
PORTFOLIO
KITCHEN DESIGN
AIM INTEGRATED DESIGN
AIM INTEGRATED DESIGN



ABOUT US

AIM Integrated Design is a multidisciplinary vanguard bridging visionary conceptualization and operational reality. We engineer data-rich, build-ready solutions, synthesizing "integration without limits" into high-performance environments for global hospitality and healthcare.

Our practice asserts that unity catalyzes efficiency. By fusing Operational Intelligence with Technical Rigor, we leverage advanced building information modeling (BIM) to neutralize risk and ensure ergonomic precision. This synthesis ensures Future-Ready Scalability, delivering adaptable architectural ecosystems engineered to evolve alongside emerging technologies.

As Architects of Synchronization, we provide a unified nexus where architecture, engineering, and technology converge. Forged in precision and global adaptability, AIM is the definitive partner for stakeholders demanding innovative, high-velocity, and hyper-efficient built environments.

OUR MISSION

1. Objective

To pioneer an "integration without limits" philosophy by synchronizing architecture, engineering, and technology into a unified, high-performance design ecosystem.

2. Direction

To evolve into a singular collaborative platform that redefines industry standards through intelligent, data-driven BIM workflows and seamless multidisciplinary execution.

3. Guiding Principles

We anchor our practice in technical precision, operational ergonomics, and uncompromising international compliance to ensure every project achieves peak efficiency.

4. Global Experience

Our portfolio spans diverse international sectors, navigating complex regulatory landscapes to deliver world-class design solutions across hospitality, commercial, and industrial markets.



OUR VISION

Future Aspiration

To architect a borderless, intelligent ecosystem where design, engineering, and construction converge into a singular, unified platform of innovation.

Strategic Outlook

To leverage advanced building information modeling (BIM)-centric workflows and multidisciplinary integration as the catalyst for smarter, data-driven, and hyper-efficient built environments.

Collective Dream

To dissolve industry silos by fostering a global collaborative culture where technology and human expertise harmonize to deliver limitless design possibilities.

OUR SERVICES

- KITCHEN DESIGN
- ARCHITECTURAL AND INTERIOR DESIGN
- BUILDING INFORMATION MODELING (BIM)
- FLOOR PLANNING



WHY US

AIM Integrated Design HAS THE unrivaled ability to bridge the gap between visionary conceptualization and operational reality through "integration without limits." We provide a unified nexus where architecture, engineering, and technology converge, leveraging Technical Rigor and advanced building information modeling (BIM) to neutralize project risk before it reaches the site. By synthesizing Operational Intelligence with Future-Ready Scalability, we deliver high-performance, data-rich environments engineered for ergonomic precision and long-term technological evolution. Partner with us to transform complex design into a seamless, hyper-efficient, and build-ready asset.

SOFTWARE TECHNICALITY



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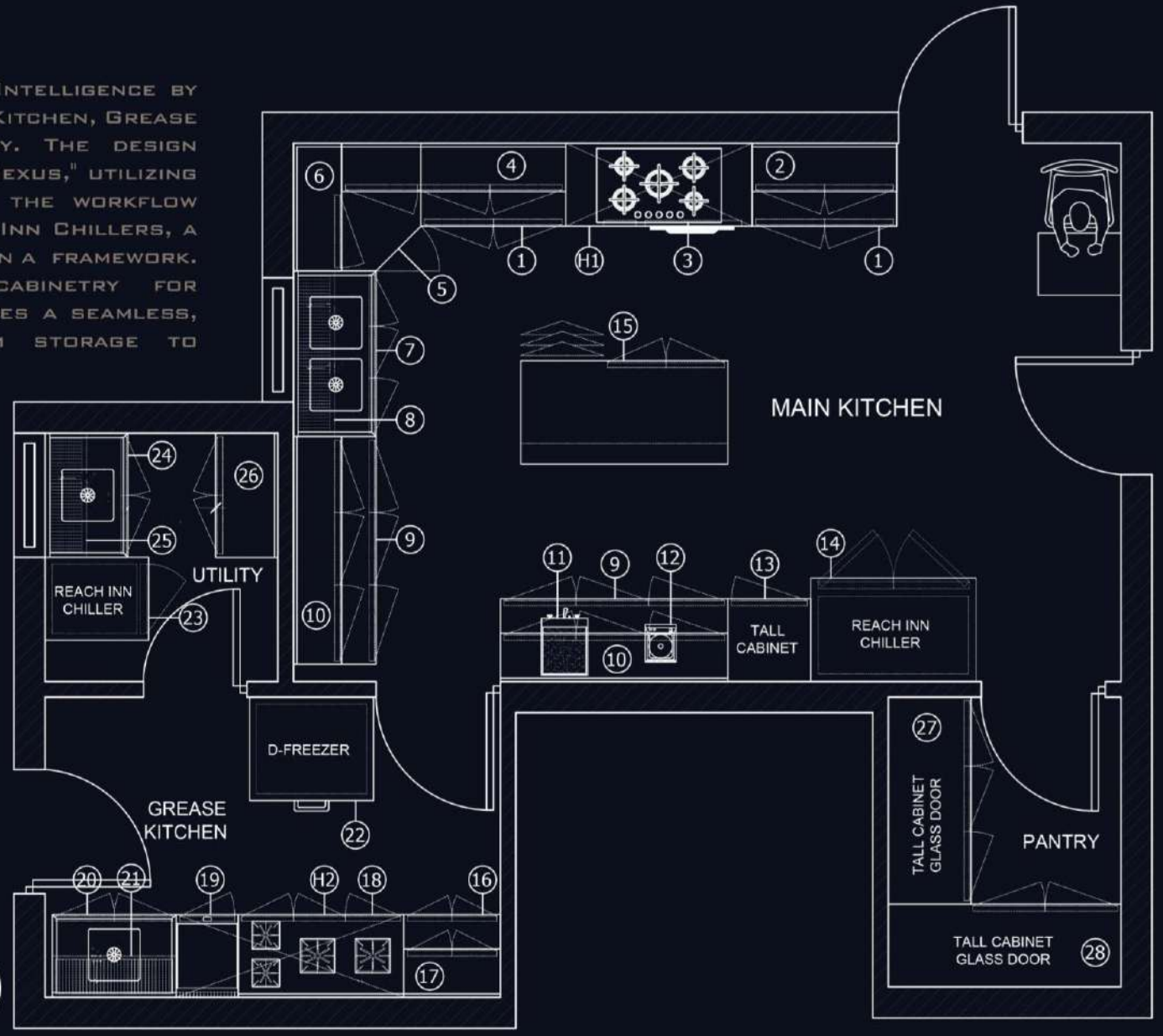
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COMMERCIAL KITCHEN DESIGN

PAKISTAN

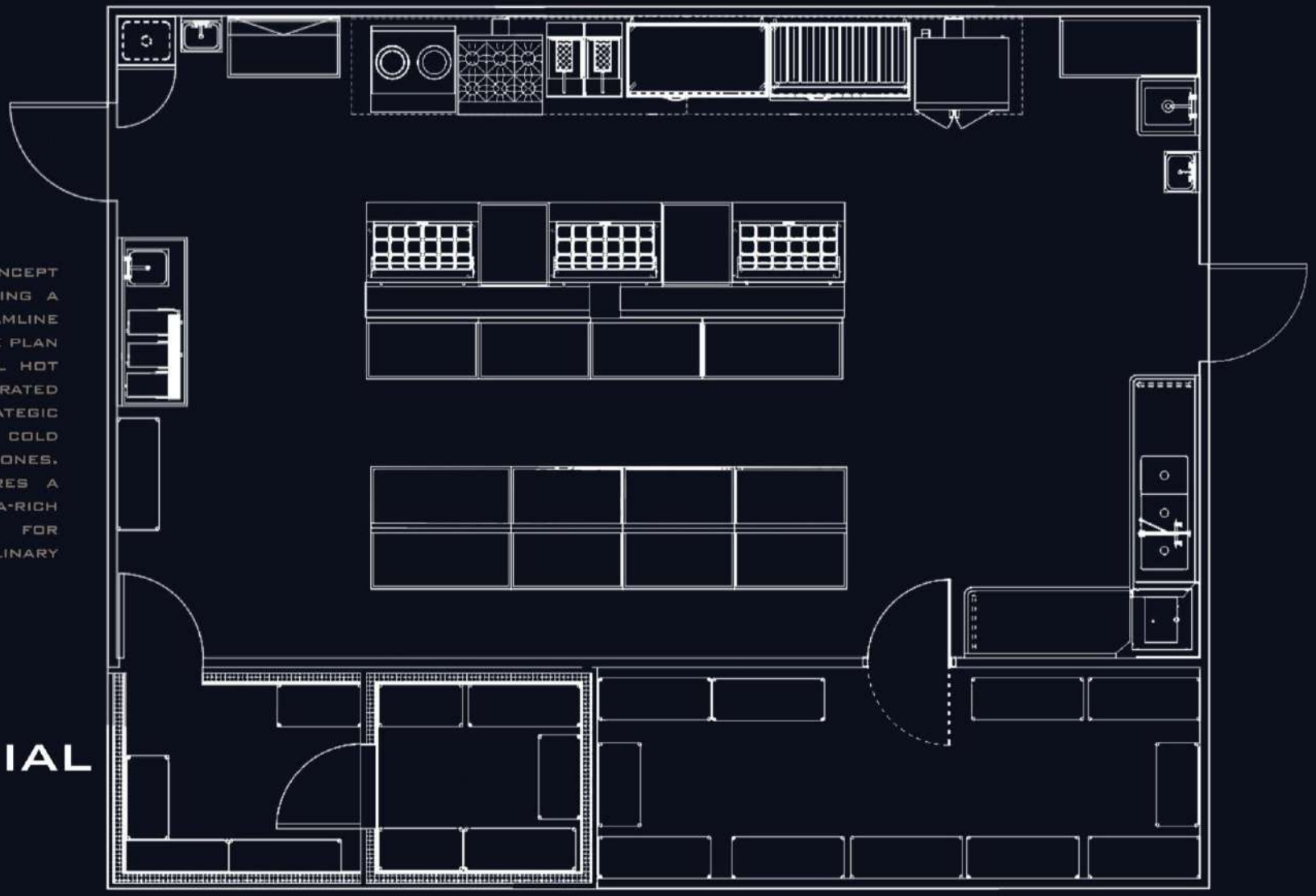
COMMERCIAL KITCHEN DESIGN (RESTAURANT)

This layout maximizes Operational Intelligence by segregating the facility into a Main Kitchen, Grease Kitchen, Utility zone, and Pantry. The design concept centers on "The Culinary Nexus," utilizing a central prep island to anchor the workflow while integrating specialized Reach-In Chillers, a D-Freezer, and sanitation units within a framework. By utilizing tall glass-door cabinetry for inventory visibility, the plan ensures a seamless, high-performance transition from storage to service.



TYPICAL COMMERCIAL KITCHEN LAYOUT

The "Kinetic Hub" concept drives this layout, utilizing a central island to streamline high-output workflow. The plan integrates a professional hot line and extensive refrigerated worktables with strategic segregation of walk-in cold storage from sanitation zones. This configuration ensures a hyper-efficient, data-rich environment optimized for high-velocity culinary operations.



