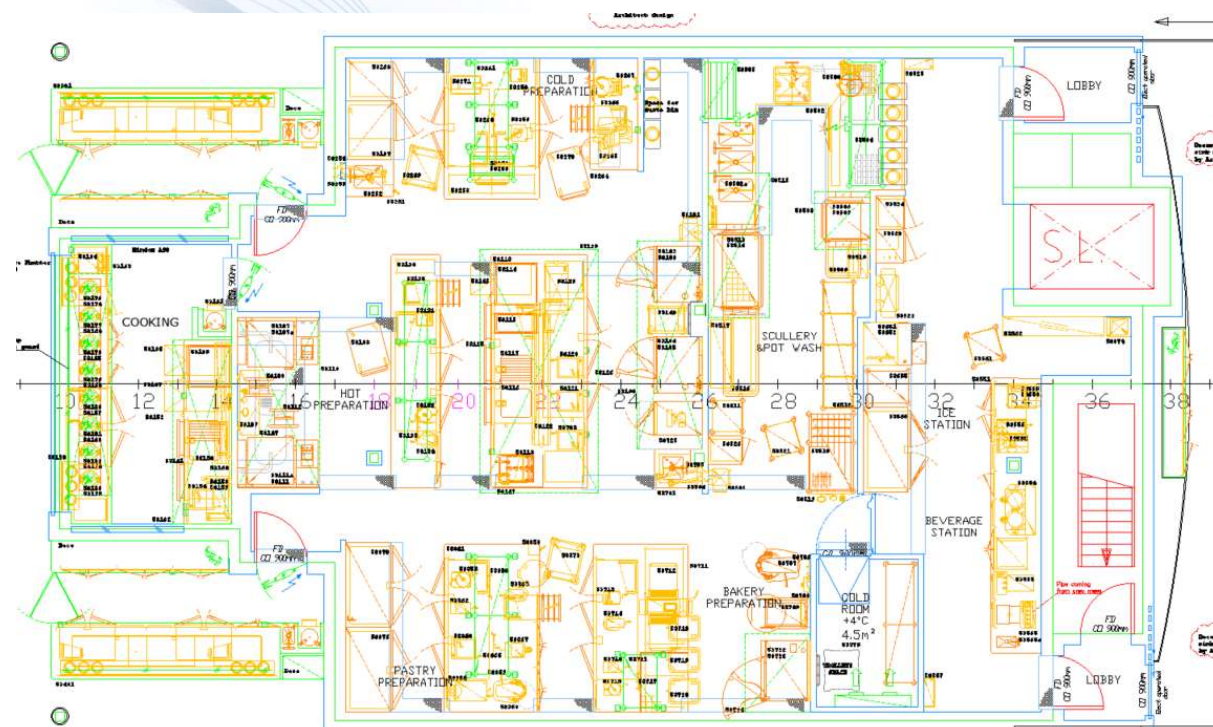
# Example – Equipment Proposal layout & Equipment list



