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2026 Catalog

INNOVATION
TEAMWORK
CREATIVITY

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"We stand behind everything we build.
If there's a problem we'll solve it."

-Bruce Robertson, Chairman



About Us

KEC is an innovative design and manufacturing firm specializing in creating truly custom and unique designs for culinary and interior design, food and beverage carts & kiosks, food trucks & mobile kitchens, and even full service kitchen build-outs. Operated and headquartered in Greenwood Village, Colorado with a state of the art manufacturing facility in Denver Colorado - close to the geographical center of the country. With over 37 years of combined experience within our design and manufacturing teams, ensuring that every product we build goes beyond industry standards. Recognized and trusted by a great number of companies and venues, meaning you can have peace of mind knowing that your project is being handled by experts who truly care about creating a product that will attract customers, create more brand recognition, and create a better overall customer experience.

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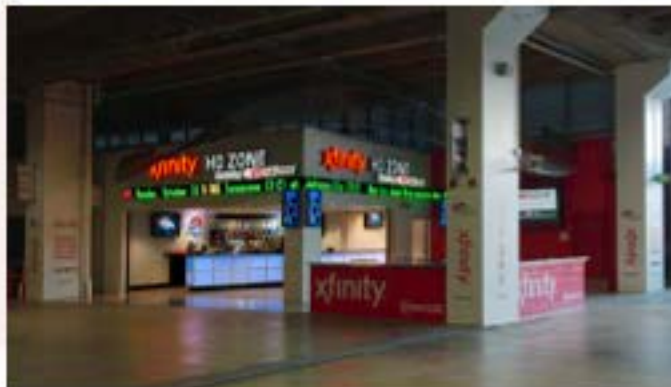


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Stadiums & Arenas

Empower Field At Mile High

Empower Stadium
1701 Bryant St.
Denver CO, 80204



Comcast/Xfinity imagined a truly innovative branded food and retail venue to showcase its partnership with the Denver Broncos through Centerplate.

From an unused storage room to a signature bar and retail space; featuring John Elway's #7 at the bar. The space featured an overhead stainless steel wave structure, ticker tape and table top service area.

The first pre-season game was scheduled in 3 weeks and the new destination bar had to be designed, permitted, fabricated and installed for opening day. We rallied our team and completed the 8-week project, 3 days ahead of the first opening day.

The bar exceeded Centerplate's expectations. The result was a fantastic project, completed ahead of schedule and at budget that all three of our partners (The Broncos, Xfinity and Centerplate) were extremely happy with.



Safeco Field

Safeco Field
1250 1st Avenue S
Seattle, WA 98134

Our team worked with Centerplate on an exciting project at Safeco Field, home of the Seattle Mariners. The city's health department prohibited the use of food grills because they spread grease laden smoke particles, thus reducing fresh hot food options. Prior to our involvement Safeco only focused on beer, soda, and pre-packaged "wrapped" foods.

Centerplate challenged us to come up with a solution to sell fresh hot food.

We took an innovative approach in creating a breakthrough solution. Working hand in hand with the Seattle health department we solved their concern by minimizing the grease laden smoke particles by implementing a downdraft system in all grill food carts.

Centerplate can now serve fresh hot food, allowing them to earn more money, please their customers and create a better experience overall for everyone enjoying Safeco Field.



American Airlines Center



American Airlines Center
2500 Victory Avenue
Dallas, TX 75219

It's hot in Texas, American Airlines home of the NBA Dallas Mavericks had a simple problem; How do we get ice cream to the VIP suites that we are proud to serve (Not melted/mushy)?

It sounds simple but it's not. VIP customers expect perfect ice cream. Minimizing serving time and transporting ice cream from the service kitchen to luxury suites without melting was a must.

We put our heads together, brainstormed and came up with an out of the box solution that worked. We designed and built a battery powered (motorcycle battery) illuminated freezer cart that kept ice cream at the perfect temperature. This is how American Airlines Arena served it most important VIP's.

Cold ice cream in hot Texas.
Mission Accomplished!



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Convention & Event Centers

NASCAR HALL OF FAME



NASCAR Hall of Fame



NASCAR Hall of Fame
400 E M.L.K. Jr Blvd
Charlotte, NC 28202

We were brought in by a previous customer to revitalize and reinvent The NASCAR Hall of Fame foodservice retail and operations.

In contrast to the everyday "pedestrian" approach, we presented a creative Branded Foodservice Concept into, not only their food court offerings, but also their Kiosks, Bar/Beverage and Catering operations.

The only way we could do this is by taking a consultative approach and drill down to the core of the solution verses just addressing the superficial issues.

