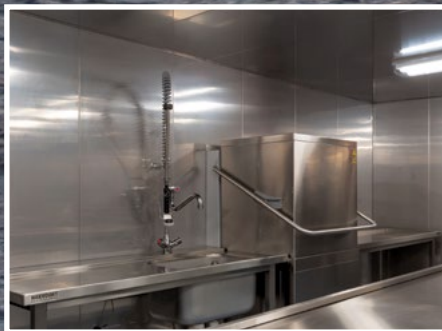
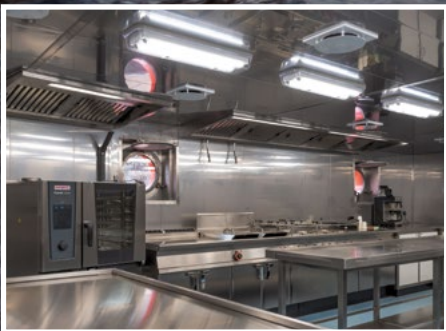


HAKVOORT
PROFESSIONAL

MARITIME GALLEYS



WHO WE ARE

EXPERIENCE AND CRAFTSMANSHIP SINCE 1965

The sea is in our blood: quite literally because the roots of our company lie in a tight-knit fishing community.

Hakvoort Professional is a Dutch supplier of industrial kitchens. We are a strong, reliable and versatile kitchen manufacturer with our own stain-less steel production facility. With 60 years of knowledge and experience, Hakvoort Professional can count itself amongst the best suppliers in this industry. We design, build, maintain and repair professional kitchens. Also,

we are specialised in often complex customer-oriented ship's galleys. We have six offices across the Netherlands. Our main production facility is located in the Netherlands. And because of our offices branches close to Dutch main ports we are always near to offer hands-on advice and technical support on board if needed.



A diverse client base

Hakvoort Professional was established in 1965 due to a great demand for professional catering equipment. Over the years we have developed more and more specialisms and additional services and grew into the supplier that we are nowadays. We pride ourselves in the level of quality our products have and what we also offer in the maritime field. Our drive is to go above and beyond to satisfy our customers.

TAILOR-MADE

It is our mission to offer complete and tailor-made solutions in the maritime field. We promise to support our customers our clients by taking care of every aspect of manufacturing and installing ship's galleys. From planning and researching the needs and requirements, to bespoke stainless steel solutions custom built to fit the specific requirements necessary in the maritime industry.



DETAILS MAKE THE DIFFERENCE

| CUSTOM BUILT RELIABILITY

Cooking on board ferries, offshore oil rigs or large vessels poses special challenges in terms of material and planning. Crew members and potential passengers expect consistent food quality. Chefs need to cater to a team of onboard staff around the clock and even in rough seas.

At Hakvoort Professional we supply the professional cooking equipment you need for commercial kitchens on land and at sea. Our appliances are absolutely reliable, custom made and optimally suited to available space and workflow in galleys.

Top quality solution

This is exactly why we make the highest demands on material, processing and finishing procedures and ourselves at Hakvoort Professional. Our specialists focus on the entire production process and perfect interaction of all components. Our competence, know-how and passion enable us to create bespoke solutions for your galley that meet your special requirements – in all types of weather.

Details make the difference

As a large company we think long term, characterised by the high level of innovation and our closeness to the market. Safety, reliability and sea worthy galleys have our focus and we are fully aware of the specific challenges cooking on sea poses. This translates into an eye for detail that is required for the maritime sector. Like rounded edges for easy cleaning, small ledges so pans don't

slide off the cooker and flange welding to ensure equipment stays put. So wherever you are on the high seas and whatever those seas might throw at you, Hakvoort Professional equipment and custom-build galleys will stand strong under any condition. ●



OUR PROJECT

OIL RIG COLGA

What makes installing a kitchen on an oil rig so special?

Our project leader and one of our maritime engineers share their experiences.



