CT·PROJETOS - CONSULTORIA·EM·COZINHAS, BARES E LAVANDERIAS LTDA.

CT FOODSERVICE & LAUNDRY CONSULTING

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CARLOS·TAVES   PROJETO - ESPECIFICAÇAO - ORÇAMENTO – SUPERVISAO   COZINHAS·E LAVANDERIAS

Kitchens and Laundries Designs

CT Projects

CT ASSESSORIA DE PROJETOS TÉCNICOS LTDA is a small private enterprise since 1989 that deals with the development of industrial kitchens and laundries.

It Works from the concept of the initial Project to its technical specifications, including eletrical and hydraulic instalation ,and closely follows and supervises the work.

The team includes:

- Cláudio Frederico Taves – Project and installation expert with over 50 years of experience in kitchens and laundries. Received honours in 2015 during the 1st Meeting of FCSI - Foodservice Consultant Society International The Americas in Brazil granted by the Sindal (Sindicato dos Fabricantes de Equipamentos e serviços para cozinha industrial), for his outstanding professional excellence in consultancy and project for Foodservice.

- Maria Cristina Taves Barelli – Civil Engineer – with over 15 years of experience in kitchens and laundries.

- Carlos Taves – Mechanical engineer, working mainly on quality and termal engineerind – with 25 years of experience in that area.

Always in search of updating, the CT is present in the main fairs and events of the branch. That's why we use the latest technical concepts and the latest equipment innovations in our projects.
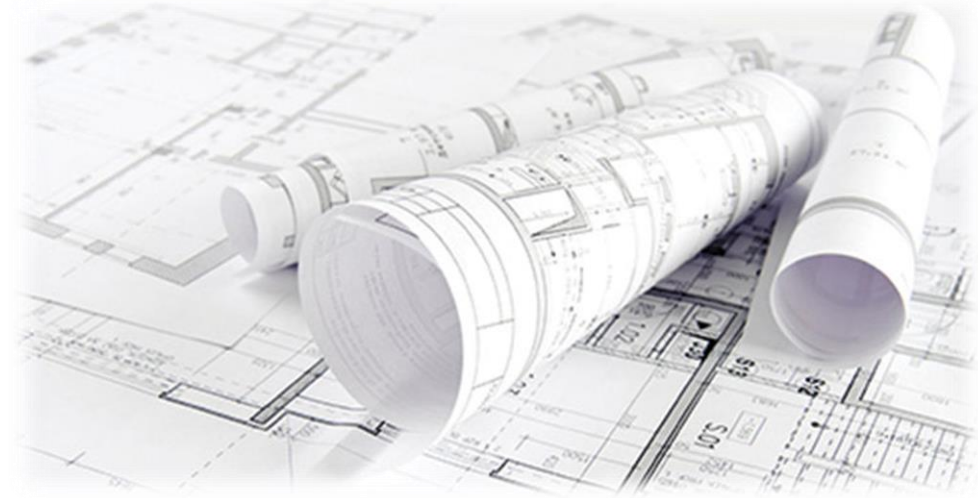
CLAUDIO FREDERICO TAVES

Jobs Rendered

Pratical solutions for industrial kitchens and laundries.

CT Assessoria de projetos Técnicos LTDA. provides guidance to its clients from the definition of the best way to use the space available to kitchen operation, finding solution to the performance in each project.

For kitchens and professional laundries we offer:

- Advice since the definition of the operational concept;
- Development of layout and specification of equipments;
- Views of areas with equipment;
- Plan of Electrical and Hydraulic site + Specific details;
- Specification of finishing details (metals, flooring, wall, ceiling);
- Coordination and conference of installation projects;
- Analysesand comparison of the proposals of suppliers before acquisitin;
- Checking and validating drawings of productio equipment;
- Checking the sites where they will be used;
- Visiting the factories (Works) where equipment is produced for quality control;
- Planning / Timetable (schedule) / receiving equipment on site;
- Coordinating installers and builder;
- Following of operational soft opening.

