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Croydon, CRO 4FP



We partner with Garden Centres across the country to provide innovative designs for their catering facilities

IFSE Group specialise in Garden Centre catering design. From one off pieces of equipment to full turnkey projects, we can meet all of your design requirements. This includes CAD designs, fully dimensional service drawings and our much admired and distinctive 3D visuals and animated walkthroughs.

Everything is created by our own in-house team, taking you from your vision to reality, with our in-house projects team and engineers fully involved from the start.



Powerful Designs & Visualisations

Every successful project starts with a good design. Our designers have the creative vision and the tools to provide you with a well thought out and cutting edge solution for your Garden Centre.



In-House Installation

We have a team of in-house builders and installers who work hand in hand with our project managers to deliver the complete design and build package.



Experienced Team

For over 25 years we have specialised in the design, build and fit-out of commercial catering facilities. Our experienced team apply their catering insight to each individual project.



Established in the Garden Centre Industry

Visiting a Garden Centre has become an **all day event**, which means your customers are looking for a place to browse, a place to shop, but most importantly, a place to eat.

Our 25 years supplying the Garden Centre industry has allowed our team to build a wealth of knowledge of the industry, understanding what works in Garden Centres and how to cater for shifting dining habits. It's this understanding of modern Garden Centres that allows us to assist your business in maximising sales through your catering outlet all year round.



Polhill, Novell's Restaurant - Visualisation



Polhill, Novell's Restaurant - Completed

Visualisation to Reality

Every successful project starts with a good design.

Our team of in-house designers can create stunning 3D presentations of your project to your exact specifications.

Our design team will find creative ways to utilise the space available while taking a practical and workable view of your catering equipment.

Our counter designs always achieve the environment you would like to create, whether **rustic charm** or gleaming contemporary.

For larger schemes we go the extra mile to provide you with an animated walk-through to bring the complete customer experience to life from every angle of the design.

State of the Art Equipment

Get the best equipment at the most economical price thanks to our continued partnership with industry leading catering equipment brands, which include Electrolux, UNOX and Rational. Our team will find the most suited equipment to your needs. Whether your focus is on energy efficiency, durability or versatility, our team of experience estimators will guide you throughout your refurbishment.









Specialist Equipment Designed for Garden Centres

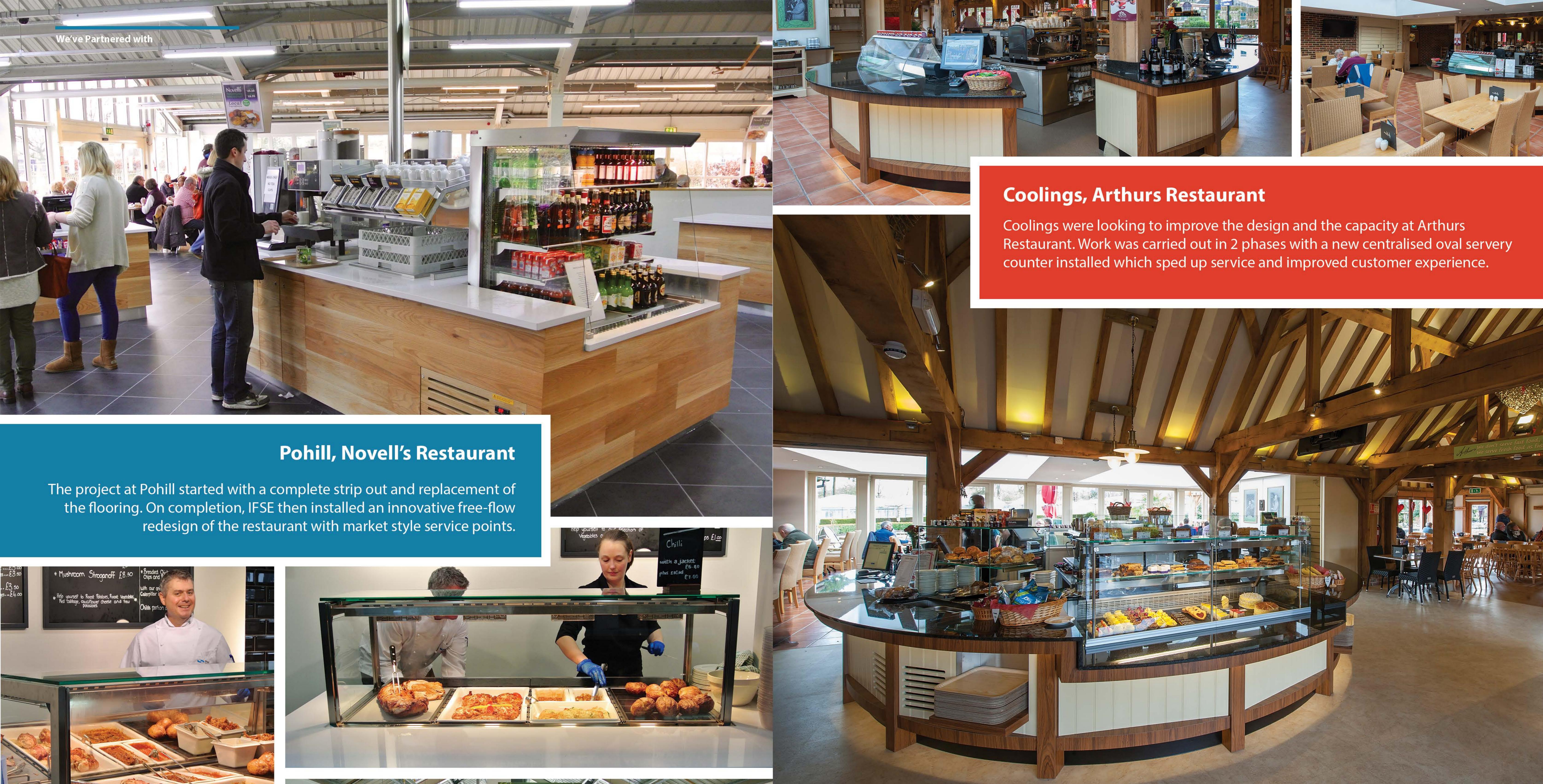
Grow your business with specialist equipment provided by IFSE. Table Tracker (pictured below) is our innovative flagship table location system that identifies where guests are sitting so you can **deliver food faster**, create a **better guest experience** and operate your Garden Centre **more efficiently**.

