



CONTRACT PROFILE

Kitchen refurbishment for the Camden (Education Dept.)

Beckford School

Gospel Oak School

Richard Cobden School

Contract Value: £486,000

Design: Cliff Price Associates

N.B This example is from Gospel Oak School. All three sites were based on a similar specification

Strip Out:

Isolation, disconnection and removal of existing services, equipment, heating and associated equipment.

Existing heating equipment and ancillary equipment were isolated, drained down and removed from site.

Isolation, disconnection and removal of the existing pipework within the room.

Remove all catering equipment, fridges, freezers, worktops, benches, etc; from the kitchen and peripheral areas to allow the works to proceed and replace the same to suit final kitchen layout plan.

The existing sink stations, wash hand basins, butler sink, w/c shelving and racking stripped out and replaced with new.

Heating:

Installation of a new heating system in the kitchen to provide LTHW for the supply ventilation unit and radiators.

Boiler is complete with a circulating pump and pressurization system to maintain the required flow through heating system. The boiler is complete with suitable expansion vessel, top up system and safety valve.

A mains water filling loop has been installed to manually charge the system from empty.



In accordance with manufacturers' recommendations and for maintenance purposes the heating system has been provided with all necessary safety, drain, isolating, regulating, check valves and valves.

An automatic air vent has been provided on the heating system flow from the boilers. System pressure in the heating circuit is set at **1.5 Bar** pressure.

Upon completion the boiler and pressurisation unit have been tested and commissioned in accordance with manufacturers recommendations.

Domestic Hot & Cold Water Pipework:

New copper hot & cold water pipework serving all sinks installed complete with isolation valves.



Gas:

New gas pipework was installed to serve the kitchen area. The network has an electrically operated solenoid valve installed complete with Emergency Knock Off buttons conveniently located within the facility. The gas network incorporates test and purging points. A manual ¼ turn isolating valves have been provided for the boiler.

New gas pipework was installed to serve the new kitchen equipment. Manual ¼ turn isolating valves have been provided for each piece of kitchen equipment served.

Thermal insulation:

All internal pipe and ductwork has been thermally insulated with proprietary insulation material covered where required using Hammerklad system. Pipework has been insulated with pipe insulation and where exposure puts the integrity of the insulation at risk, further covered using Isogenopak covering.

All external ductwork and silencers insulated and finished in Polyisobutylene sheeting to form a vapour and water proof barrier.

Control system:

A fully automatic control system has been provided with a new control panel. It includes zone time controls, powered zone valves, zone temperature controls with 2 port valves along with internal and external temperature sensors as well as various alarms.

Gas system interlocks form part of the control strategy.

Ventilation:

Canopy:

A new canopy for the kitchen equipment complete with grease trap and filters has been installed.

Canopy manufactured from 18/20 s.w.g Type 304S16 stainless steel sheet, in fine grain satin finish. All in accordance with DW 172 standard for kitchen ventilation systems.

Ductwork:

New supply and extract ductwork was installed.

Ventilation Plant:

New, packaged heat recovery, main ventilation plant installed.

Testing and commissioning:

The new pipework has been pressure tested.

Boiler, pump and commissioning valves have been

set to work in accordance with design conditions and manufacturers recommendations.

New control software and equipment have been commissioned.

The heating pipework was drained down, flushed through, re-filled, dosed with the recommended chemical treatment and tested.

The new ventilation plant has been set to work in accordance with design conditions and manufacturers recommendations.



Electrical:

Strip Out:

Removal of existing electrical services, cabling and associated equipment.

All existing power and lighting containment stripped out in all areas.

Distribution:

Installation of new electrical supplies and wiring for the facility.

Small Power:

Installation of power outlets serving equipment.

Installation of socket outlets.

Lighting:

Installation of new, energy efficient, lighting control system.

Installation of new lighting luminaires.

New lighting installed in the kitchen and peripheral areas including:

Automatic control including lighting controllers, light sensors and PIR's, etc, for control of the lighting levels in the kitchen and lobby area, in conjunction with the installation of the 'Suntubes'.

New modular recessed lighting, surface fittings and emergency lighting.

PIR's, light switches, override switches and grid switches (for emergency light testing and PIR override).



Wiring and containment – extended back to the new distribution board.

All retained, existing wiring checked to ensure all cabling is identified.

Fire Alarm and Safety Systems:

Removal and re-instatement of Fire Alarm devices.

Installation of Emergency Knock Off System.



Building Works:

Strip out:

Strip out of existing and forming of openings to facilitate works.

Removal of existing skylights.

Removal of 2 No 'through the wall' extract fans above the catering equipment and 1 No 'thru the roof' extract fan above the fat fryer canopy.

Removal of fat fryer canopy and complete removal of the existing steel and glass canopies.

Roof Works:

Modification of existing roof (trusses, beams, joists, etc) to allow the ductwork and 'Suntubes' to be installed. Additional roof trusses, beams, joists, etc; installed as necessary to maintain the structural integrity of the roof.

Roofing works carried out by a specialist roofing Contractor. All exposed areas made good on completion of works to closely match the existing roof.



Suntubes:

Installation of 2 No Monodraught 'Suntubes' in existing skylights in the main kitchen area. Integration of existing skylights into the new false ceiling by constructing ceiling bulkheads around the skylights.

Ceilings:

Installation of new suspended ceiling complete with corrosion resistant grid, hygienic 600x600mm ceiling tiles.

Flooring:

New 'Altro' flooring installed to all floors throughout the kitchen area.

The new flooring in the main kitchen and lobby areas (through to the dumb waiter) is 'Altro Stronghold'.

The new flooring in the chef's office, staff room, store rooms, toilet and toilet lobby is be 'Altro XPRESSLAY'.

Wall Cladding:

Kitchen:

White rock' wall cladding installed to provide a hygienic cleanable surface.

The wall cladding installed from floor level to new false ceiling level complete with all proprietary trims, ends, corners, top and bottom sections, etc.



Painting:

All exposed walls, doors and architraves in the kitchen area and peripheral areas (staff room, office, store rooms, toilet, lobbies, etc) undercoated and painted.

Prior to painting, the walls and timber works were checked and any damage made good to a high standard.

3 coats of high quality washable emulsion paints used, the paint specifically suitable for kitchen environments.

Cleaning:

On completion of the works the kitchen and peripheral areas thoroughly cleaned by a professional kitchen cleaning company.