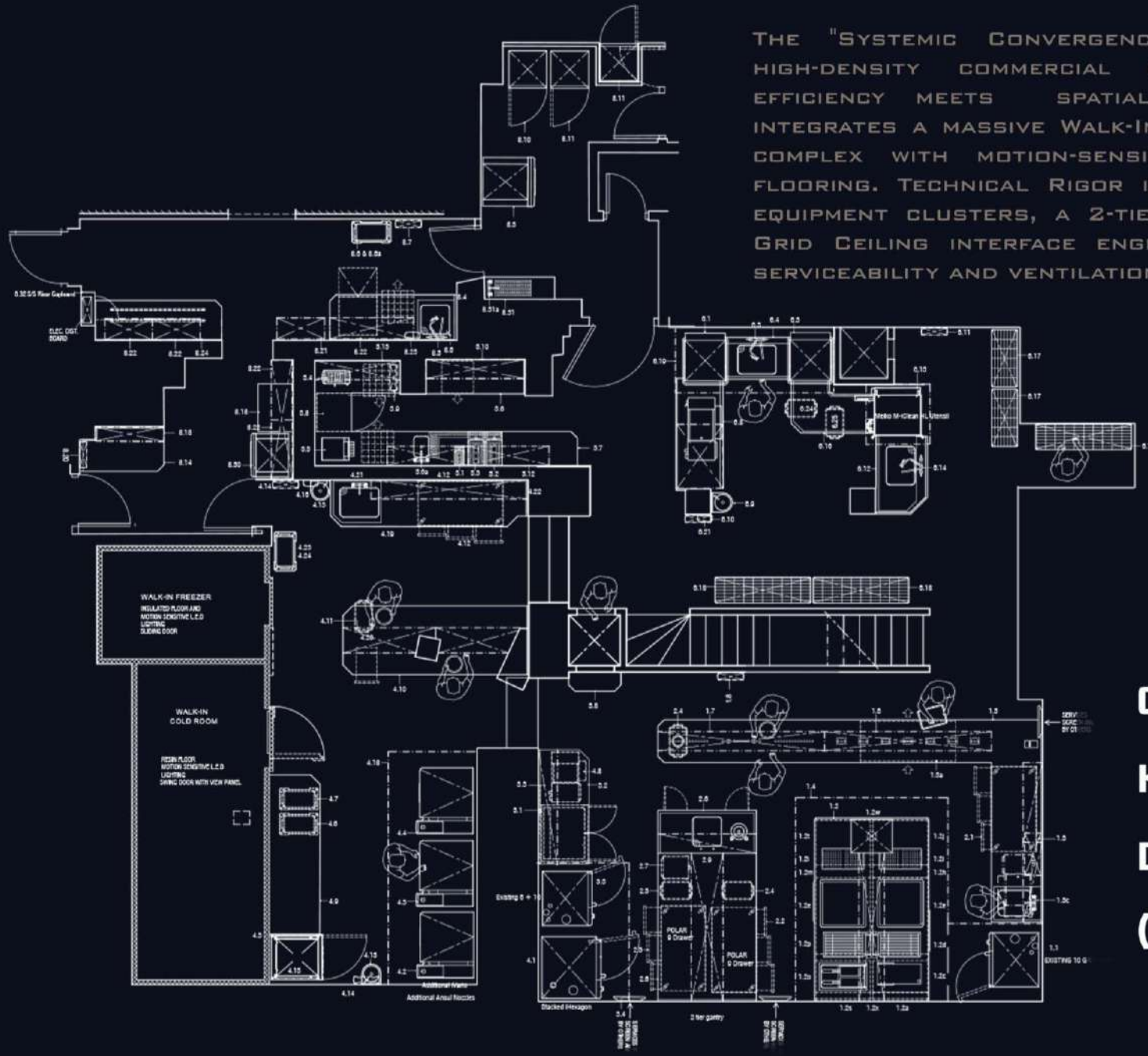


UNITED KINGDOM

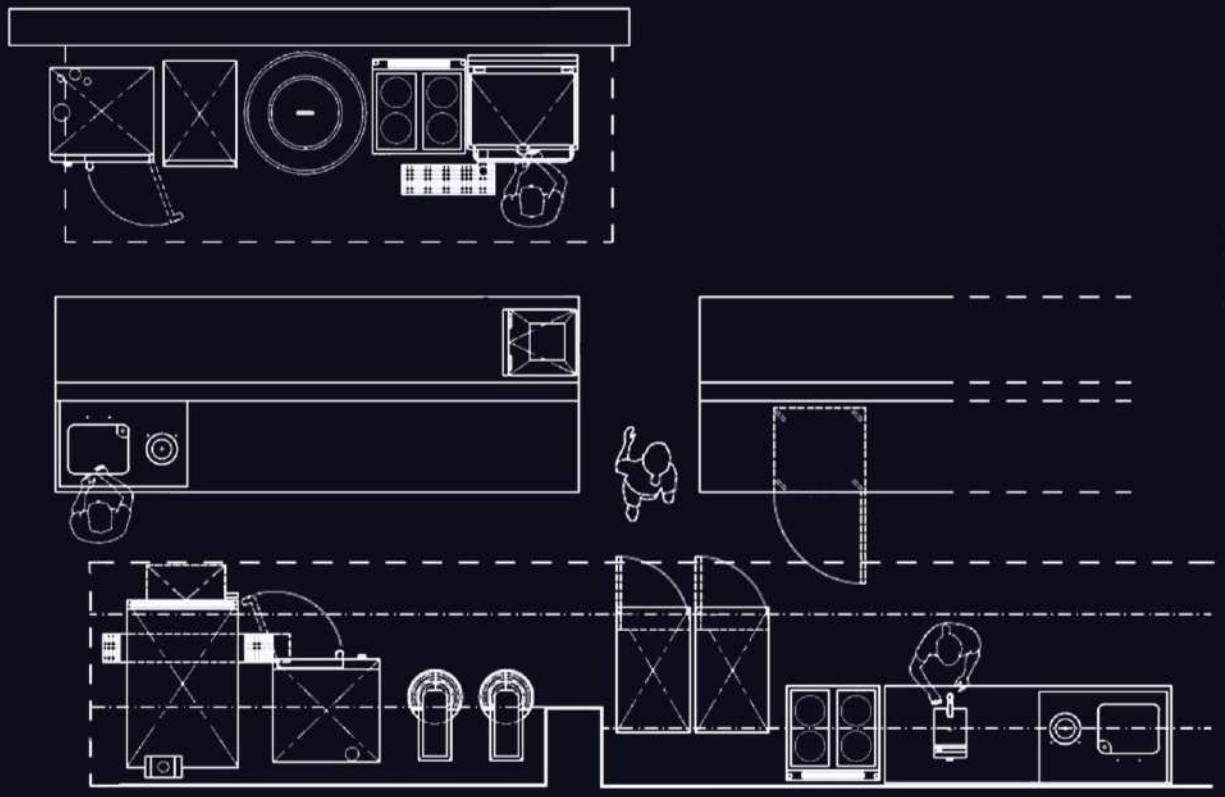
COMMERCIAL KITCHEN DESIGN

2

The "Systemic Convergence" concept drives this high-density commercial design, where thermal efficiency meets spatial precision. The layout integrates a massive Walk-In Cold Room and Freezer complex with motion-sensitive lighting and resin flooring. Technical Rigor is showcased via stacked equipment clusters, a 2-tier gantry, and a 2190mm Grid Ceiling interface engineered for optimal MEP serviceability and ventilation.



COMMERCIAL KITCHEN DESIGN (CLUB)

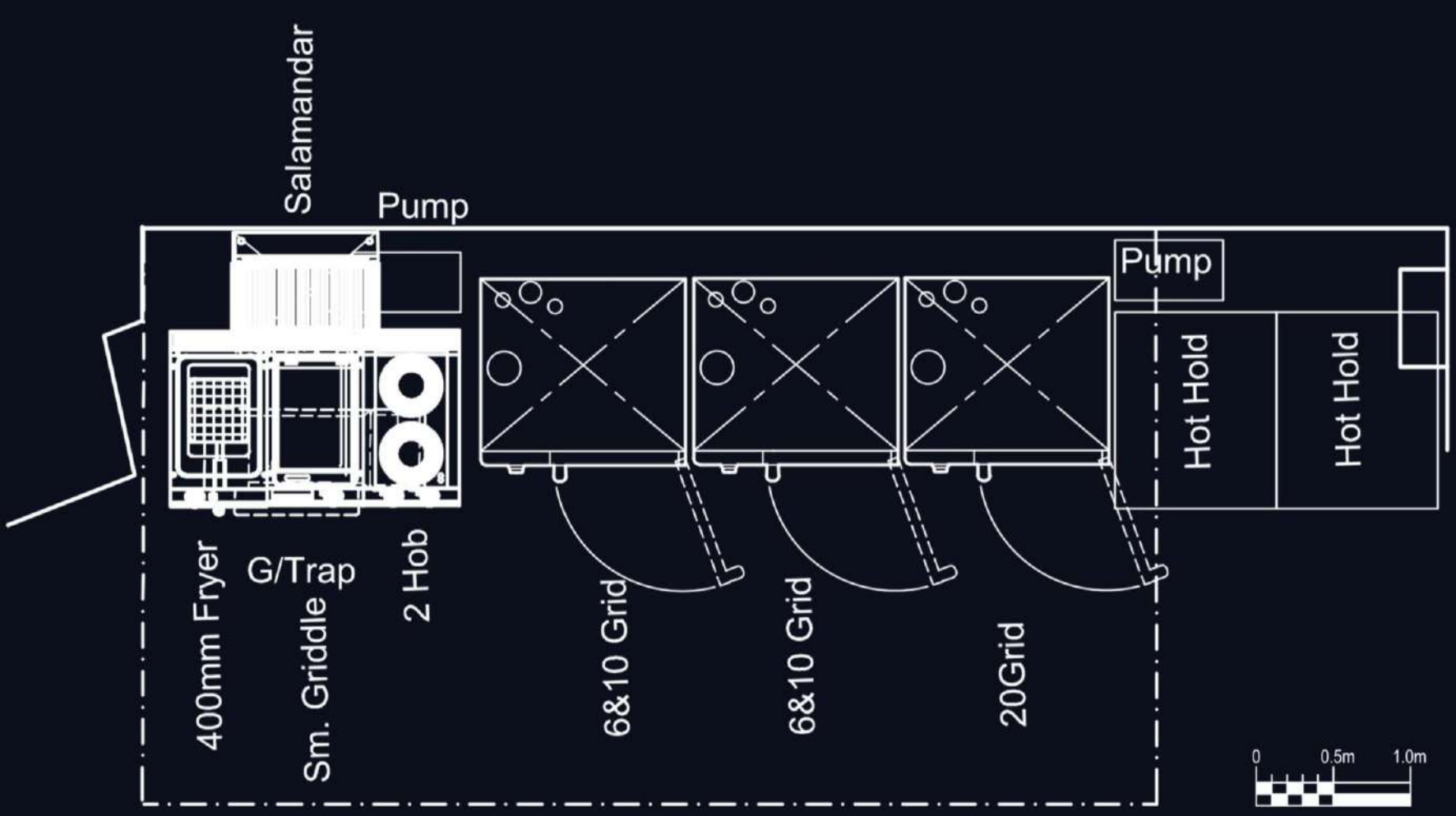


SCHEDULE OF EQUIPMENT

ITEM	QTY.	DESCRIPTION
01.	1	UNDERCOUNTER SINGLE DOOR BLAST CHILLER/FREEZER - FOSTER BCT15-7
02.	1	ELECTRIC 2-TRAY MODULAR DECK OVEN - SALVA EMT 2
03.	1	ELECTRIC 20-1/1GN COMBI OVEN - RATIONAL ICP 20-1/1/E
04.	2	FLOOR STANDING 32 LITRE SPIRAL DOUGH MIXERS - SIRMAN HERCULES 30
05.	2	BAKING TRAY TROLLEY 18 RAILS - CAMBRO
06.	2	UPRIGHT SINGLE DOOR RETARDER/PROVER - SALVA FCX-20/22 CLASSIC
07.	1	COMMERCIAL MICROWAVE DIGITAL 26LTR 1850W - SAMSUNG CM1929
08.	1	EXISTING BRATT PAN - ELRO DBGN23
09.	2	EXISTING 4 ZONE INDUCTION HOB
10.	1	EXISTING GAS POWERFLAME DUCK ROASTER - DRO-1AD-GHR-CE
11.	1	EXISTING GAS POWERFLAME PIG GRILL - PRO-3A-GCE
12.	1	EXISTING STACKED RATIONAL 6 + 10 GRID
13.	1	VACUUM PACKING MACHINE