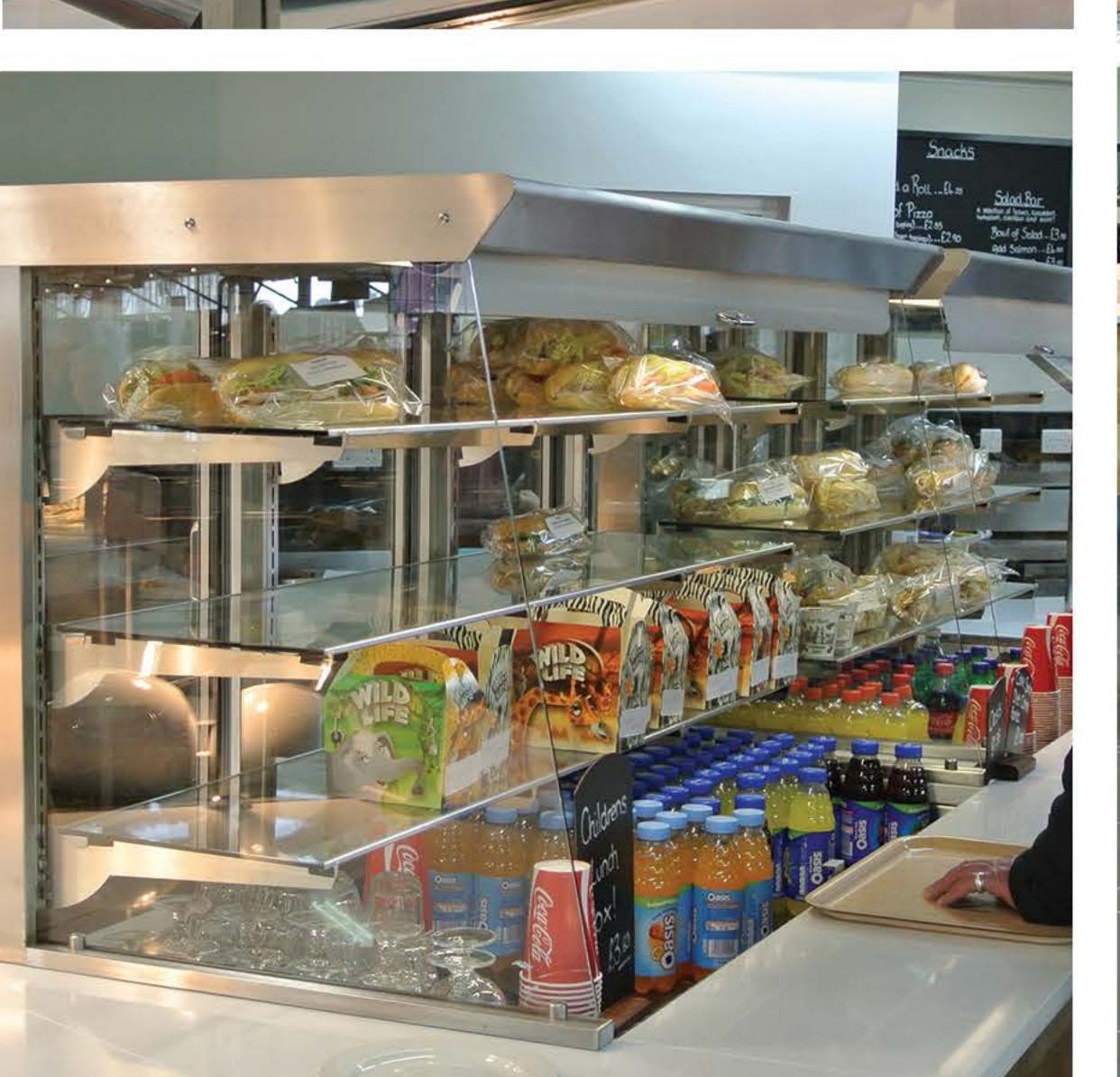


Squires Twickenham

IFSE's redevelopment of Squires Twickenham was the first trial of a hybrid table/counter service for Squires. Thanks to the success of the installation, the service was rolled out in further Squires sites.





















IFSE designed a large open plan kitchen, servery and restaurant seating, utilising the latest state of art technology, such as Table Tracker, improving customer experience by bringing freshly prepared hot food to customers quicker.