The result was complete transformation of the foodservice offerings and operations at the NASCAR Hall of Fame.

Denver Coliseum

Denver Coliseum
4600 Humboldt St.
Denver, CO 80216



In today's environment of continuous improvement, the Denver Coliseum faced a dilemma, what to do with an aging, yet functional foodservice operation. A proper refresh was in order but the budget was not in line with a total design and renovation with a cost of several million dollars.

Our task was to provide a solution that could provide a "bridge" from their current situation to their destination. The objective was to improve "speed of service, quality of the food, fiscally responsibility while maintaining the unique design features of the iconic facility".

We created mobile concession stands that was designed to mimic the architectural aesthetic of the Coliseum's external buttresses. The stands accomplished exactly what they were designed for: increasing sales, optimizing operational efficiencies and ultimately building a bridge to where they want to be.

Universities & Colleges

Harvard University - Dudley House

Harvard University
10 DeWolfe St.
Cambridge, MA 02138



Harvard Dudley House is in one of the thirteen undergraduate "houses" within Harvard College. The Dudley House serves GSAS students and a community of undergraduates who live off campus.

Harvard Dudley wanted an outdoor café to serve off campus students food and drinks during the summer to take advantage of the nice weather.

The challenge was to come up with a sleek modern mobile cart that could fulfill their foodservice needs.

Working hand and hand with the health department, we engineered stunning mobile carts that served off campus students during the lovely weather, increasing Harvard's student satisfaction.

Food Vans & Trailers





Calistoga Ranch



Calistoga Ranch Resort
580 Lommel Rd.
Calistoga, CA 94515

Calistoga Ranch is a 5 star luxury property located in the Northern California Wine Country. They wanted to provide additional foodservice offering to their guests on the outer portion of the property.

The local Health Department would not allow Calistoga Ranch to build another traditional restaurant on the property.

When confronted with this challenge, we jumped into action serving up an innovative and non-traditional solution that met and exceeded the requirements for the Health Department, the property's high standards, as well as the discerning taste of the guests.

We created a state-of-the-art food trailer designed to produce high quantities of quality food to Calistoga Ranch's Executive Chef standards.



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Hotels Resorts & Casinos



Golden Hotel



Golden Hotel
800 11th St.
Golden, CO 80401

The Golden Hotel is an iconic hotel located in the historical district in beautiful Golden, Colorado.

The Bridgewater Grill located inside of the hotel was in dire need of a re-design and function update. The restaurant was outdated and an eyesore that did not reflect the high-end brand image of the Golden Hotel.

The challenge was to completely re-imagine the look and feel of the restaurant and the entire property.

We transformed the Bridgewater Grill from a place to satisfy your appetite to an outstanding dining experience.



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Family Entertainment Parks



Universal Studios

Universal Studios
6000 Universal Blvd
Orlando, FL 32819

Universal Studios theme park is one of the main attractions for families located in Orlando Florida.

Universal Studios has dozens of foodservice locations throughout the park for their guests to indulge in food and drinks, but they wanted to do better. By partnering with the Dippin Dots brand, Universal Studios co-created both a customized Dippin Dots modular building and implemented mobile retail carts at arm's reach.

The challenge was to make beautiful/functional carts and modular buildings branded for the future that could be placed around the park in key locations.

We produced future proof carts that looked amazing and delivered frozen Dippin Dots to all Universal's customers whenever they had the urge to eat.



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Healthcare Facilities



Boulder Community Hospital



Boulder Community Hospital
4747 Arapahoe Ave.
Boulder, CO 80303

Maximizing every square inch of space to drive revenue and guest satisfaction in the dream of almost every retail establishment.

Boulder Community Hospital took this approach when they contacted us to help them provide additional services to their guests and staff.

Using our established process of "walking the facility" with the staff at Boulder Community Hospital, we jointly identified several areas that were under-served by their current foodservice operations. We also found out that the main fuel of any Healthcare Organization, Hot Quality Coffee, was not available in many key areas of the hospital, causing unneeded time to their healthcare professionals away from their possible life saving duties.

We placed three full service kiosks in key areas and under-utilized spaces that "brought" snacks and hot quality coffee to their staff and guests.



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Airports

HMS Host - Airports

HMS Host
8700 Peña Blvd
Denver, CO 80249



HMS Host is part of Autogrill S.P.A. - the world's largest provider of food and beverage services for travelers.

HMS Host wanted to improve their Grab and Go retail sales and execution.

We created a Turn Key solution that leveraged our knowledge and expertise with Modular Retail Merchandisers to recapture "unstable space" for retail sales.