Resorts Projects
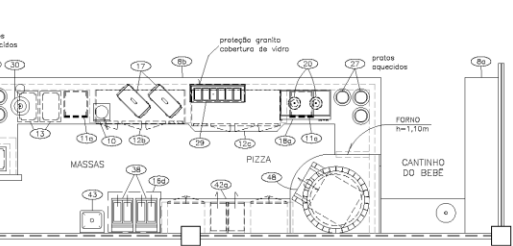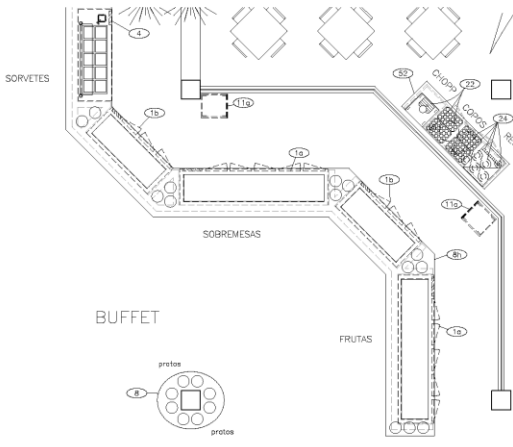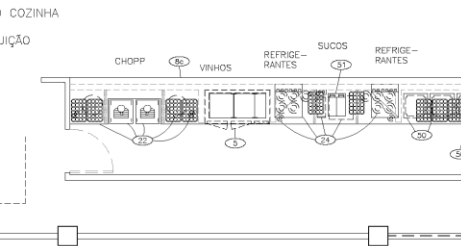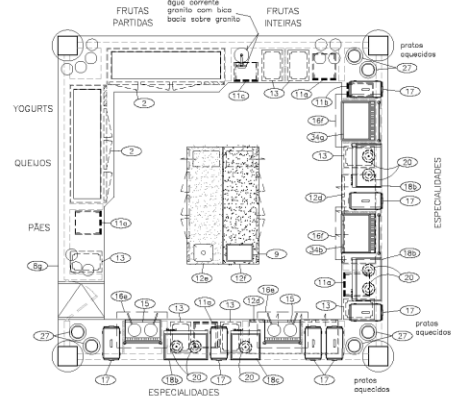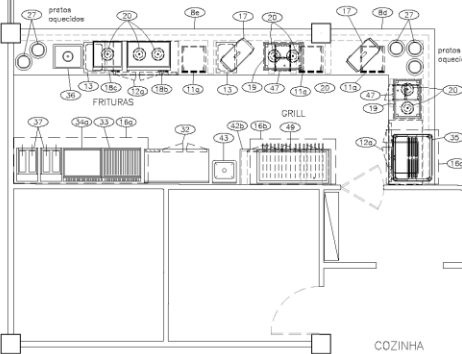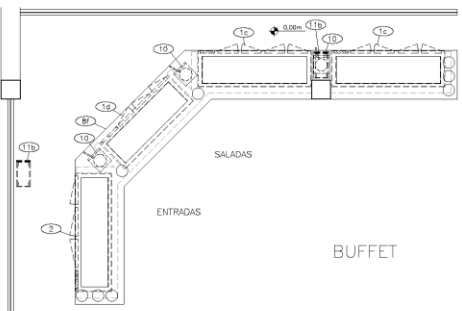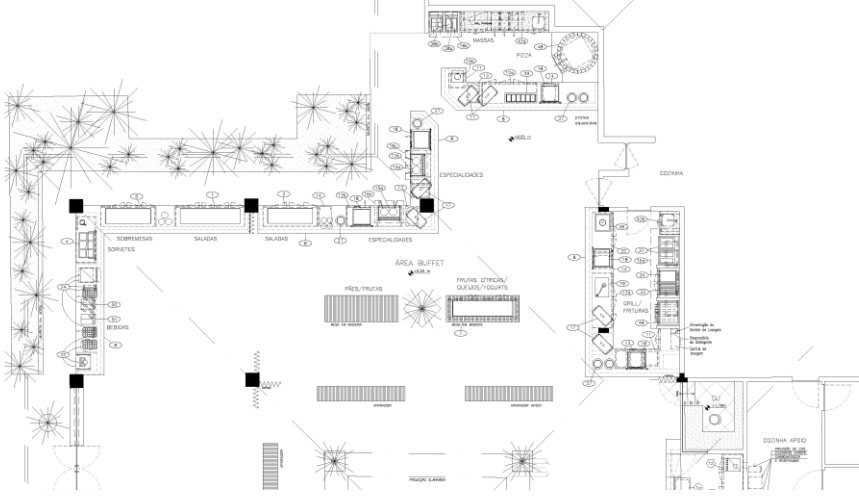
ClubMed Trancoso

