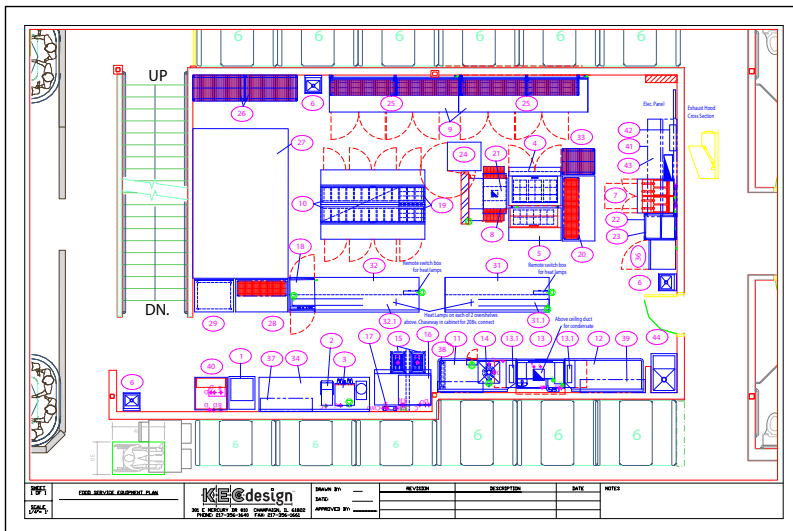
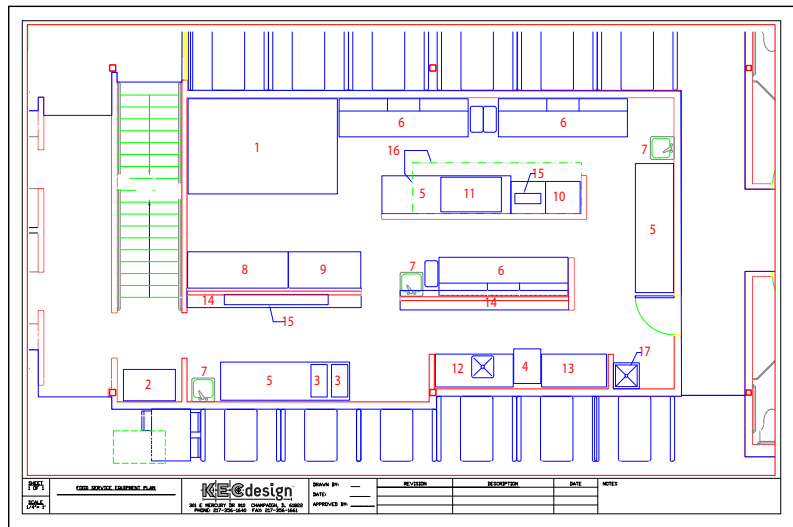


# BEFORE AND AFTER



A pizza/bar operator was replicating a successful concept in a new ground-up location. An initial basic CAD layout, prepared by another source, was given to KECdesign. An immediate review uncovered work-flow and food prep issues, poor space utilization and unspecified equipment.

After a KECdesign re-do, the food prep area was increased by 50%, the work flow made sense, all wall and storage space was efficiently utilized and the equipment was labeled and properly specified on the drawing. The operator confidently implemented the new, more effective design.