By working together, we maximized the profitability of an underutilized space driving incremental sales and profitability for the venue and HMS Host.



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MODULAR FOODSERVICE CONCEPTS

This section of the catalog is intended to provide information about modular containers and to showcase the available options.

*Please note that the modular containers shown in the images are not manufactured by Visionary Foodservice Solutions.

LOOKBOOK

2023



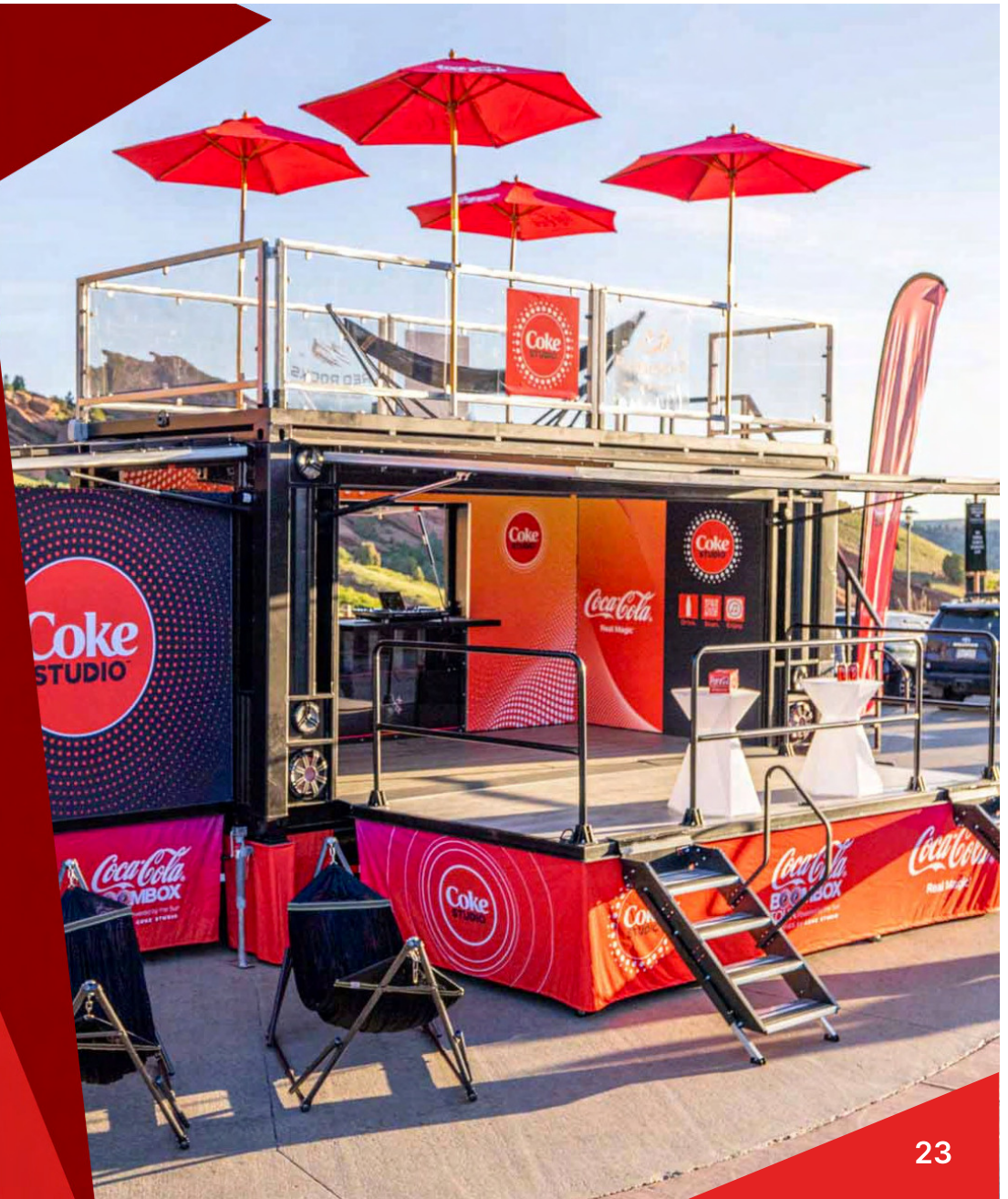
Why Modular Containers?