TRANCOSO – BA

• Kitchen project – 250 apts.

ClubMed Rio das Pedras

RIO DAS PEDRAS – RJ

- Buffet + Bar Project

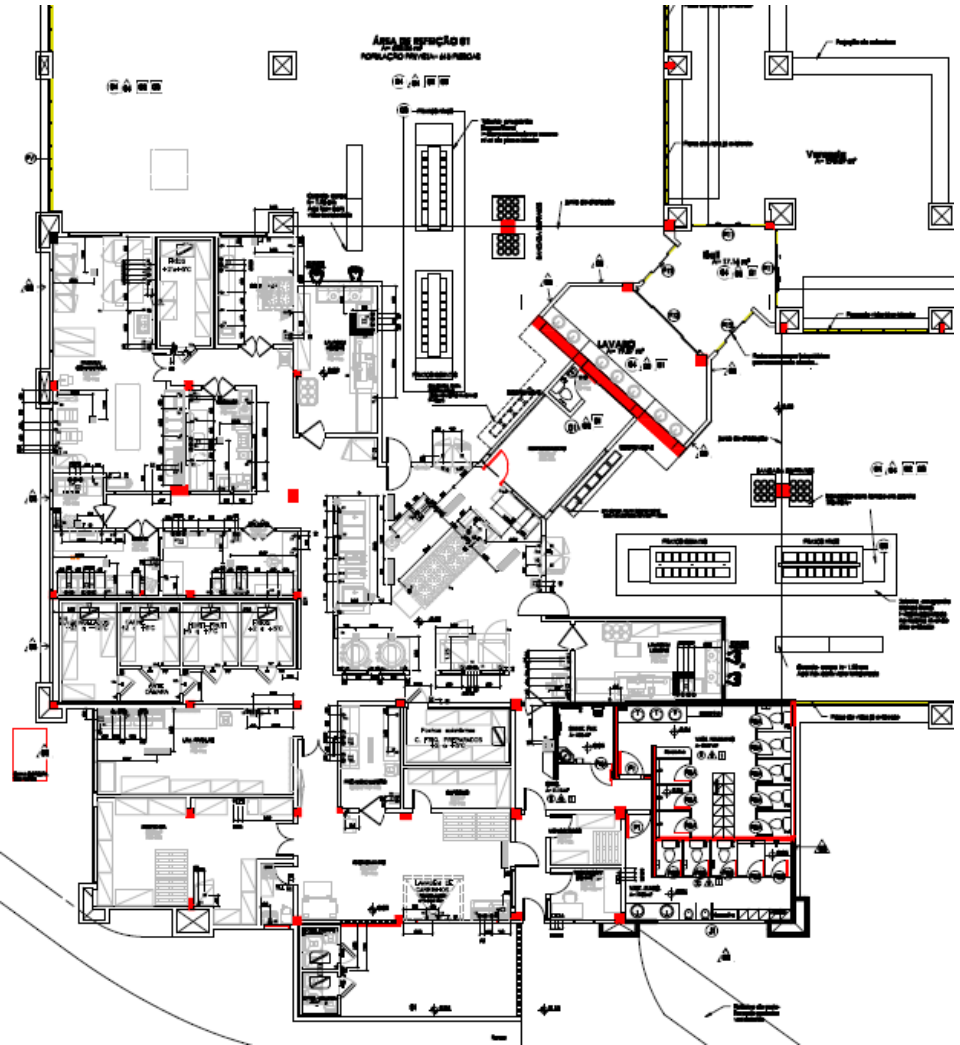- Restaurant Jangada

SESC Pantanal

SESC Pantanal – GO

- Complete boarding system.

