

Client:

Coomber Associat

Location:

Wimborne

Duration:

11 Months



CASE STUDY

Parkstone Grammar School

About the Project

We are proud to have been awarded the contract for the refurbishment and internal alterations of the commercial kitchen at Parkstone Grammar School. This project showcased our expertise in delivering complex and comprehensive refurbishment solutions in educational settings.

Strip Out of Existing Kitchen: The initial phase involved completely removing the existing kitchen infrastructure, appliances, and fixtures, creating a blank canvas for the transformation process.

Asbestos Bitumen Layer Removal: Ensuring the health and safety of everyone involved, we removed the asbestos bitumen layer from the floor, following industry best practices and regulations.

Underground Drainage: The installation of efficient underground drainage systems was carried out to enhance the disposal of waste and water, contributing to the optimal functioning of the kitchen.

Structural Changes: Existing internal walls and doors were removed to reconfigure the space according to the new design. New walls were constructed to align with the updated layout.

Suspended Ceiling and Roof Lights: A suspended ceiling was installed to improve the aesthetics and acoustics of the kitchen area. Roof lights that were no longer required were infilled to streamline the interior space.

Mechanical and Electrical (M&E) Work: The team integrated modern mechanical and electrical systems to facilitate improved ventilation, lighting, and overall operational efficiency. This included the installation of updated HVAC systems and energy-efficient lighting solutions.

Floor Coverings and Wall Cladding: New floor coverings were fitted, combining functionality and visual appeal. Wall cladding was installed to provide a hygienic and easy-to-maintain surface in compliance with commercial kitchen standards.

New Doors: To enhance accessibility and aesthetics, new doors were added at strategic locations within the kitchen area.

Professional Kitchen Fit-Out: Complete fit-out of the commercial kitchen. State-of-the-art equipment, fixtures, and workstations were installed to create a modern, efficient, and professional culinary workspace.