			DECK 04
			PROVISION STORES
A	042100	0	S/s hand wash sink type Tailor made (see technical specification)
A	042100	0	Drinking water cooler type "SW12" SCOTSMAN
A	042101	1	Insect killer type Glu-60 FG6CSS BOWER - s/s finish, wall mounted model, protected area up to 60 sq. metres
A	042102	1	Electric Forklift capacity 2000kg (w/battery functioning) type EJE120 JUNGHEINRICH (not shown on layout) - plug connection for battery charger
A	042103	1	Manual Forklift capacity 2000kg type AM120P JUNGHEINRICH (not shown on layout) - made of stainless steel
A	042104	1	Liquor +8°C (see cold room specification) with included stainless steel storage equipment list below.
A	042100	0	Corridor AC (see cold room specification)
A			Stainless steel storage equipment list: - s/s AISI 304 (X5CrNi18-10) tubular shelving with removable plate shelves (4 levels depth 600mm) must be installed as shown in the layout. Each level of storage must be with anti-rolling bars on each side and 2 additional anti-rolling bars per level on wall side. - s/s US pallets (1200x800mm) must be delivered and installed over the entire floor area available. - s/s sides and dividers for US pallets (1200x800mm) must be delivered for 10% of the amount of pallets.
			FISH PREPARATION