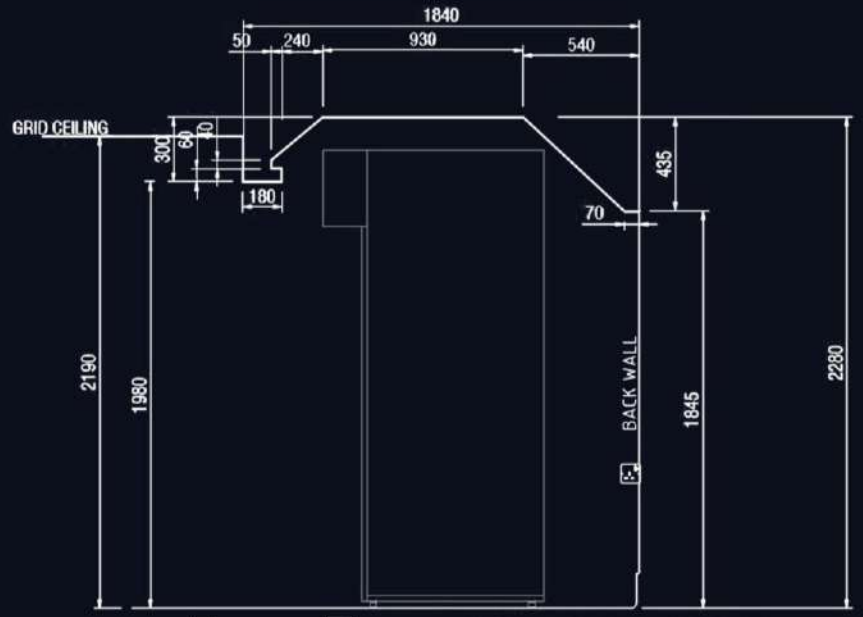


Typical Commercial Kitchen Layout with Equipment List

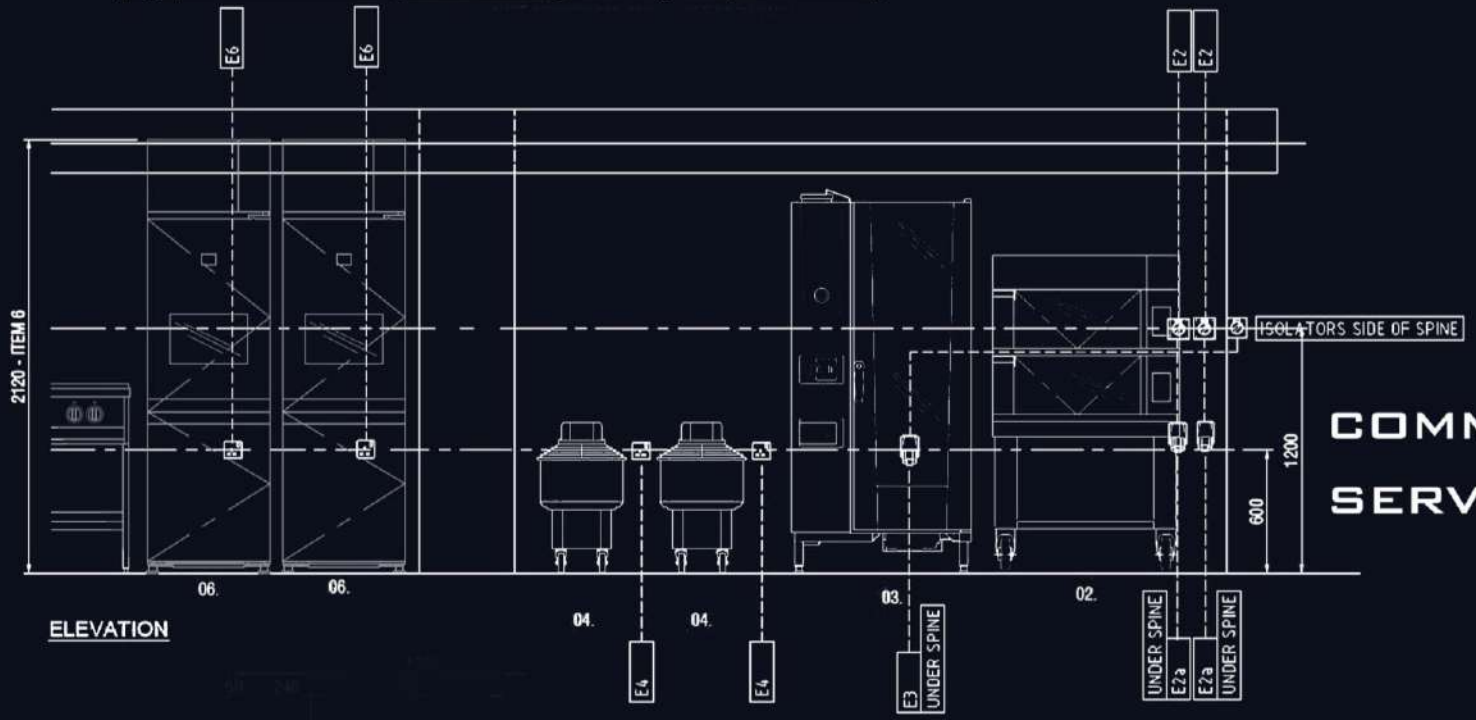


TYPICAL COMMERCIAL KITCHEN HOTLINE LAYOUT

The "Systemic Convergence" concept drives this high-density industrial design, where thermal efficiency meets surgical spatial precision. The layout integrates a massive Walk-In Cold Room and Freezer complex featuring motion-sensitive lighting and resin flooring. Technical Rigor is showcased via clustered high-output equipment including Salamander units and Hot Hold stations engineered for optimal MEP



THE "MODULAR SYNCHRONICITY" CONCEPT DRIVES THIS DESIGN, FUSING HIGH-CAPACITY STORAGE WITH PRECISION MEP COORDINATION. THE ELEVATION FEATURES A RIGOROUS ELECTRICAL SPINE WITH ISOLATORS AT A 1200MM DATUM FOR RAPID OPERATIONAL ACCESS. THIS DATA-RICH LAYOUT INTEGRATES FLOOR AND WALL-MOUNTED CABINETRY SYSTEMS WHILE MAINTAINING A SPECIALIZED FOOTPRINT FOR HEAVY-DUTY BURNERS AND FREEZERS, ENSURING A BUILD-READY ENVIRONMENT OPTIMIZED FOR INDUSTRIAL DURABILITY.

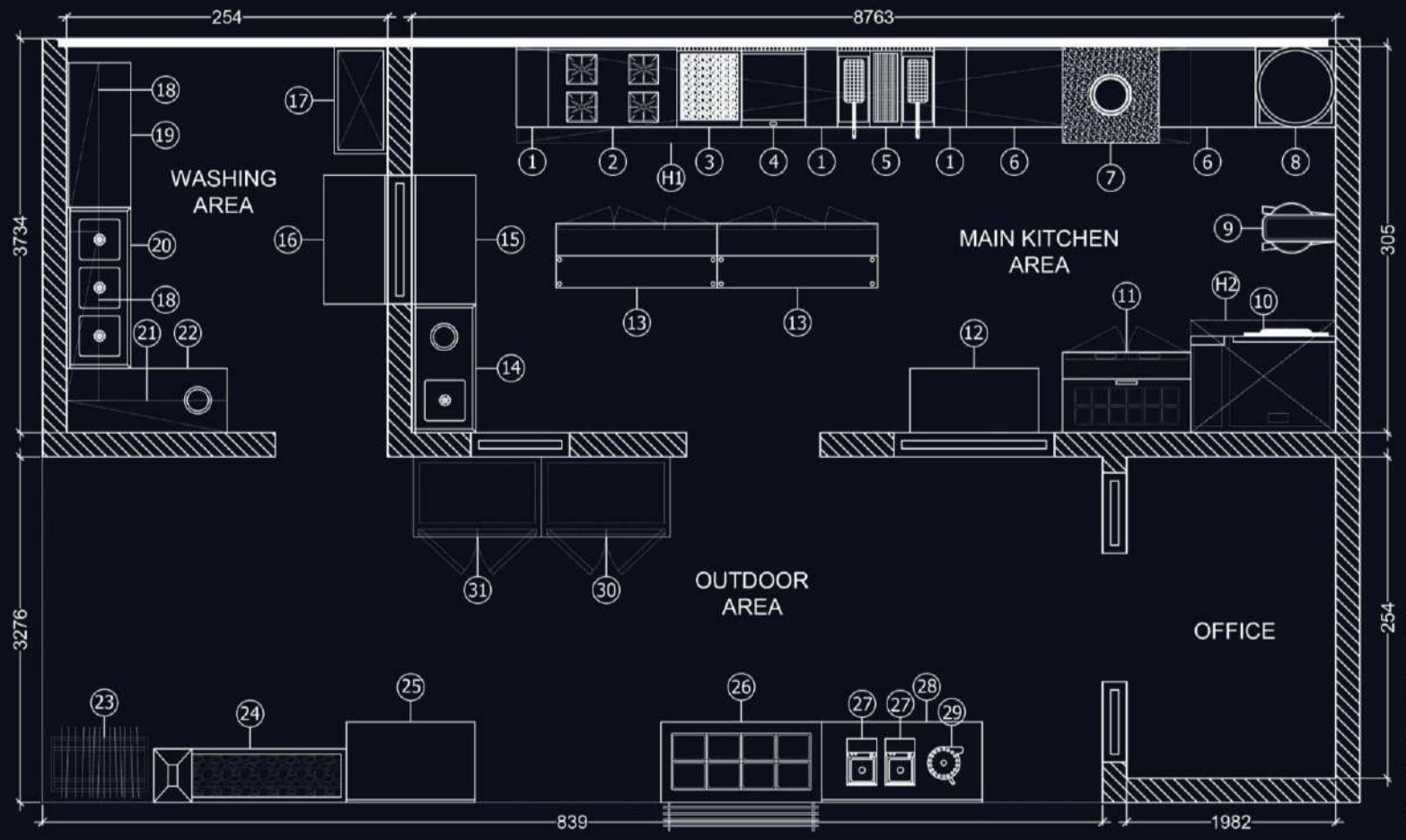


ELEVATION

COMMERCIAL KITCHEN SERVICE ELEVATIONS

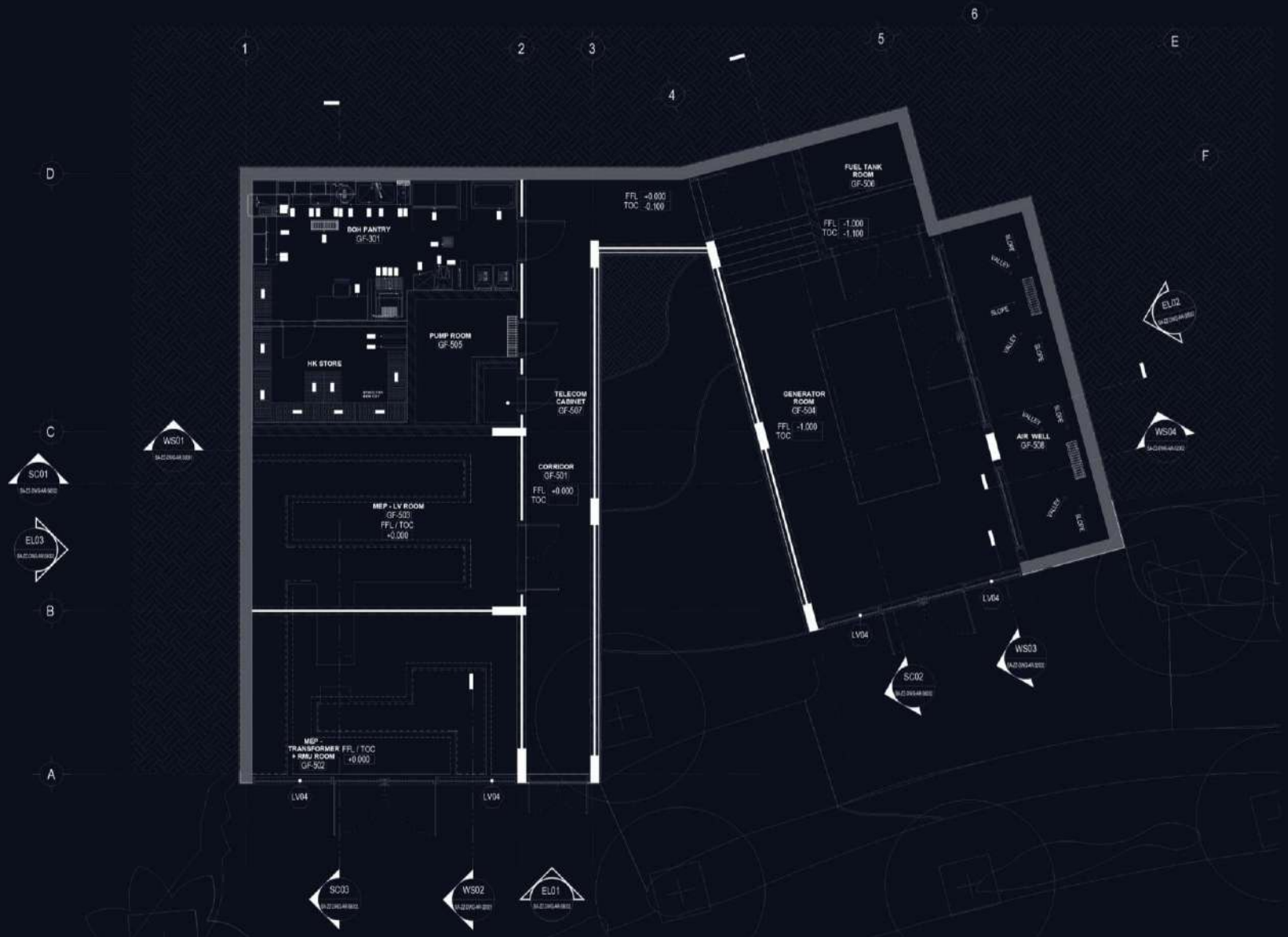


UAE
UNITED ARAB EMIRATES
COMMERCIAL KITCHEN DESIGN



COMMERCIAL KITCHEN DESIGN (PIZZA SHOP)

The "Fluid Boundary Optimization" concept drives this design, seamlessly integrating indoor precision with outdoor versatility. The layout anchors a Main Kitchen Area with a dual-prep island and high-capacity hot line, supported by a segregated Washing Area for sanitation and an administrative Office. By extending operations into a secondary Outdoor Area, the plan ensures Technical Rigor and maximum operational flexibility across a high-performance culinary landscape.



COMMERCIAL KITCHEN DESIGN (SCHOOL)

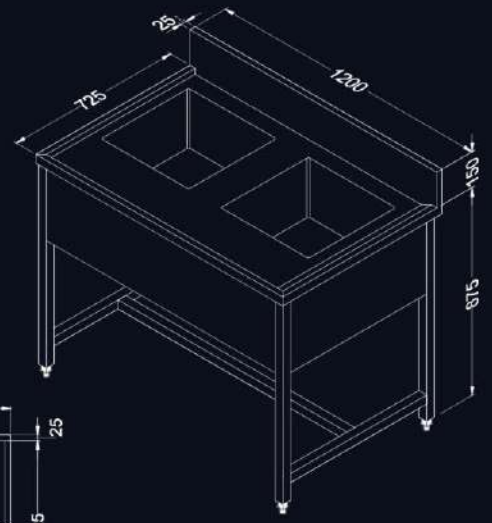
The "Urban Gastronomy Nexus" concept drives this design, integrating a high-efficiency production core within a master-planned, tree-lined landscape. The Ground Floor Plan optimizes the transition from culinary preparation to outdoor guest service. By synthesizing Technical Rigor with a curated site grid, the design achieves a seamless, high-performance hospitality experience.

- **SR # 25A**
  SINK TABLE 2 SINK BOWL
  UNDERNEATH BRACING
  SIZE: 1200x750x875mm
  BOWL SIZE: 450x450x450mm

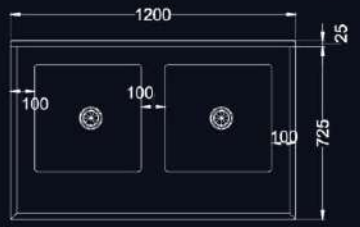
  (QTY-01)



SINK BOWL



ISOMETRIC VIEW

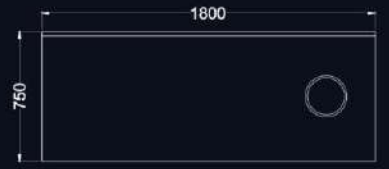


PLAN

NOTE:
Top & Sink Bowl 2-mm Thick (14-Swg)
Legs Squire pipe Size 38x38 1.5mm (16-Swg)
Base Pipe 1.5mm(16-Swg)
Stainless Steel 304 Non Magnetic Food Grade.