SESC Caldas Novas
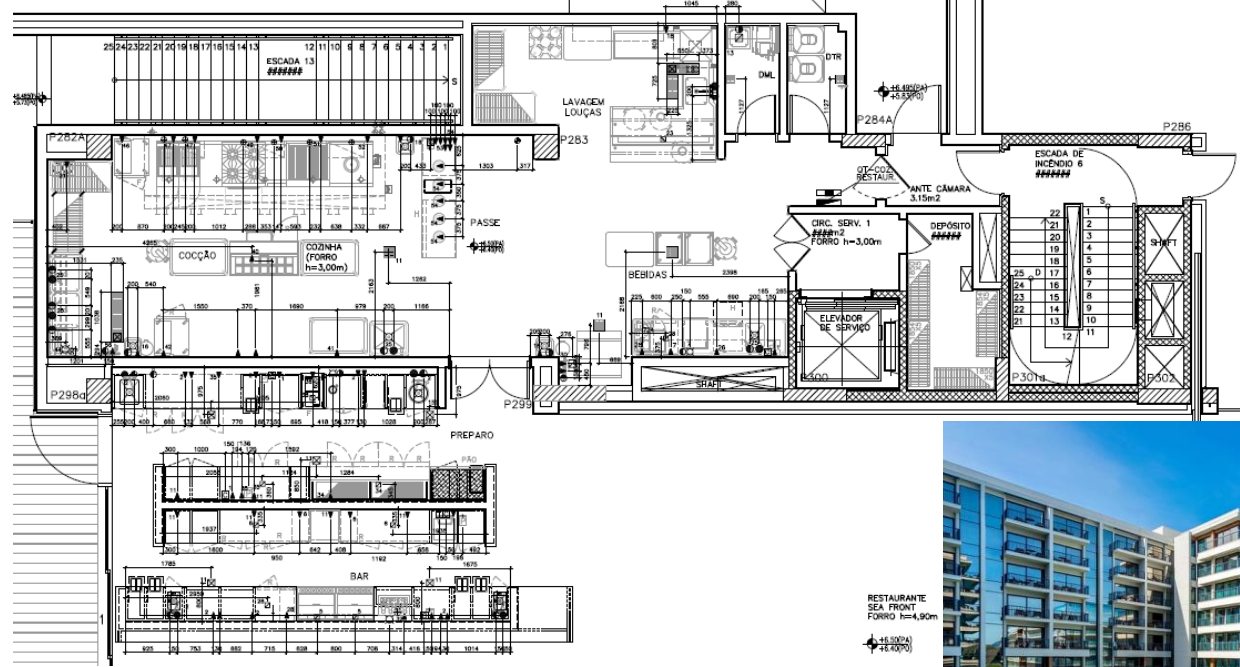
SESC Caldas Novas – GO

- Kitchen renovation project.