A	043451	1	S/s refrigerated working counter with sink Tailor made (see contractual specification) dim. 2850x860 2700x750x900mm * Top - neutral top with turned-down marine edge and backsplash - sink 700x500x500mm - mixing battery type B-2280 T&S or Equivalent - twist handle waste outlet w/overflow assembly type CHG or Equivalent - reinforcement and vertical support for manual can opener * Under - refrigerated counter 2 doors with guide rails for GN2/4 GN1/1 pans - technical space for remote cooling connections with lockable hinged door - free space for waste bin
A	043452	1	Manual can opener type S11E EDLUND or Equivalent - made of stainless steel with cast s/s base - cleaning tool with s/s bristles and stainless scraper
A	043453	1	Cutter type R8 ROBOT COUPE - s/s bowl capacity 8 Ltr, polycarbonate cover - variable speed 1500/3000 rpm - with set of cutting tools
A	043454	1	S/s wall support for cutter accessories Tailor made (see contractual specification)
A	043455	1	S/s knife locker type built-in-version Tailor made (see contractual specification) - four (4) compartments with removable shelf and individual locking device, magnet closing
A	043456	1	S/s wall locker Tailor made (see contractual specification)

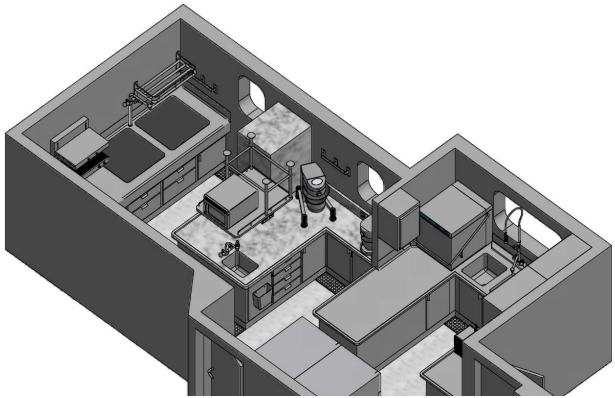
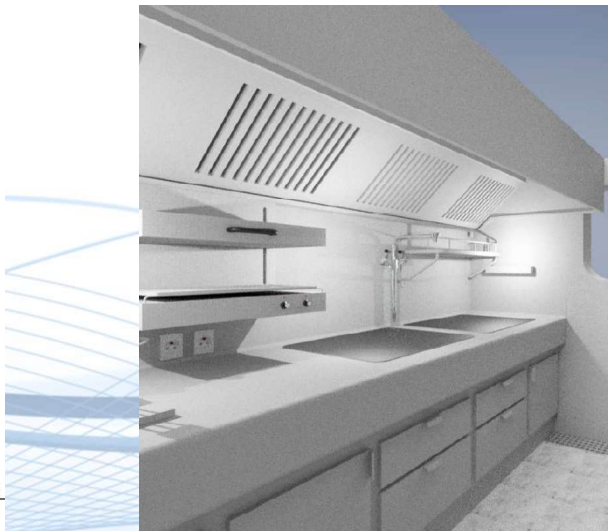
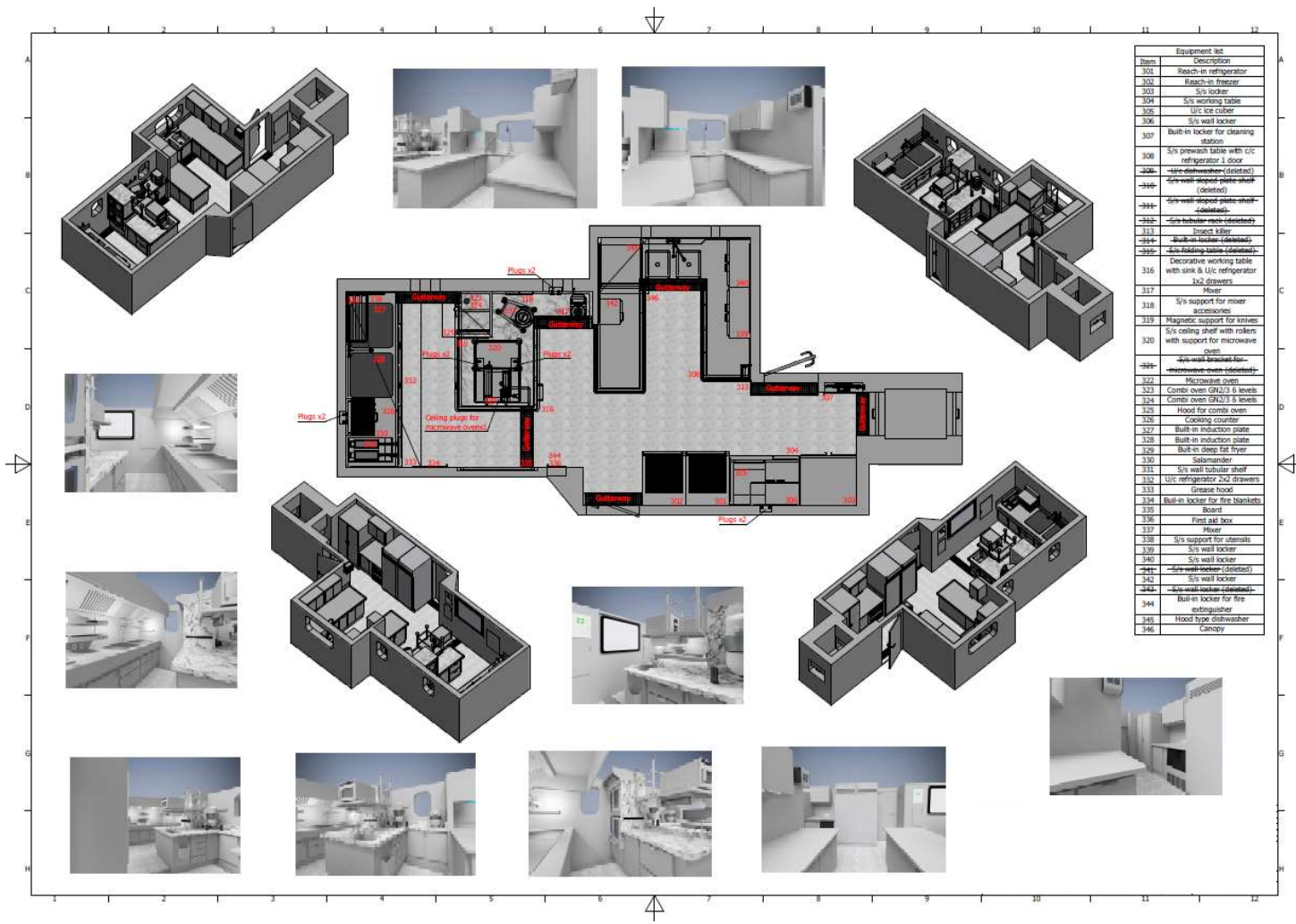