- **SR # 44**
  TRASH HOLE TABLE
  SIZE: 1800x750x875mm
  GANTRY SIZE: 1800x250x450

  QTY = 01



PLAN



ISOMETRIC VIEW

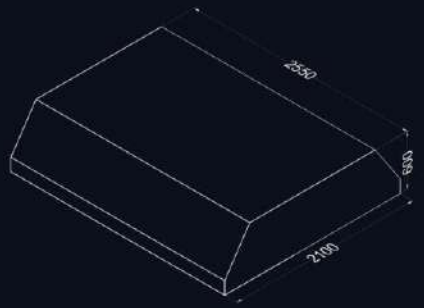
NOTE:
Top 2mm (14-Swg)
Legs Squire pipe Size 38x38mm(16-Swg)
Base Shelf 1.5mm (16-Swg)
Stainless Steel 304 Non Magnetic Food Grade.

- SR # 86
  EXHAUST HOOD DOUBLE SKIN WITH GREASE FILTER WITH OUT DUCTING & BLOWER
  SIZE:2550x2100x600mm

  (QTY-01)



SIDE VIEW



ISOMETRIC VIEW

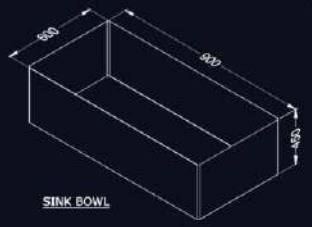


PLAN

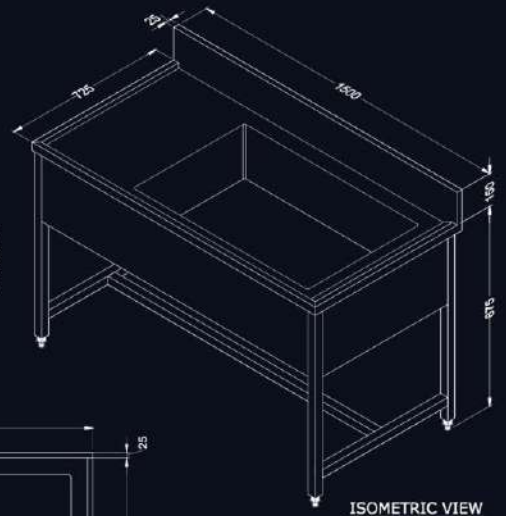
NOTE:
Hood Body 1.5mm (16-Swg)
Filter 0.7mm(22-Swg)
Stainless Steel 304 Non magnetic Food Grade.

- **SR # 45**
  SINK TABLE 1 SINK BOWL
  UNDERNEATH BRACING
  SIZE: 1500x750x875
  BOWL SIZE: 900X600X450mm

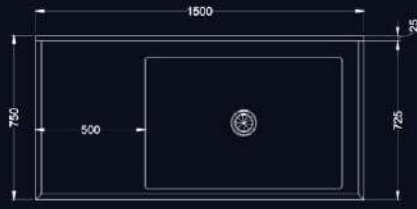
  (QTY-01)



SINK BOWL



ISOMETRIC VIEW



PLAN

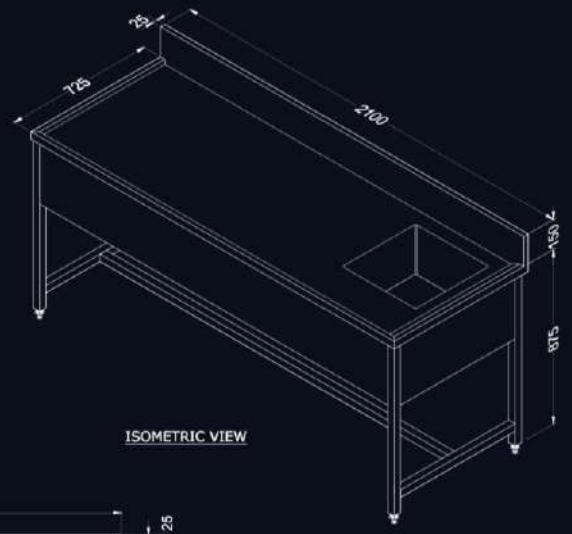
NOTE:
Top 2mm (14-Swg)
Legs Squire pipe Size 38x38mm (16-Swg)
Base Shelf 1.5mm (16-Swg)
Stainless Steel 304 Non Magnetic Food Grade.

- SR # 35
  WORKING TABLE WITH SINK
  SIZE: 2100x750x875mm
  BOWL SIZE: 500X500X450mm

(QTY-01)



SINK BOWL



ISOMETRIC VIEW



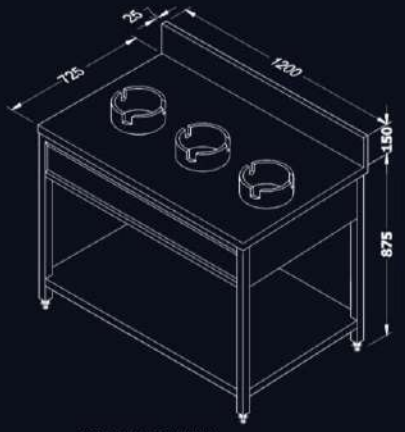
PLAN

NOTE:
Top & Sink Bowl 2-mm Thick (14-Swg)
Legs Squire pipe Size 38x38 1.5mm (16-Swg)
Base Pipe 1.5mm(16-Swg)
Stainless Steel 304 Non Magnetic Food Grade.

- SR # 9
  CHINESE COOKING RANGE 3 BURNERS
  SIZE: 1200x750x875+150mm
  Burner Size = Ø225mm
  Qty = 01



Burner Size = Ø225mm



ISOMETRIC VIEW

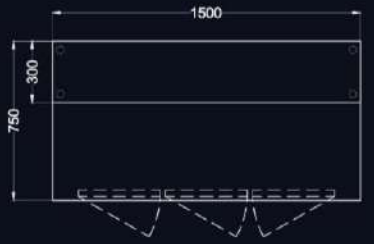


PLAN

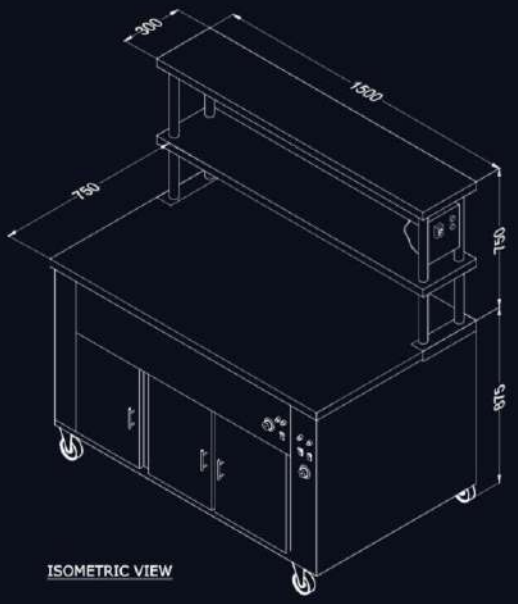
NOTE:
Top Shelf 2mm (18 Swg)
Legs. Squire pipe Size 38x38mm(18 Swg)
Base Shelf 1.5mm (22 Swg)
Stainless Steel 304 Non Magnetic Food Grade.

- SR # 18
  HEATED GANTRY UNDER HOT CASE
  SIZE: 1500x750x875+750mm

(QTY-1)



PLAN



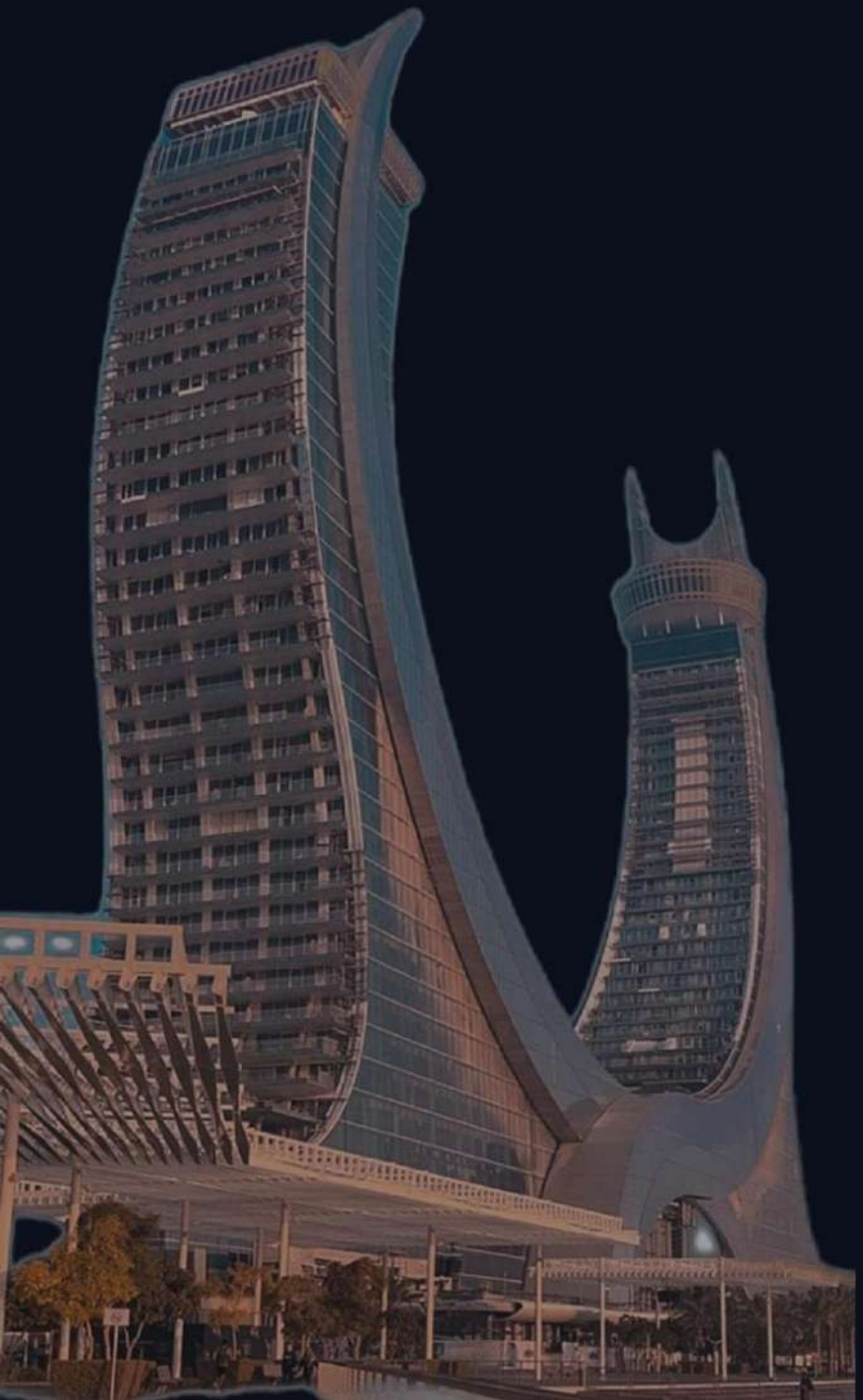
ISOMETRIC VIEW

NOTE:
Top 2mm (14-Swg)
Legs Squire pipe Size 38x38 1.5mm(16-Swg)
Base Shelf 1.5mm (16-Swg)
Stainless Steel 304 Non Magnetic Food Grade.

