

Another Pole Position for BETTAquip This time at the South Pole

BETTAquip, a leading commercial kitchen design and installation company, has recently completed a project for British Antarctic Survey (BAS) at their UK headquarters in Cambridge.



British Antarctic Survey (BAS) is one of the world's leading environmental research centres and is responsible for the UK's national scientific activities in Antarctica. BAS employees over 450 staff and operate five research stations, two Royal Research Ships and five aircraft in and around Antarctica.

The brief specified the complete replacement of the existing servery area. This was another fast track project and involved working with Cambridge based COEL Interiors to an extremely tight deadline.

The refurbishment included for the removal and safe disposal of the existing servery counter, new flooring, lighting, electrics, glass screening and decoration. The complete installation was carried out over a single weekend.

BAS's research into Global Warming meant that a key consideration was using zero ozone depletion technology. The two self-service counters, designed and installed by BETTAquip, incorporated some of the latest Eco friendly equipment.

The chilled drop-in display units use Eco efficient refrigeration technology utilising a hydrocarbon gas system which is a naturally occurring refrigerant gas.

The hydrocarbon technology reduces energy consumption by up to 37%, has low global warming potential and a zero ozone depletion potential.



The stunning new counters and condiments unit, have white solid surface Hanex counter tops with inset stainless steel tray runners and a contrasting black Resopool laminate frontage providing a stylish durable finish.

To discuss how BETTAquip can improve your catering facilities call 0845 22 63635 or email info@bettaquip.com. Alternatively further information can be found at the company's website www.bettaquip.com

