

COMMERCIAL KITCHEN VENTILATION

Commercial kitchens come in all shapes and sizes. Quick-serve restaurants, school cafeterias, fine dining establishments, food halls and hospitals all have special requirements. They serve diners with differing tastes and expectations, and that creates unique needs. Mechanical, electrical and plumbing (MEP) engineering design is a huge part of creating a successful commercial kitchen – whether it's a retrofit or a new build. Each kitchen layout has specific equipment requirements to suit the type of cuisine. The production of the food determines equipment relative to location and space. Energy source, equipment size and ventilation needs play important roles as well. These requirements drive the MEP designs for systems like:

- Exhaust ventilation
- Power
- Cooling and heating
- Lighting

- Make-up air
- Water use
- Plumbing

At Dialectic, we make all these parts into an efficient whole thanks to collaboration. We work closely with the client, food service designer, architect, structural engineer and other project partners. The objective is to prevent these disparate teams from becoming segregated. When we work as partners, the function of the kitchen is coordinated and not compromised.

Dialectic has provided flexible, inventive and sustainable commercial kitchen MEP solutions for over 30 years. We can design for any space and all requirements. Our focus is efficient MEP plans that meet technical specs and the needs of those who work in the kitchen.

COMMERCIAL KITCHEN SERVICES

Kitchen hood application

Make-up air and outdoor air optimization

Pollution control solutions

Adaptation of kitchens in existing buildings

Energy studies for optimum heating and cooling sources

Grease waste solutions

Cold and Hot Climate HVAC

Electrical Prefabricated Panel Wall systems

Prototype development for optimum cost of construction

Lighting design

Service size optimization

PARTNERS

The Capital Grille

Eddie V's Prime Seafood

Wendy's

Chuy's

Cooper's Hawk