COMMERCIAL KITCHEN

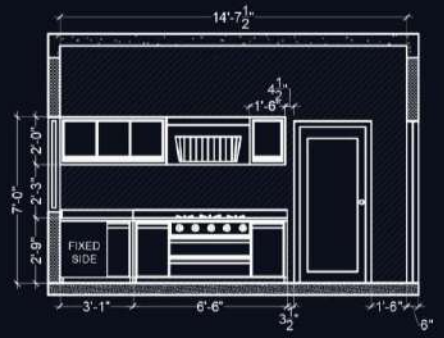
SHOP DRAWINGS

QATAR

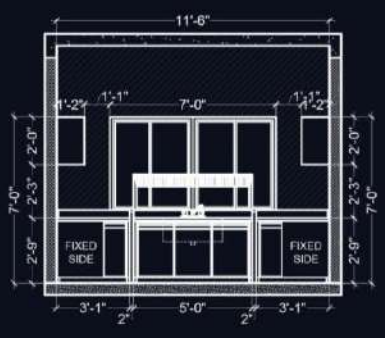


RESIDENTIAL KITCHEN DESIGN

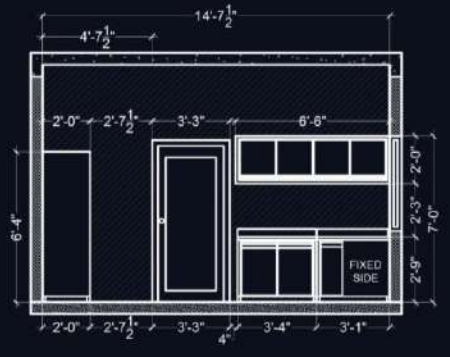
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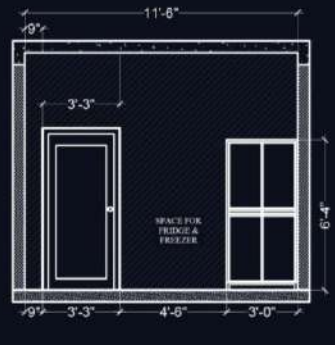
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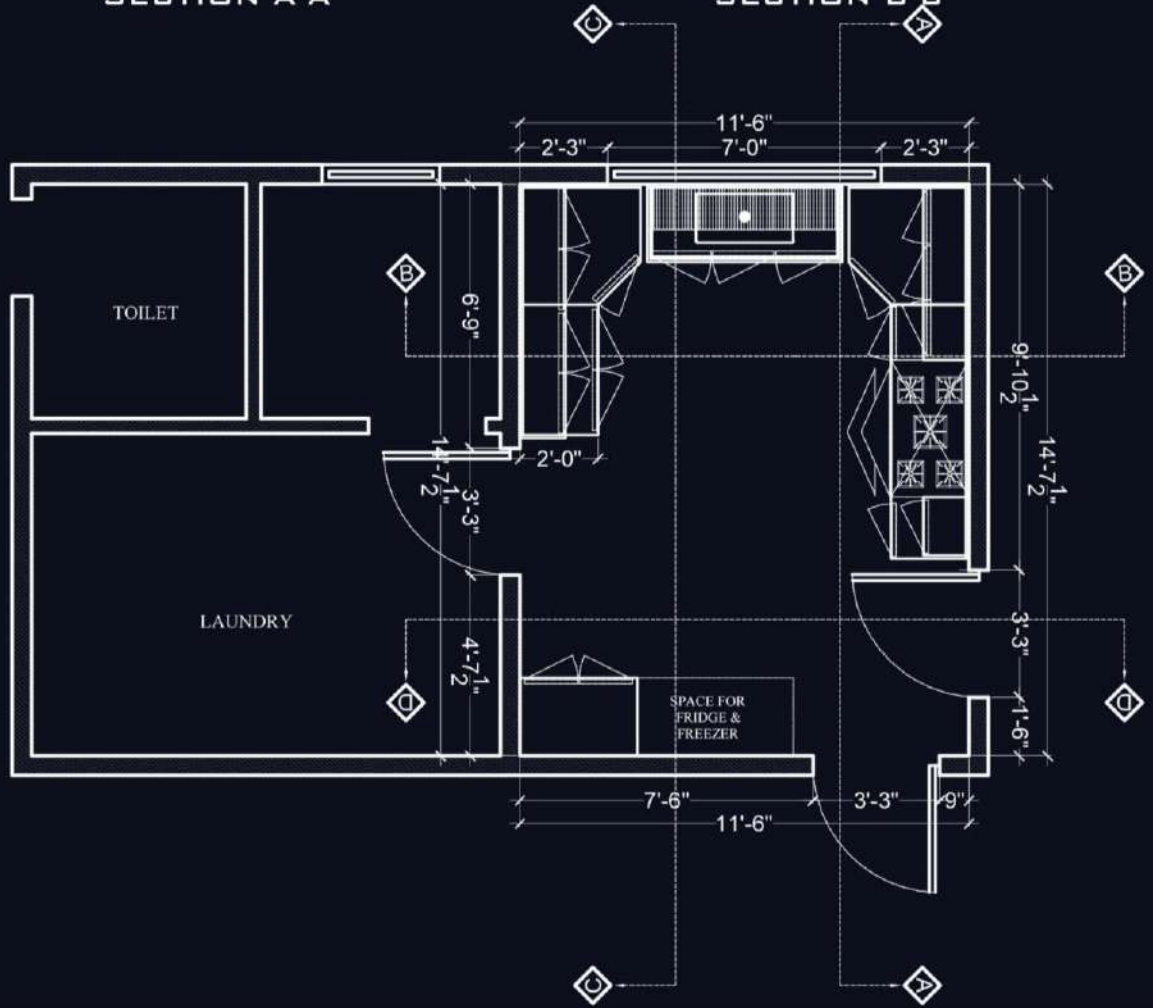
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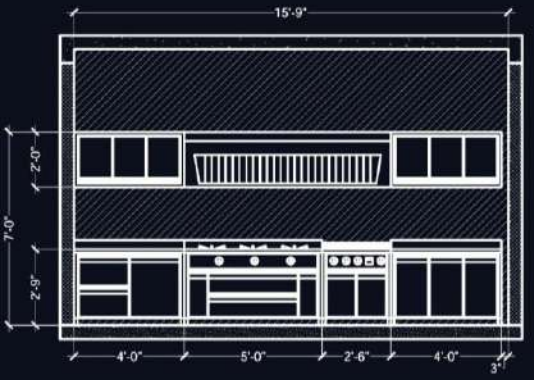
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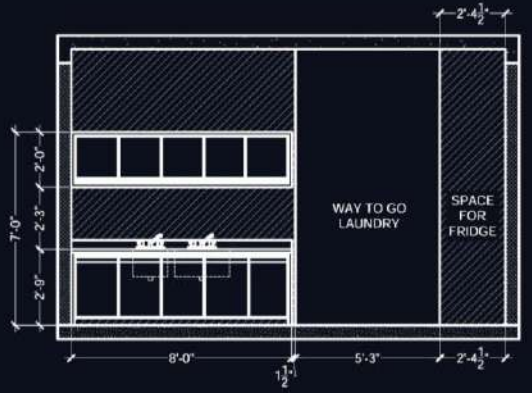
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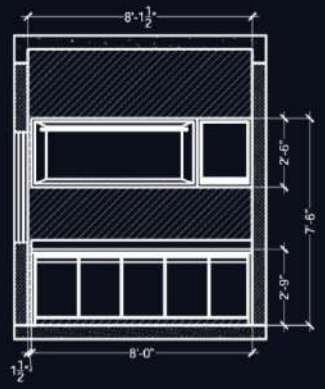
RESIDENTIAL KITCHEN SECTIONS



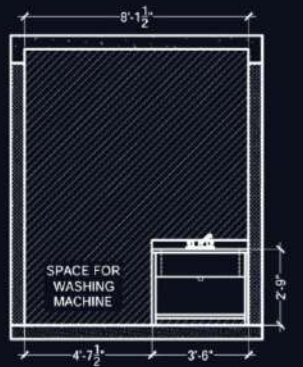
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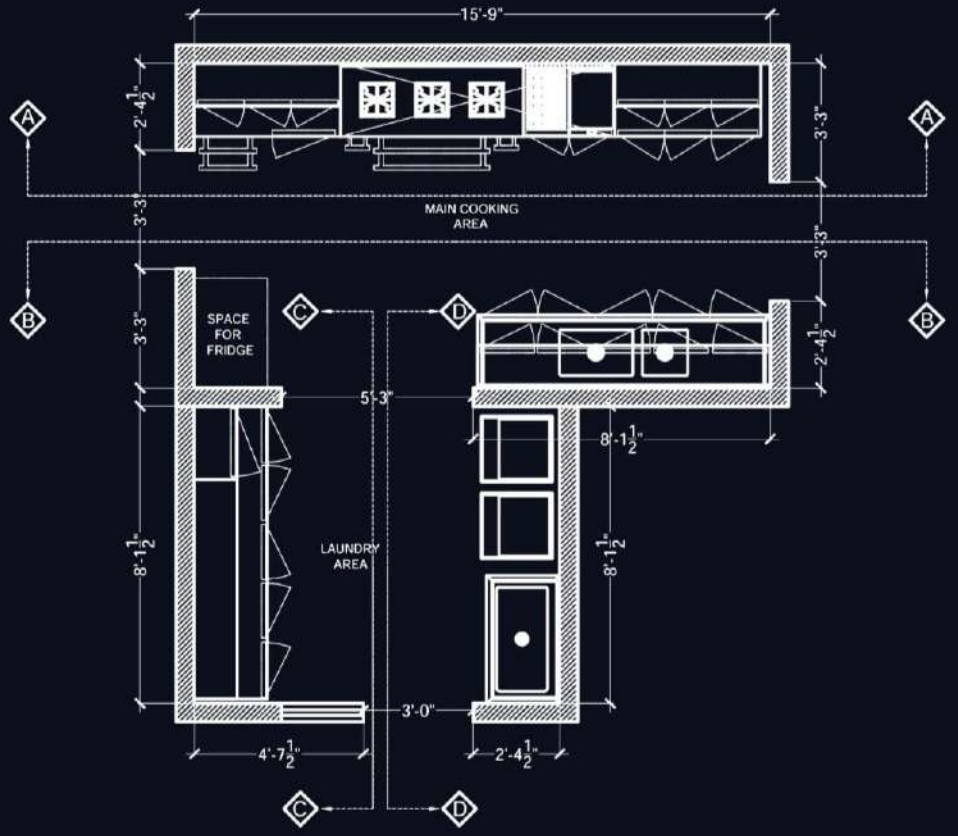
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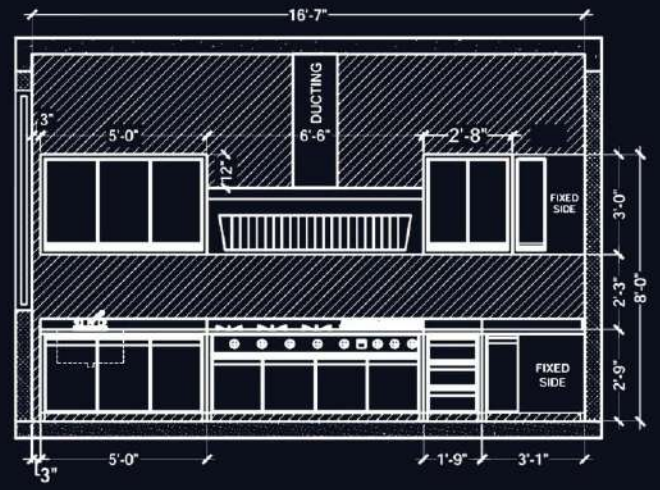
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SECTION D-D

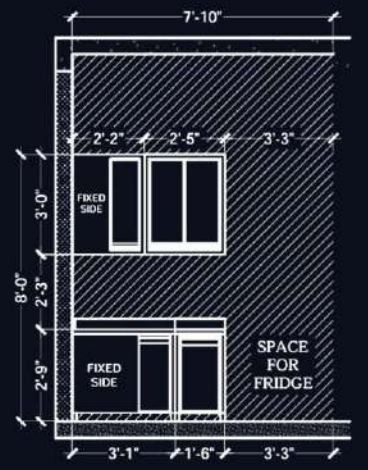


RESIDENTIAL KITCHEN SECTIONS

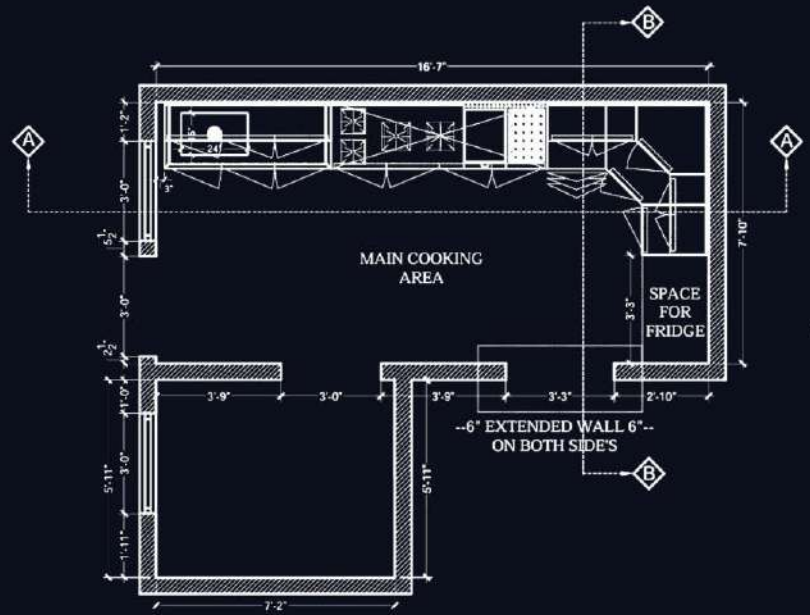


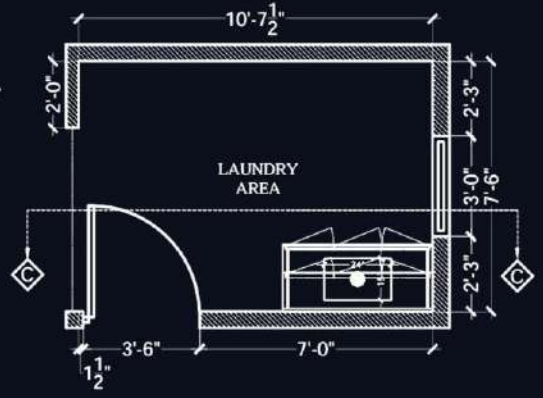
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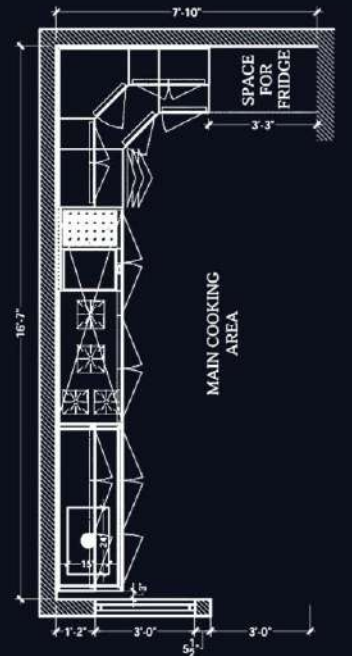
RESIDENTIAL KITCHEN SECTIONS