Grand Hyatt Rio

GRAND HYATT HOTEL – Barra da Tijuca – RJ

400 rooms

- Laundry

- Main kitchen and for banquets

- Service team kitchen

- Kitchen and bars of the Italian, Japanese and Ocean Front restaurants.
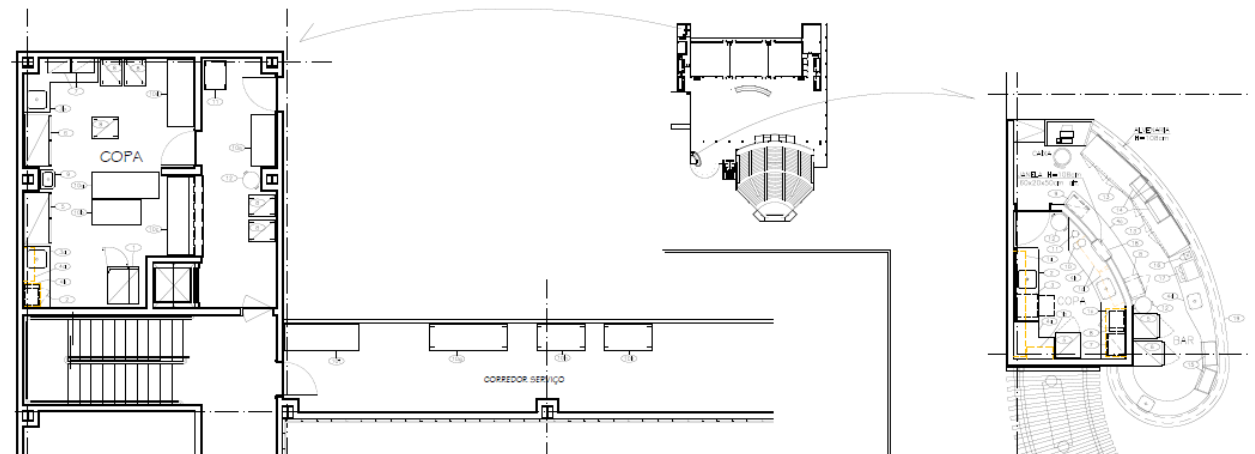
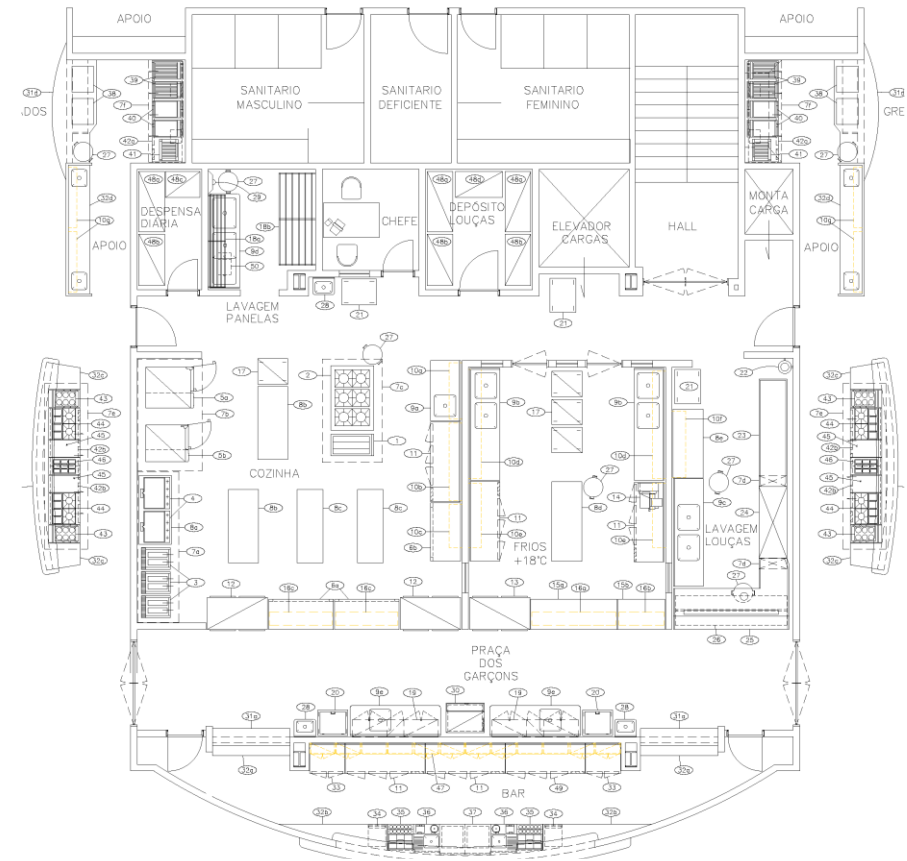- Kitchen, Club + Breakfast bar