HOME AWAY FROM HOME

The oil rig is not just a workspace, it's a temporary home as well. So you want clean clothes, hot food and a tidy work space. We provide all the solutions for these day-to-day necessities for comfortable off-shore living.

SUSTAINABILITY AT THE HIGHEST LEVEL

Sustainable and heavy duty

Customisation is what Hakvoort Professional stands for. From the café around the corner to oil rigs that need to withstand forces of nature with galleys that operate 24/7. Customisation also means working with existing floorplans, tight spaces and equally tight budgets. Choosing to refit a galley rather than replacing the whole kitchen is a sensible and sustainable decision. But even so, the galley still needs to meet exacting safety and hygiene standards. And that's where our expertise lies.



Frenk-Jan: "Sustainability and practical use are our top priorities. For the Colga we looked at both and refitted the existing galley and repurposed the old equipment. The new equipment is robust, heavy duty and meets all the necessary safety requirements. But because of the tight space and existing lay-out with custom build solutions to ensure a perfect fit."

Rough seas, tough edges

Oil platform galleys are robust and need to be functional. Chefs are busy preparing food 24/7 for a large crew. This translates into equipment and solutions that need to be practical and hard-wearing. Conditions at sea can be harsh. So all our equipment is made from truly salt water resistant stainless steel and has rounded edges and added ledges to prevent pots and pans from sliding and protecting your valuable crew.



Off-shore kitchens need to be fully self-sufficient

Because oil rig galleys need to be fully self-sufficient, we also provide solutions for waste management and laundry. From preparation to cleaning up: at Hakvoort Professional we provide all the solutions. ●

Vincent: "On any vessel you are faced with different connectors and safety measures that need to be taken. This project was no exception. Clear communication and managed expectations were key in this project as the entire crew was dependent on having this galley up and running as soon as possible. Hot food and clean clothes make a huge difference on board where people are sometimes away from home for months at a time."

OUR PROJECT

ICEBREAKER KNS



Strength and durability: words that describe icebreakers perfectly. These qualities can also be found in our professional equipment. Important details and an understanding of the demands that need to be made on a hard working galley, that make the difference.

Custom build kitchens and galleys are our speciality. Tight spaces and odd measurements are no problem for us as we measure, plan and build everything ourselves. This means we can meet the very specific requirements for cooking at sea, both in practical use and in safety. This translates into seamless, welded appliances with rounded edges for perfect cleaning and food safety. ●



Compliance with particularly strict food and safety regulations (SOLAS) plays an important role when building suitable maritime cooking equipment.

A stainless steel kitchen sink with a high-arched faucet and a large stainless steel pot on the counter next to it.



OUR AREAS OF EXPERTISE

PREPARATION

GALLEY

CHILLING &
FREEZING



| LET **HAKVOORT PROFESSIONAL** UNBURDEN YOU

Galley, waste management or laundry? It's not a problem for us. Our areas of expertise cover every aspect of cooking and cleaning that needs to be done on any vessel. We design, plan, build, install and check the whole process so you don't have to. Designing a well-functioning

galley involves a number of steps. Our advisors know all the ins and outs of the maritime sector and monitor the entire process from design to implementation. We sit down with the client and translate their needs and wishes into a well thought out galley design.

Together we determine the best course of action to create a seaworthy galley. No matter the size, from small galleys on a fishing boat to extensive galleys on cruiseships, oil rigs, industrial vessels or container ships, we know how to create the best fitted galley possible. ●



BUFFET &
SELF SERVICE

SCULLERY
(DISHWASING)

LAUNDRY

WASTE DISPOSAL



FROM DRAWING TABLE TO IMPLEMENTATION

From start to finish we accompany our client along in the process of creating the perfect galley.

We take care of every aspect of designing and building the perfect galley. We take over the entire process from start to finish. This way we can guarantee the highest level of quality and the best fit for each vessel.



ORIENTATION

The initial interview is the first step towards a well equipped galley. We gather all the necessary data to maximize the available square footage. This ensures that the galley becomes an extension of the chef and his crew.



