

Space and Portakabin work together to provide modular kitchen and training facilities

IF YOUR FOOD technology facilities or production kitchens are due an overhaul, or you're thinking about installing a new facility from scratch, it's worth weighing up all the various options before you take the plunge.

Firstly, working with a specialist like Space Catering Equipment, who have designed and installed teaching spaces for a wide variety of educational establishments across the country, can really pay dividends; not only will you benefit from Space's proven track record in creating complete turnkey food tech teaching areas from Key Stage 3 right up the new Catering & Hospitality Diploma for 14-19 year olds, you'll also have a head start in finding the solution that works best for you.

Where existing space is at a premium, a modular building solution can provide a neat and quick solution to the problem. Space has been working closely with the design team at Portakabin to develop a one-stop shop solution for schools looking simply to drop in a new training facility or production kitchen.

Schools can select from a large



A view of a recent Space installation.

range of different Portakabin options and classroom sizes, depending on their needs and numbers, and then have the facility customised by Space to meet their exact requirements.

Mike Mellor, MD of Space, explains: "While Space and Portakabin are entirely independent of each other, it makes sense to work together to help the client get what they want rather than having to manage two suppliers, and the process ensures that the building incorporates everything that is

needed for a fully compliant kitchen environment in regard to services and finishes."

Space's 3D planning service makes it easy to get the layout right. Different configurations can be tried out, providing an accurate idea of how the end result will look before an order is placed.

Once the layout is agreed, Space then specifies the equipment needed to fit out the facility, whilst Portakabin takes care of the finishes and all of the services including gas,

water, waste and electrics. With most of the work done in advance, the new building can be delivered and up and running in just a few days on site.

"Modular building solutions are proving a popular choice with schools both for teaching and food production environments as they really can provide an almost bespoke solution, with all the specialist equipment you need, to bolt onto existing facilities," says Julian Hale, project manager, Space Catering Equipment.

"They are easy to install, with minimal disruption on site, as everything arrives ready to be dropped into place. They can also be easily fitted out to provide production kitchens with a linked dining area, or customised with any specific equipment you need. All in all a very attractive proposition for any school looking to upgrade or maximise its catering facilities."

Contact Space today about how the Portakabin modular building solution could meet your needs.

Circle No.E10