## Example – Equipment Proposal layout



	Added M Ind. Deleted	Item nb	Qty	0	Description
					<b>PRELIMINARY</b>
M	C	053105	1		<b>Combi oven type FLEXICOMBI FKE061R-MP MKN</b>
M	C				- capacity 6 levels for GN1/1 pans, marine version and special voltage
M	C				- MagicPilot Touch&Slide operating concept
M	C				- 350 selectable memory spaces for programmes
M	C				- Temperature 30-300°C
M	C				- Multi point core temperaure probe
M	C				- ClimaSelect plus
M	C				- Handshower
M	C				- Triple glazed door for marine
M	C				- WaveClean system - automatic cleaning system
M	C				- s/s adjustable legs h=150mm
M	C				- complete appropriate water filter with wall bracket ( <i>galley contractor supply, model need to be approved by Owner</i> )
M	C				- accessories : 4 grids GN1/1
M	A	053106	1		<b>S/s canopy above combi ovens type Halton</b>
M	A				dimensions as per lay-out drawing
M	A				- built-in lighting and exhaust duct connection
M	A				- peripheral gutter to collect condensate
M	C	053107	1		<b>FlexiChef type FCEKMP123DR MKN</b>
M	C				- pan size 2, pan depth 315mm, nominal capacity: 100 liters
M	C				- electric tilting
M	C				- high foundation installation as per marine standard, h=180 (no flanged feet)
M	C				- cleaning system with SpaceClean
M	C				- pressure cooking type ReadyXspress standard
M	C				- control panel on right side
M	C				- accessories : starter kit, cooking kit, GN kit
M	D	053107a	1		<b>Deep gutterway</b>
M	D				
M	A	053108	1		<b>S/s stand for pot type Tailor made</b> (see technical specification)
M	A				- tubular construction and flat cross bracing
M	A	053109	1		<b>S/s utensil bar 2 levels L=700mm type Tailor made</b> (see technical specification)
M	A				
M	A	053110	1		<b>S/s grease hood above flexichef type Halton</b>
M	A				dimensions as per lay-out drawing
M	A				- with set of easy removable s/s grease filters
M	A				- built-in high temperature lighting and exhaust duct connection
M	A				- grids with supply fresh air on cooker side
M	A				- drawers to collect grease
M	A				- peripheral gutter to collect condensate
M	C	053111	1		<b>FlexiChef type FCEKMP123DR MKN</b>
M	C				- pan size 2, pan depth 315mm, nominal capacity: 100 liters
M	C				- electric tilting
M	C				- high foundation installation as per marine standard, h=180 (no flanged feet)
M	C				- cleaning system with SpaceClean
M	C				- pressure cooking type ReadyXspress standard
M	C				- control panel on left side
M	C				- accessories : starter kit, cooking kit, GN kit

# Example – 3D





# The advantages of working with DL SERVICES

*Our force is Independency :*

- *No link to manufacturers*
- *No profit on future turn key contract*
- *No shipyard control or future control*

*It means entire liberty to provide you the best of our experiences, lay-out, contractual specification, new ideas etc...*

*Due to here over, without having pressure from Shipyard for an eventual order for the whole turnkey, we are free to create concept in accordance with the real Owner wishes. Our experiences shows that this is the Key of the best creativity.*

*DL SERVICES is able to provide with value added services by working and coordinating efforts with the new building team, hotel operations and shipbuilding yards. Our strength lies in assuring that the Owner's requirements and needs are met during the design phase, building and installation process.*

## Our latest references :

NCL	NB "JOY" (Built at MEYER WERFT)
LINBLAD	NB "ENDURANCE & RESOLUTION" (Built at ULSTEINShipyard)
OCEANWWIDE	NB OW 100 (Robert MacFarlane)
PONANT	NB 200 Pax (Built at VARD Shipyard) NB "CDT CHARCOT" (Built at VARD Shipyard)
OCEANIA	NB "MARINA & RIVIERA" (Built at FINCANTIERI Shipyard)
HAPAG LLOYD	NB "EUROPA 2" (Built at CHANTIERS DE L'ATLANTIQUE) NB "ALASKA" (Built at VARD Shipyard)
REGENT	NB "EXPLORER" "SPLENDOR" (Built at FINCANTIERI Shipyard)
SEADREAM	NB Aurora
SCENIC CRUISE	NB "ECLIPSE" (Built at PULA Shipyard)
RITZ CARLTON	NB 300 Pax (Built at BARRERAS Shipyard)
SEABOURN	NB "ODYSSEY" (Built at Mariotti Shipyard)
VIKING	NB "STAR, SEA, SKY and SUN" (Built at FINCANTIERI Shipyard)
VIKING EXPEDITION	NB OCTANTIS & POLARIS (Built at VARD Shipyard)

See more: <http://www.dl-services.com/referencefr>

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### CATERING ARCHITECTURE



*New building & Modernization  
Optimize to save space & money*

### MARINE CATERING SOLUTION



*Save time by consulting our Marine Galley Equipment database*

### LIFE CYCLE SYSTEM



*Save time, money & confusion*

*Do not hesitate to contact us at :*

***[daniel.laine@dl-services.com](mailto:daniel.laine@dl-services.com)***

***+33 6-89-82-16-43***

*As independent designers for 35 years, we cater to our customers wishes, actively participating in new building and modernization / refit projects, putting together food flow concepts, lay-out designs with itemized budgeted equipment specifications, turnkey specifications.*