ADVICE & QUOTATION

Based on the client's wishes we create a 3D design to make a visual representation of the galley. In this plan we look at production, labour, equipment and customer experiences.

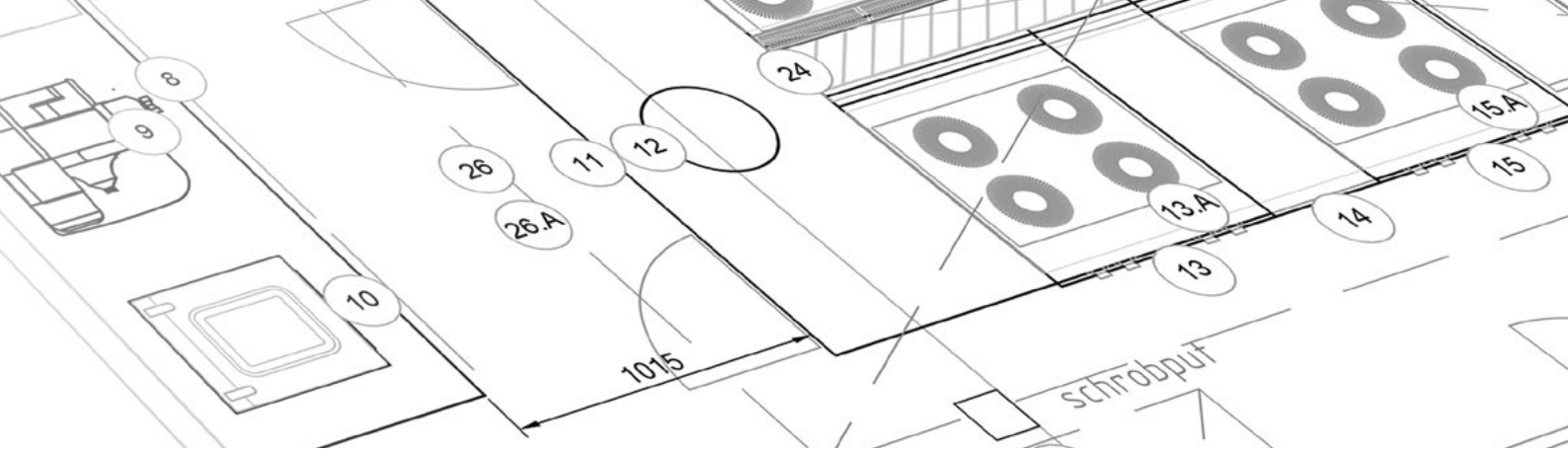
After this we present you with a specified quotation.



CUSTOMISATION

Our team of professionals build the galley and equipment to exacting standards. With an eye for detail and utmost precision, the galley is custom-built in our own production facility.





THE PERFECT GALLEY IS JUST A FEW STEPS AWAY



IMPLEMENTATION

We place and install the galley ourselves with professionally trained engineers under the supervision of a dedicated project manager. All galleys will be installed adhering to the latest rules and regulations.



COMMISSIONING

We control, inspect and assure the correct installation of all our galley equipment. Based on our technical and personal experience in the maritime sector we can perform this key aspect in ensuring safety and quality.



SERVICE & AFTER CARE

After installation we keep in touch to make sure everything is running smoothly. Evaluation is an important part of this process. The client's feedback ensures that quality remains high.

WORLDWIDE SERVICE & PARTS

Hakvoort Professional is the right service partner for ship owners and oil rig operators across the world.

We supply spare parts for your galley worldwide. Need a mechanic to fix something? Not a problem. We work together with specially selected partners to provide you with the support you need in order to keep your galley working.

Shipping is a truly international business, and so are we. But you have to act locally. We offer an extensive global network for support on a local basis. Because we control the entire process of designing and building professional galley equipment, we can also deliver

the highest level of service and spare parts specifically for your ship or vessel. Contact our sales manager to discuss what it is exactly that you need and we will take care of the delivery and will schedule the mechanic to replace the broken parts.

HAKVOORT

PROFESSIONAL

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