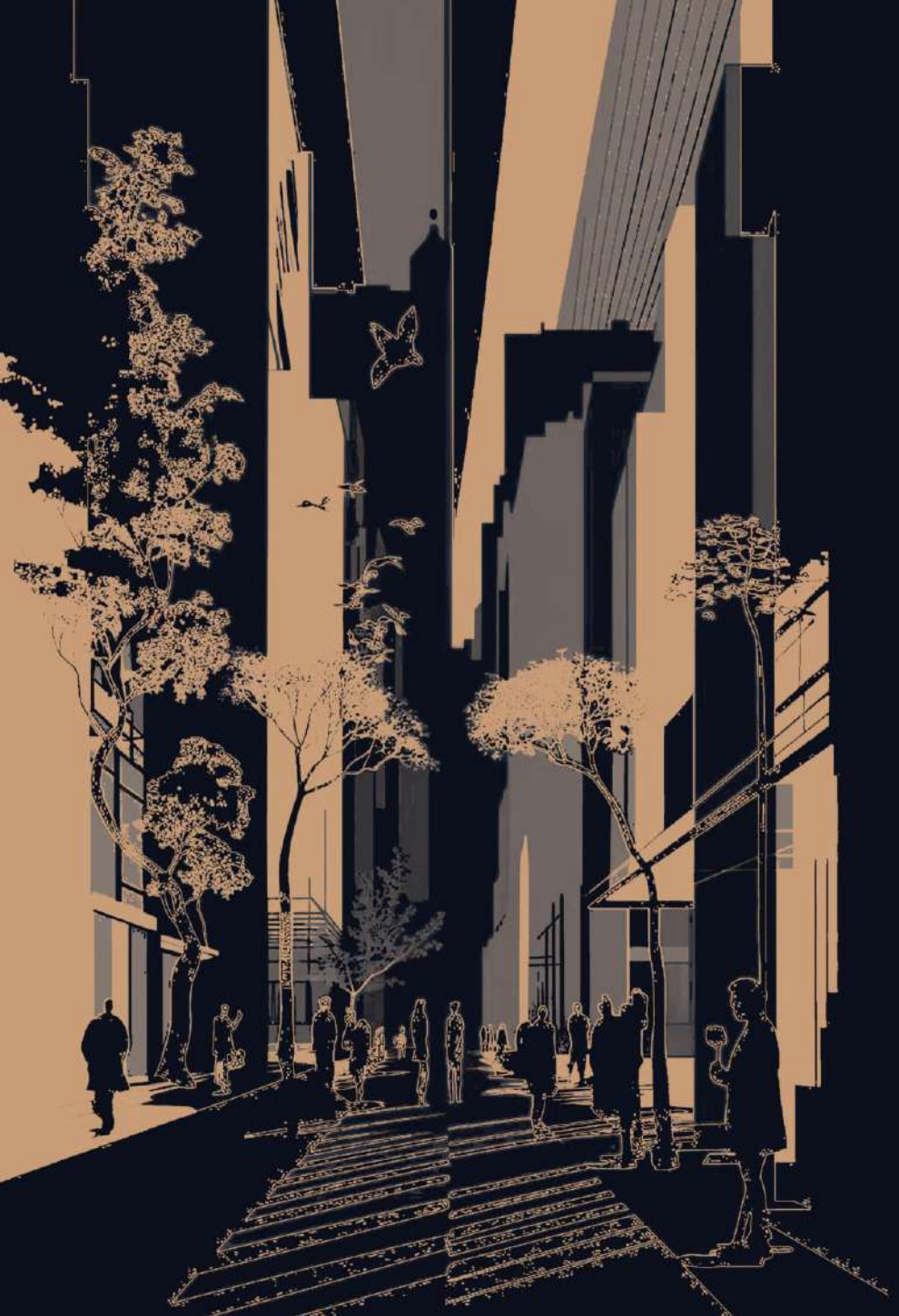


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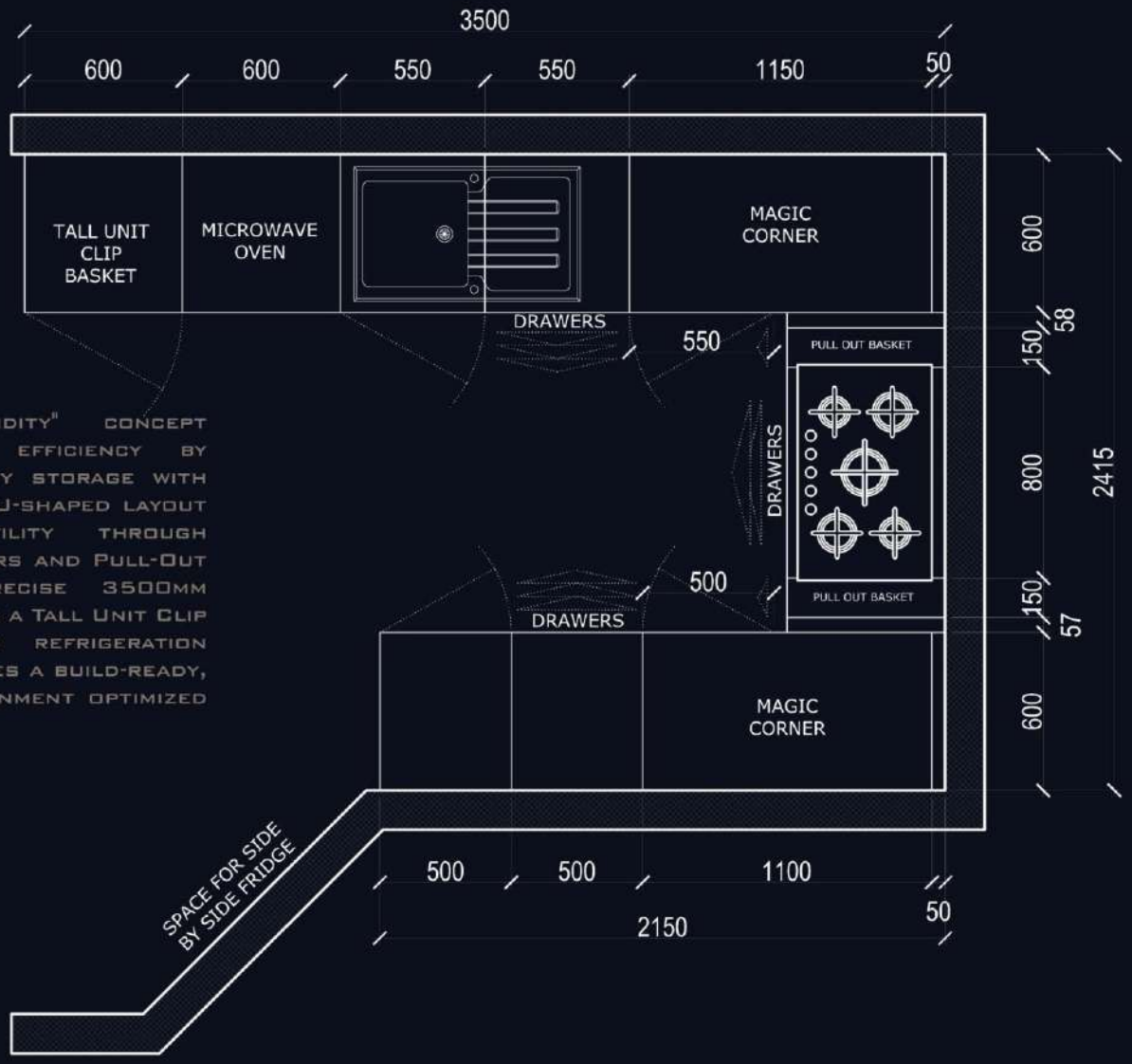




AUSTRALIA

COMMERCIAL AND RESIDENTIAL KITCHEN DESIGN

5



THE "ERGONOMIC FLUIDITY" CONCEPT REDEFINES RESIDENTIAL EFFICIENCY BY SYNTHESIZING HIGH-DENSITY STORAGE WITH INTUITIVE WORKFLOW. THE U-SHAPED LAYOUT MAXIMIZES SPATIAL UTILITY THROUGH SPECIALIZED MAGIC CORNERS AND PULL-OUT BASKETS WITHIN A PRECISE 3500MM FOOTPRINT. BY INTEGRATING A TALL UNIT CLIP BASKET AND DEDICATED REFRIGERATION ZONES, THE DESIGN ENSURES A BUILD-READY, HIGH-PERFORMANCE ENVIRONMENT OPTIMIZED FOR MODERN LIVING.

CLIENT NAME

DAVID AUSTRALIA

PROJECT NAME

RESIDENTIAL KITCHEN

APPLIANCES:

- MICROWAVE
- OVEN
- 5-STOVES HOB
- HOOD
- CROCKERY RACK
- PULL OUT BASKET
- SINK BOWL WITH COMPLETE FITTING
- CUTLERY RACK IN DRAWER
- MAGIC CORNER
- TOP CORIAN

NO.	DATE	REMARKS
1.		
2.		
3.		
4.		
5.		

PRINCIPAL CONSULTANT

INTERIOR CONSULTANT

DRAWING TITLE

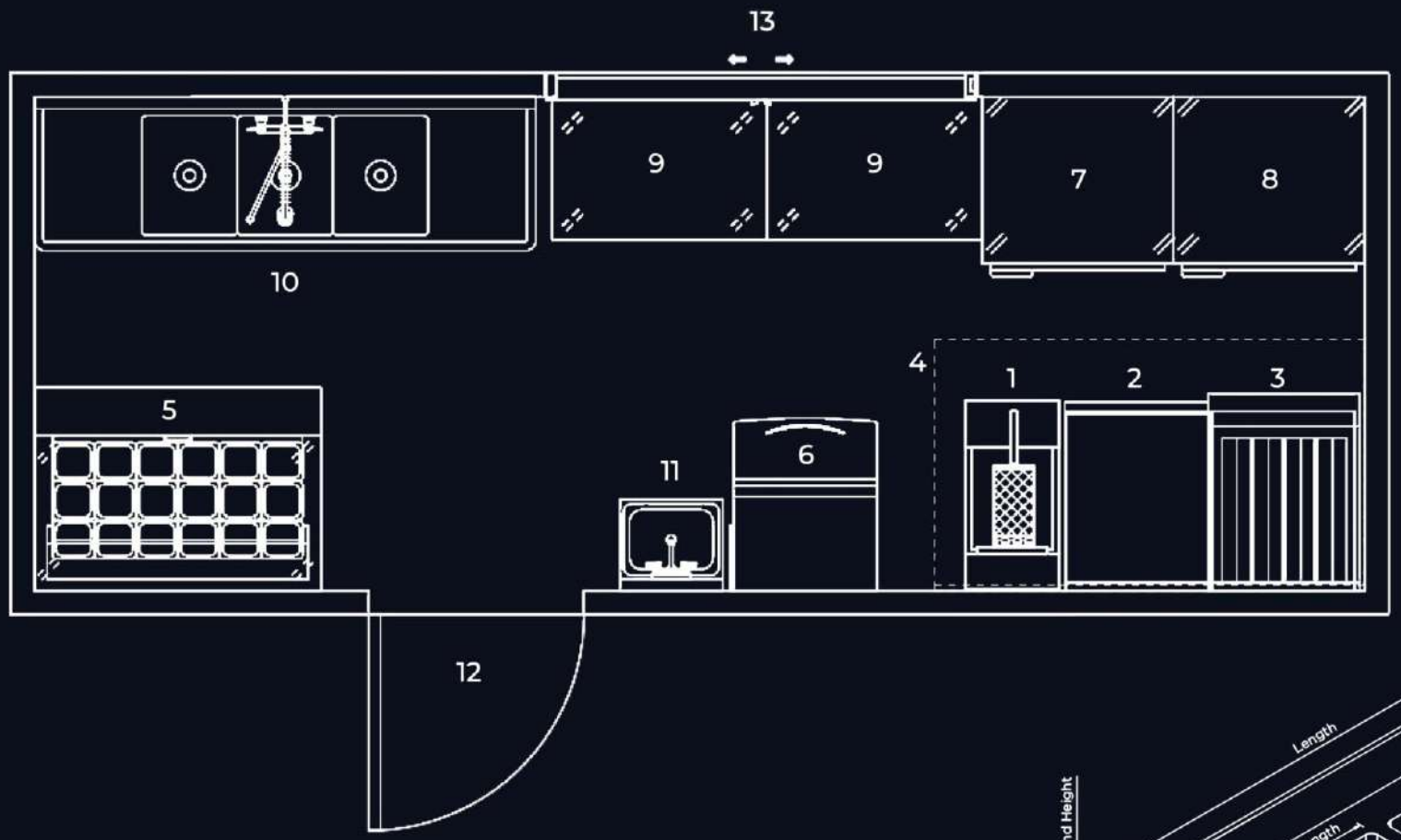
LAYOUT PLAN OF KITCHEN

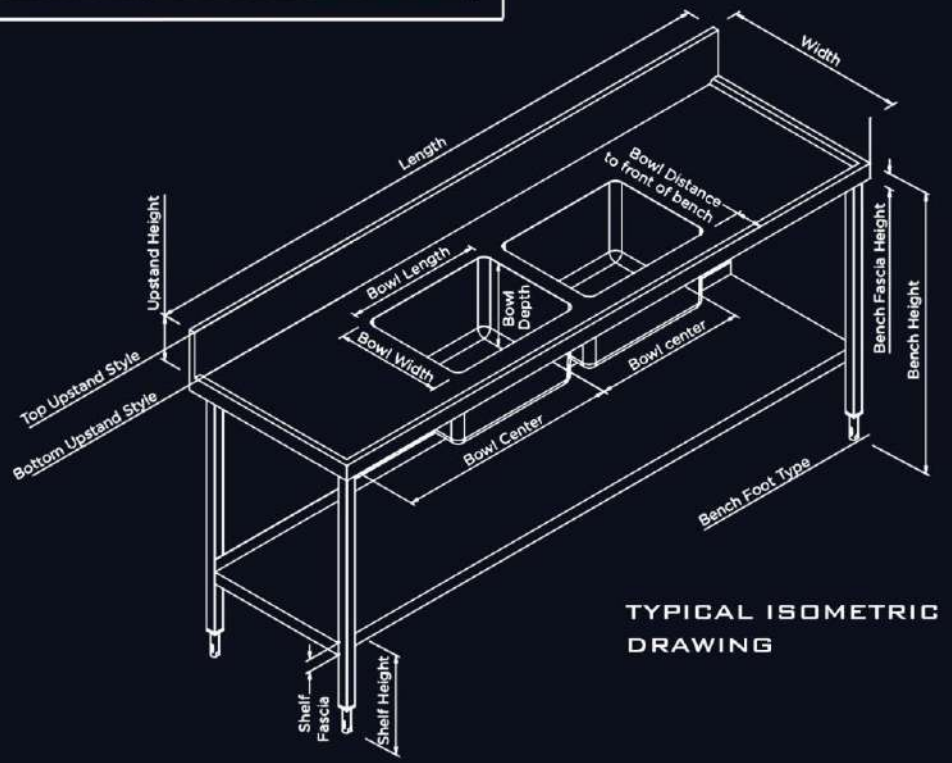
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DRAWING PLAN FOR RESIDENTIAL KITCHEN