Pousada do Rio Quente Resorts

POUSADA DO RIO QUENTE RESORTS – Caldas Novas – GO
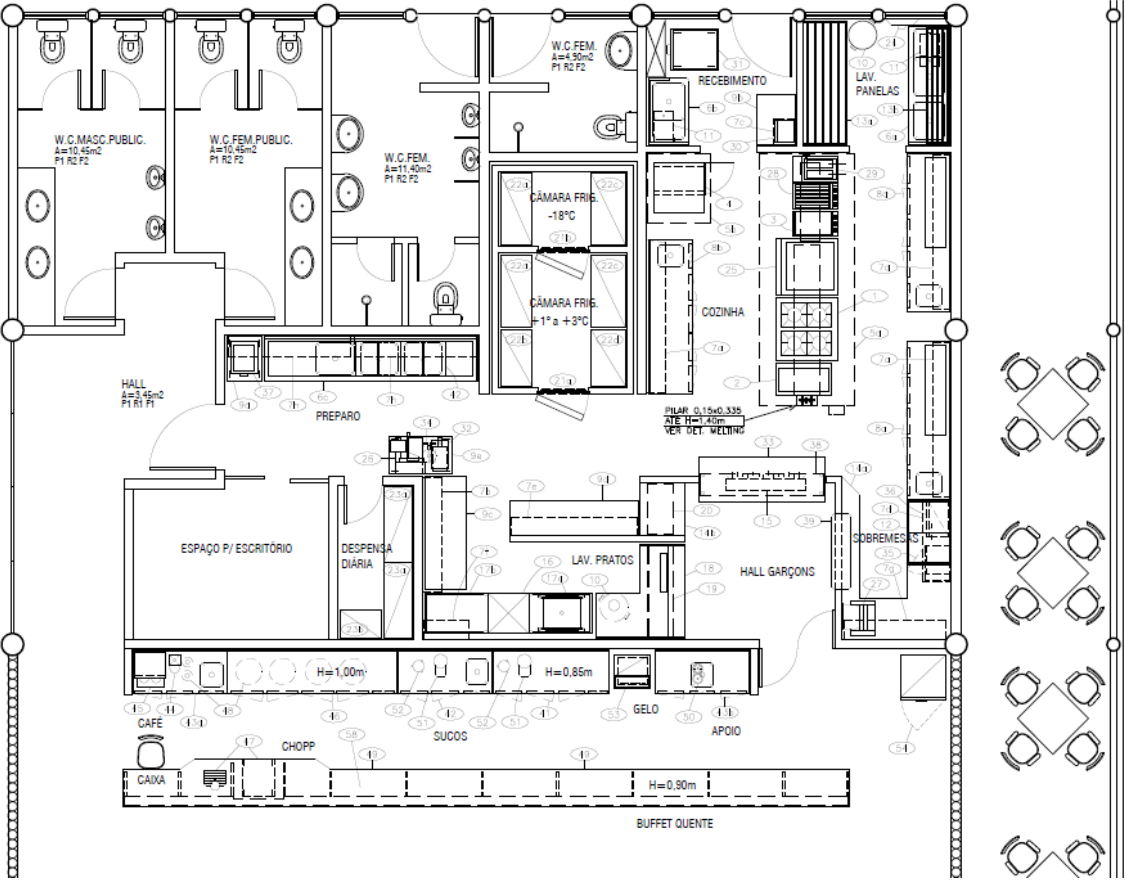
Food center – 12.000 meals a day.

- Kitchen, bar, swimming pool kiosks project
- Riverside Park bars project.
- Kitchen and bar of Hotel Suite + Flat IV project.
- Kitchen of Parque das Fontes project.
- Kitchen and bar of hotel Recanto IV.
- Kitchen and bar + Buffet of Hotel das Convenções.
- Breakfast room + Bar of Convention Center.

Mangal das Garças

Mangal das Garças – Belém – PA

- Complete Nourishment System.

Main Clients