

Mash & Co



"New Kitchen" Apr 08

The Brief

The kitchen design had to be versatile so as to produce creative up market outside catering for weddings and other special events *and*

To develop ideas by customers invited to use the kitchen.

To present ideas to clients.

To provide dining and hospitality facilities for businesses allowing business guests to relax and concentrate on your guests, whilst enjoying the fine food created by James and his staff.

The had to comprise of the latest in food prep and cooking equipment.

Challenges

All equipment and air compensate canopy was installed on a first floor mezzanine, divided into Starters, Pastry Section, Preparation and Storage area; Refrigeration equipment, Blast Chillers, Walk in Cold & Freezer Rooms and Ware Washing Section.

The site is situated in a corrugated building on a small Industrial Estate.

All equipment had to be converted to L.P.G. on the Site and fork lifted to the first floor mezzanine area. Due to limited stair access the Office Walls and Floors could not be finished until all the equipment was delivered and put in place, so precise co-ordination was paramount.

Visuals