RESIDENTIAL KITCHEN DESIGN

TYPICAL COMMERCIAL KITCHEN LAYOUT





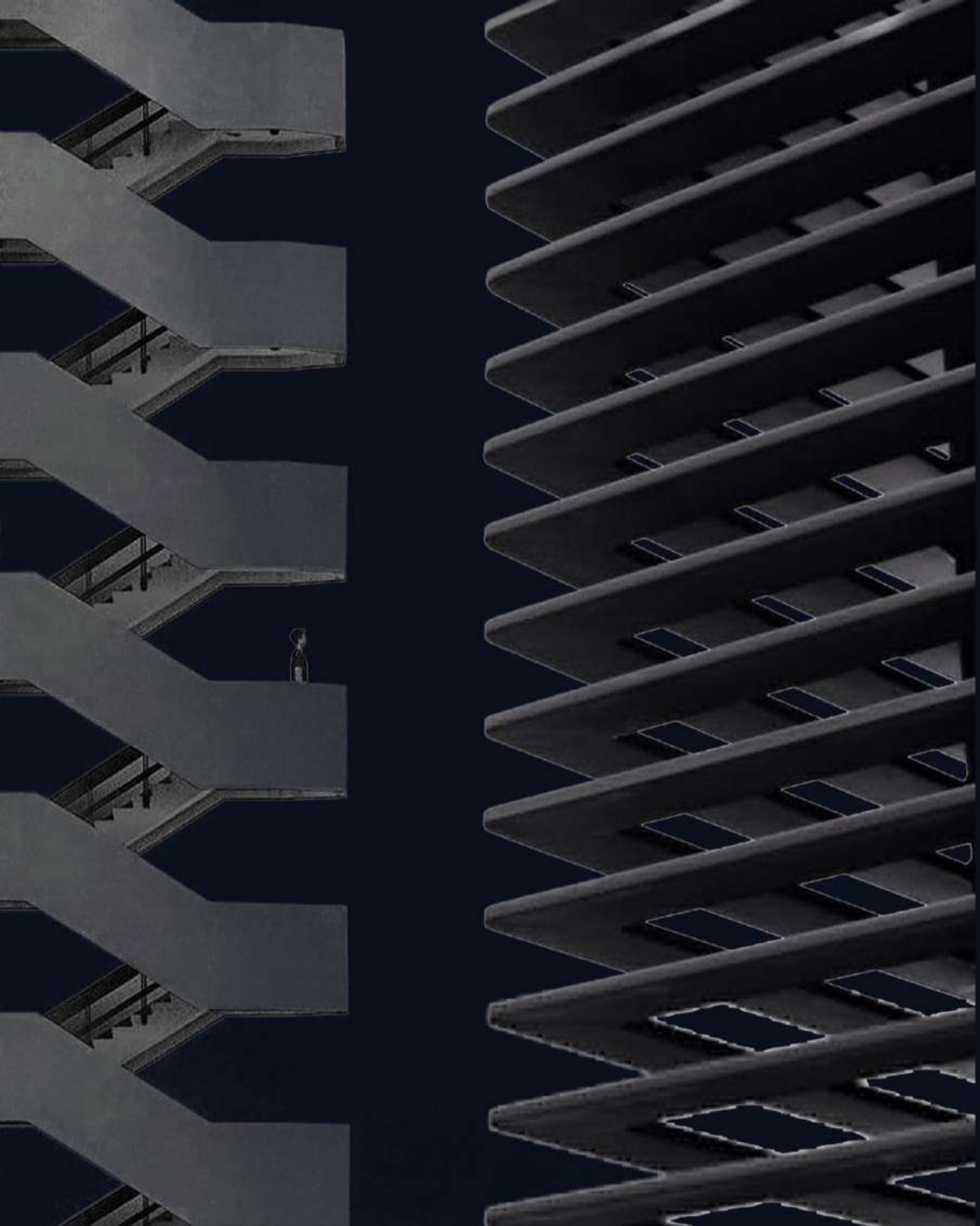
TYPICAL ISOMETRIC DRAWING

The "Precision Sanitation" concept drives this design, where high-output production meets surgical hygiene standards. The layout features a triple-sink station and a dedicated hand-wash basin to ensure seamless decontamination flow. Technical Rigor is showcased through the integration of a professional hot line and glass-door refrigeration supported by bulk cold storage. Utilizing standardized isometric principles, each bench is engineered with precise bowl depths and upstands for maximum industrial durability.



This hotel kitchen design prioritizes high-volume efficiency by centering a large-scale coolroom and freezer hub between specialized prep and cooking zones. The layout utilizes perimeter hot lines and central plating islands to create a seamless, circular workflow that minimizes chef travel time. By integrating dedicated waste management and heavy-duty warewashing stations into the service wings, the design ensures a high-output environment that is both sanitary and logically organized for peak demand.

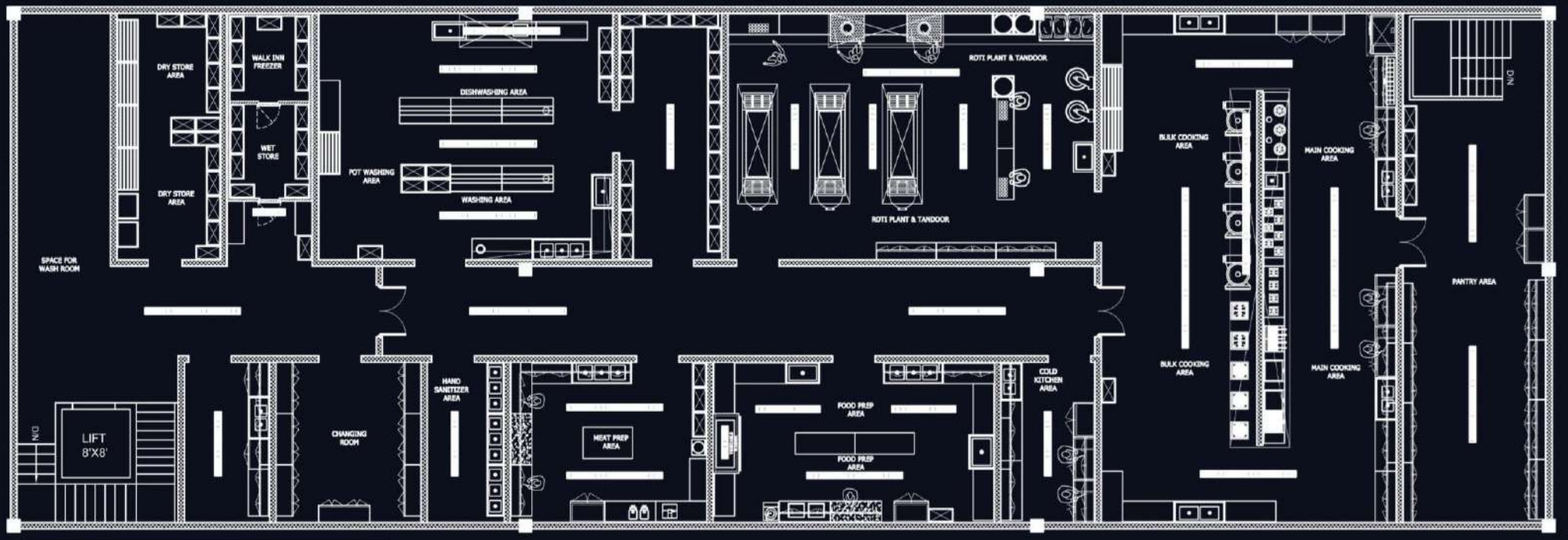
COMMERCIAL KITCHEN DESIGN (HOTEL)



INDUSTRIAL KITCHEN DESIGN

KUWAIT

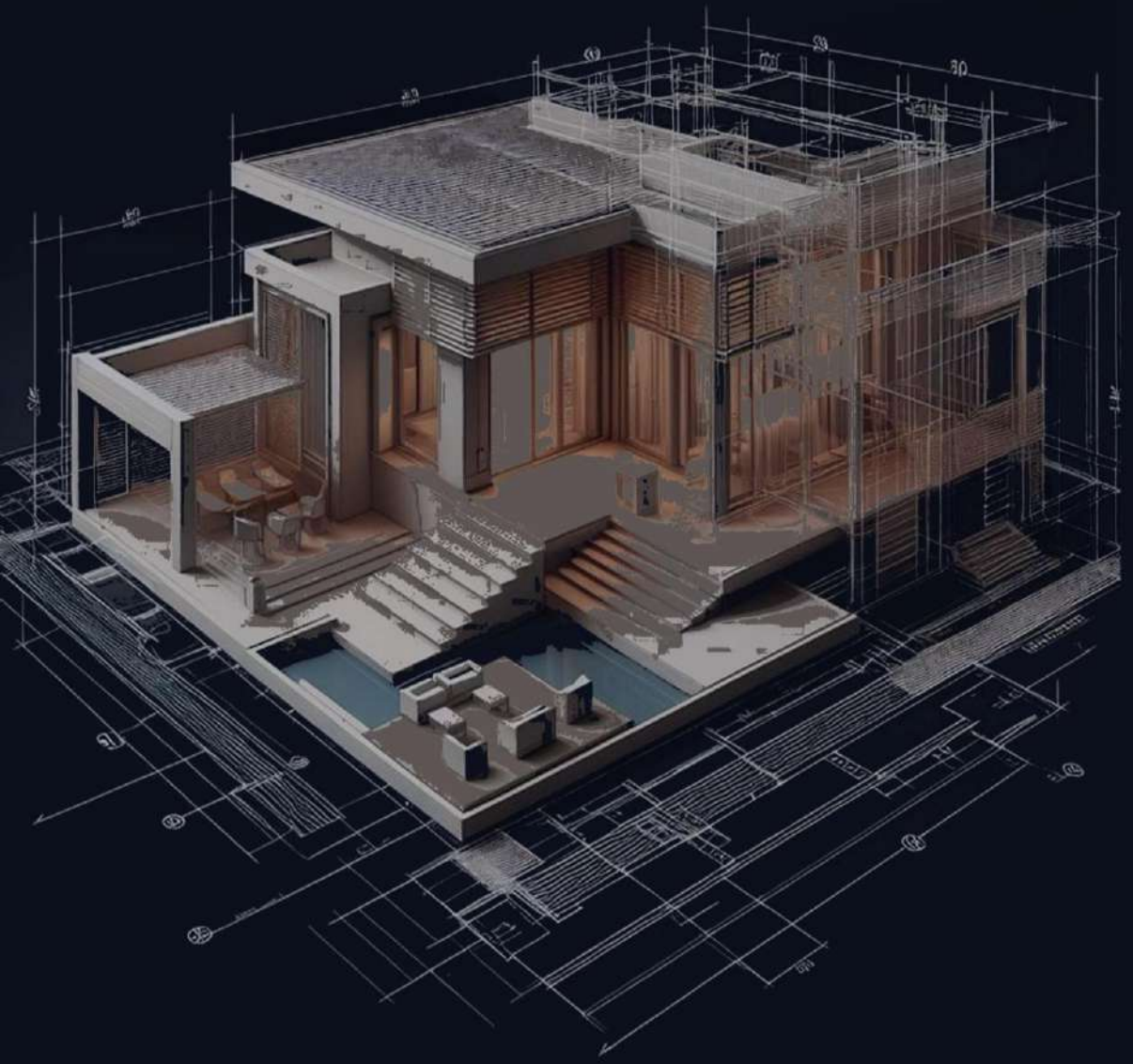
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LEGEND			
S.N.	DESCRIPTION	QTY.	SIZE
	MAIN KITCHEN AREA		
1	WORKING TABLE	3	12"x30"x35"
2	4-BURNER COOKING STAND	1	48"x30"x35"
3	GRILL	1	24"x30"x35"
4	HOT PLATE	1	24"x30"x35"
5	DEEP FRYER WITH DUMP STATION	1	36"x30"x35"
6	WORKING TABLE	2	36"x30"x35"
7	PORTABLE TANDOOR	1	36"x36"x35"
8	ATTA MIXING BOWL	1	30"x30"x35"
9	DOUGH MIXER	1	20Ltr
10	SINGLE DECK OVEN	1	54"x36"x57"
11	COLD PREP TABLE	1	48"x30"x35"
12	WORKING TABLE WITH UNDER CABINET	1	48"x24"x35"
13	WORKING TABLE UNDER CABINET WITH GANTRY	2	60"x24"x35"
14	SINGLE BOWL WASHING SINK WITH GARBAGE HOLE	1	48"x24"x35"
15	WORKING TABLE WITH UNDER CABINET	1	48"x24"x35"
	WASHING AREA		
16	WORKING TABLE WITH UNDER CABINET	1	48"x24"x35"
17	RACK SHELFES 4 LEVEL	1	35"x20"x72"
18	WALL MOUNTED SHELF	2	63"x12"
19	WORKING TABLE	1	54"x24"x35"
20	2-BOWL WASHING SINK	1	60"x24"x35"
21	WALL MOUNTED SHELF	1	60"x12"
22	GARBAGE TABLE	1	60"x24"x35"
	OUTDOOR AREA		
23	SEEKH STAND	1	36"x20"x42"
24	BBQ PIT	1	72"x20"x42"
25	WORKING TABLE WITH UNDER CABINET	1	42"x30"x35"
26	COLD BAIN MAREE	1	60"x30"x35"
27	JUICER BLENDER	2	STD
28	WORKING TABLE	1	60"x30"x35"
29	JUICER EXTRACTOR	1	STD
30	REACH-INN REFRIGERATOR	1	48"x30"x76"
31	REACH-INN FREEZER	1	48"x30"x76"
	EXHAUST SYSTEM		
H1	EXHAUST HOOD FOR HOT LINE	1	21'-0" Rft
H2	EXHAUST HOOD FOR SINGLE DECK OVEN	1	4'-6" Rft

