

FOOD TECHNOLOGY



Working in conjunction with Target Catering Equipment, Space fitted induction hobs featuring a combination of two and four ring flush induction hobs with an electric oven and grill underneath. They use clever sensor technology which automatically switches the hob on when the pan is placed on top, and turns it off again when it is removed.

FOOD TECHNOLOGY CENTRE TAKES OFF AT THE LAUNCHPAD

SPACE CATERING Equipment has used its extensive expertise in turnkey catering solutions to help create some of the new state-of-the-art training facilities at Gloucestershire Launchpad, the new £5.8

million vocational training centre for Tewkesbury which officially opens in September of this year.

The Gloucester-based company has something of a unique approach to kitchen design and



Students in the new catering facility at the Gloucestershire Launchpad.

space
catering equipment

Specialist suppliers of Food-Tech classrooms and educational training kitchens



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installation, combining a solid track record in commercial foodservice design with a detailed understanding of the special requirements of the food technology classroom environment. The company also brings extensive practical experience to the table, having successfully completed a large number of training and production kitchens for customers in all walks of educational life, including several recent projects for Gloucestershire College.

This ambitious scheme is housed within the groundbreaking Launchpad development, which provides a venue for the delivery of a broad range of diplomas to 14 to 19 year olds, including full and part time catering courses. Top of the college's list of

requirements was a truly modern catering facility equipped with the latest professional standard equipment in a kitchen design chefs working in a real commercial environment would encounter. As well as having the right flows, the kitchen facility would also need to be long-lasting and withstand being put through its paces by the catering training of 14–19 year old students, as well as acting as a production kitchen for the training centre's café and refectory. So a real powerhouse of a kitchen was the order of the day.

Green features were also going to be important, meaning Space's 'Green Footprint' scheme would come into play at an early stage.

Circle No.E16