- **Cost Effective**
- **Mobile**
- **Durable**
- **Customizable**
- **Eco-Friendly**
- **On Trend**



Modular Container Applications

- **Retail spaces:** Transportable and customizable, making them ideal for pop-up stores, food kiosks, and mobile shops.
- **Housing:** Can be turned into affordable or luxury housing units, with customization options to provide comfortable living conditions.
- **Offices:** Can be converted into construction site offices, temporary offices, or permanent office spaces complete with air conditioning, heating, and other amenities.
- **Art installations:** Can make unique art pieces when painted and decorated and are often used for outdoor exhibitions and festivals.
- **Workshops:** Can be converted into creative, DIY, and industrial workshops with features like workbenches and storage.
- **Event spaces:** Great for outdoor bars, lounges, and stages, and can be customized with features such as lighting and sound systems.



Gray Whale Gin Container



Modular container exteriors offer limitless creative possibilities. They can be painted, wrapped, or decorated to suit any purpose or aesthetic, from bold graphics to subtle designs, allowing for complete customization.

Spout Coffee Company



Made Up of Two Modular Containers

The QUO Container Center Mall



Entrance View

The QUO Container Center Mall



Back Side View

40' Tiki Tako Food Container



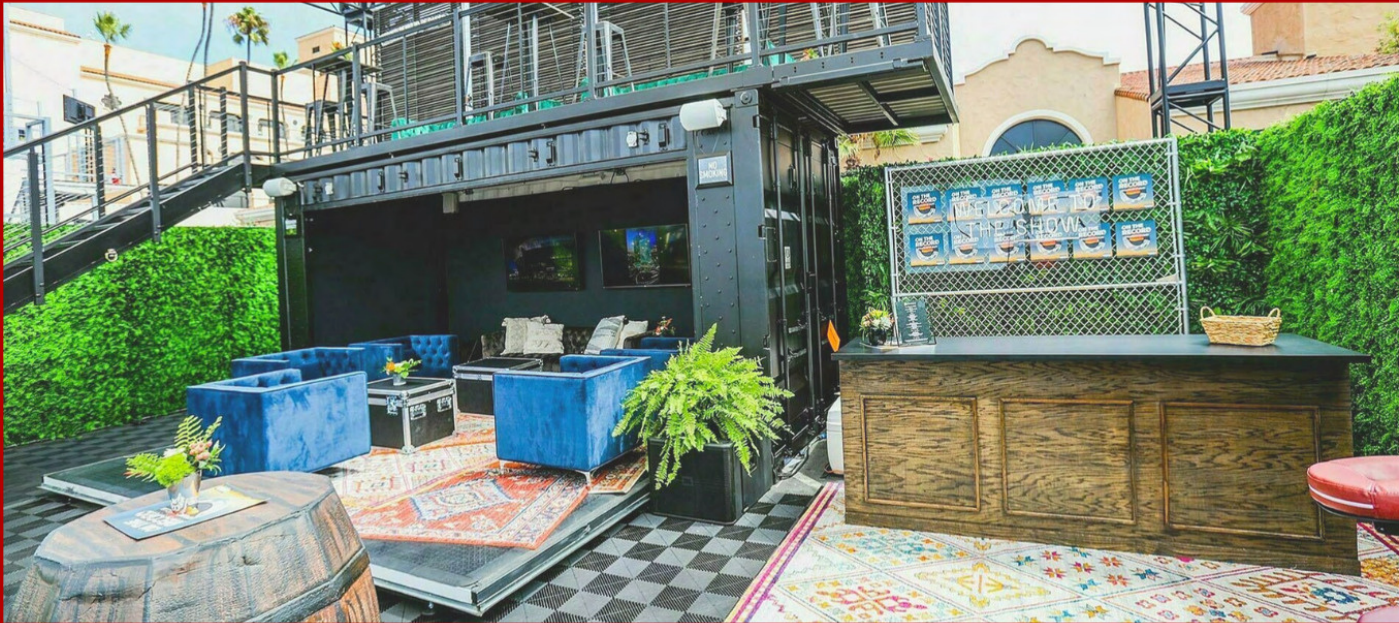
Tiki Tako uses a branded theme with a custom container wrap and signage.

Multistacked AlienWare Tech Container



Brand recognition at a trade show

VIP Bar and Lounge



Special lounge and bar area that is exclusively designed for VIPs to relax and enjoy drinks or refreshments in a comfortable and luxurious environment.

Containers with
popularized
light up signage



Customizable
and easily
mountable to
rooftop

Multistacked Starbucks Drive Thru



Starbucks is using trendy containers for their drive-thru service.

Golf Course - 19th Hole



Conveniently located at the "19th Hole" for quick easy access to customers

Restaurant Container Inside of Convention Center / Meeting Space



Containers can be equipped with pop-up awnings and foldable dining decks for versatile dining spaces.



Bud Light's
Miami Dolphins
Bar Container

Perfect for fans
on game day!





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MODULAR FOODSERVICE CONCEPTS

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