INDUSTRIAL KITCHEN DESIGN WITH LEGEND (HOSPITAL)

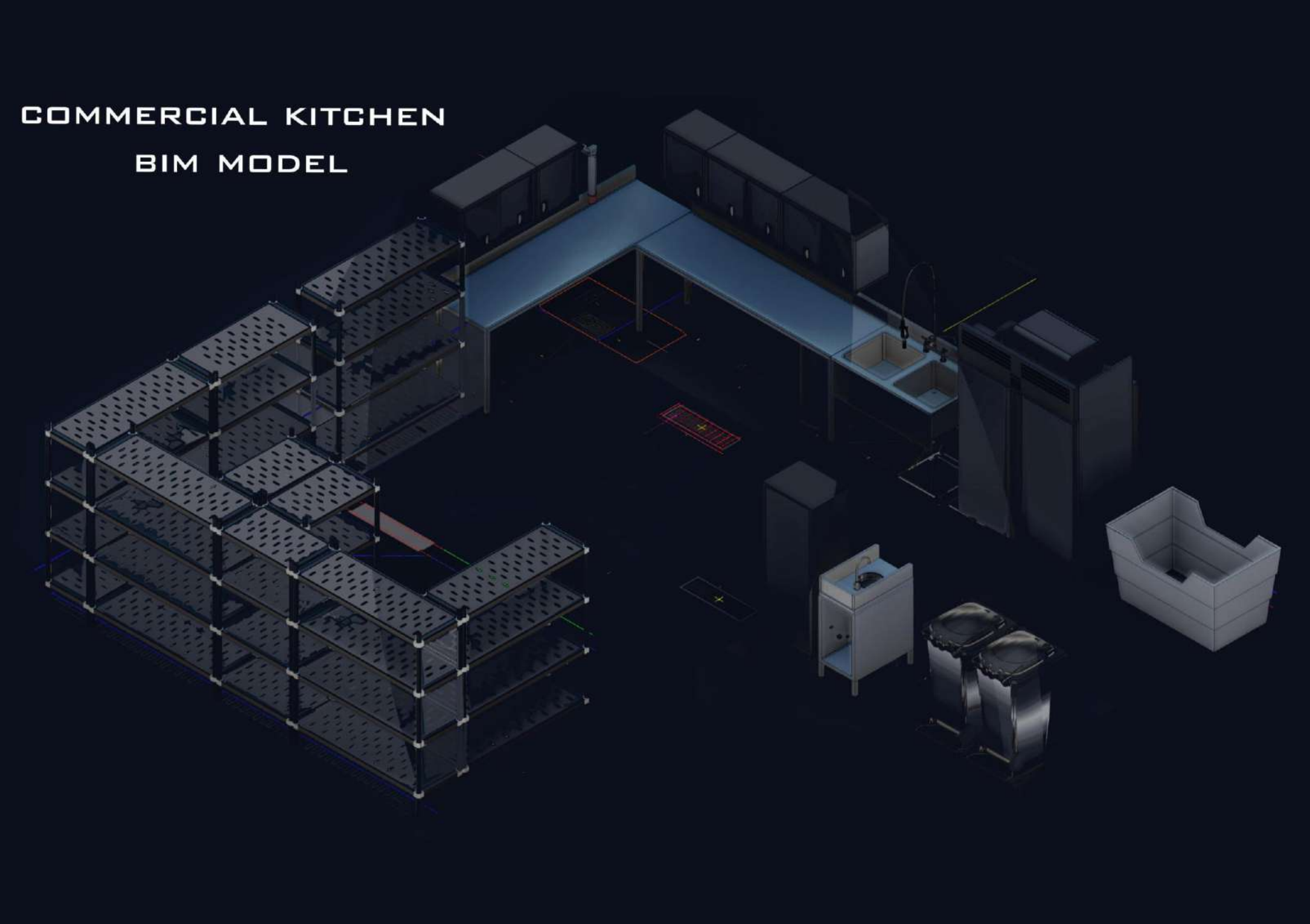
THE "INDUSTRIAL SYNTHESIS" CONCEPT DRIVES THIS LARGE-SCALE FACILITY, WHERE MASSIVE VOLUME MEETS SURGICAL OPERATIONAL FLOW. THE LAYOUT FEATURES HIGH-CAPACITY MAIN COOKING AND BULK COOKING AREAS SUPPORTED BY SPECIALIZED ROTI/PLANT & TANDOOR STATIONS. TECHNICAL RIGOR IS SHOWCASED THROUGH THE SYSTEMATIC SEGREGATION OF MEAT PREP, FOOD PREP, AND DISH WASHING ZONES FROM LONG-TERM DRY STORE, WALK-IN FREEZER, AND COLD ROOM ASSETS. BY INTEGRATING A DEDICATED LIFT AND PANTRY AREA, THE DESIGN ENSURES HYPER-EFFICIENT, DATA-RICH LOGISTICS ACROSS THE ENTIRE CULINARY ECOSYSTEM.

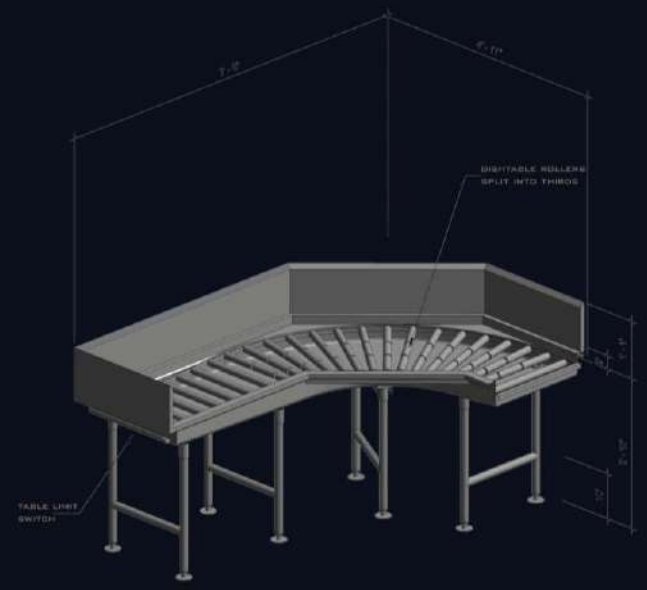


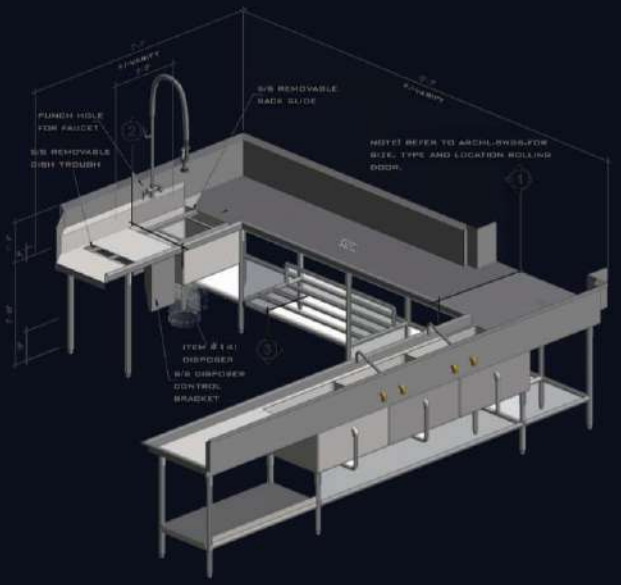
BIM KITCHEN MODEL

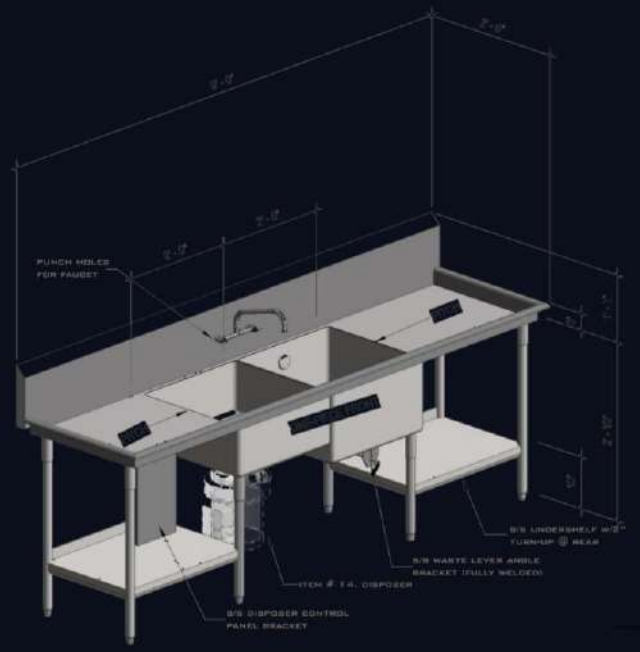
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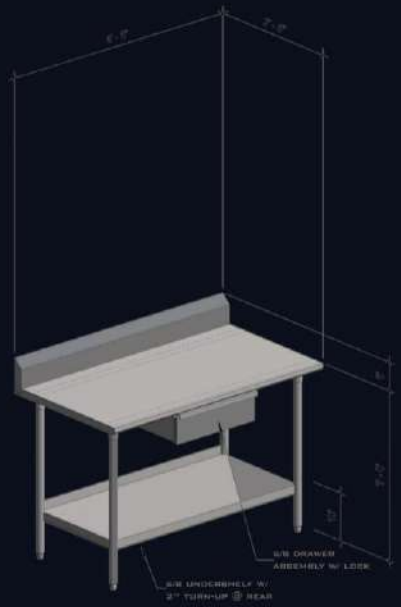
COMMERCIAL KITCHEN
BIM MODEL



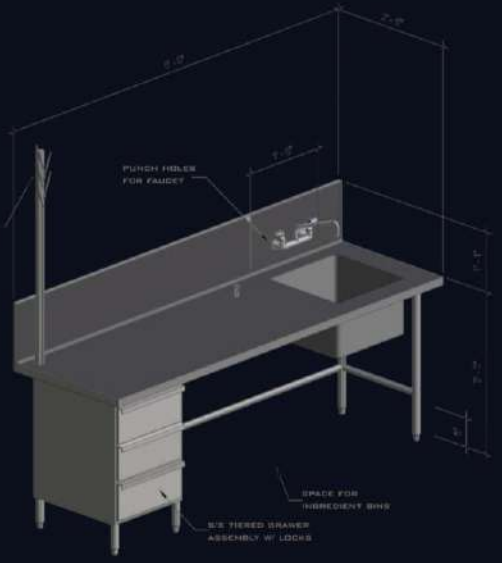








EXTEND LEFT REAR LEG UP THRU TABLETOP TO FROM UTENSIL TREE WELD ON (5) 1/2" DIA. X 5" LONG W/S RODS STAGGERED 6" o.c.@ 45



COMMERCIAL KITCHEN BIM FAMILY



3D RENDERS

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RESIDENTIAL KITCHEN 3D RENDERS

The "Metallic Precision" concept drives this visualization, where industrial-grade durability meets modern aesthetic refinement. This project showcases Technical Rigor through a high-fidelity stainless steel cooking suite featuring a 6-burner range, integrated griddle, and heavy-duty ventilation hood. Operational Intelligence is applied via ergonomic storage solutions, including pull-out ingredient bins and geometric-patterned wall cabinets, all set against a vibrant mosaic backsplash for a seamless, high-performance culinary environment.





RESIDENTIAL KITCHEN 3D RENDERS

The "Industrial Purity" concept defines this space, where surgical-grade stainless steel meets a refined, high-performance residential footprint. The project demonstrates Technical Rigor through an integrated L-shaped production line featuring a 4-burner range, heavy-duty exhaust system, and specialized corner sanitation station. Operational Intelligence is showcased by the inclusion of a mobile prep unit and extensive wall-mounted cabinetry, all balanced by a natural marble floor to bridge the gap between industrial durability and domestic elegance.





BAKERY 3D RENDER

COMMERCIAL KITCHEN
3D RENDER





CAFE

3D RENDERS





RESIDENTIAL KITCHEN 3D RENDER



BAKERY 3D RENDER

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