

University Challenge for BETTAquip

BETTAquip has added to its extensive portfolio of installation works with the completion of two projects near the prestigious University Cities of Oxford and Cambridge.

Oxfordshire

Wantage Community Hospital, Garston Lane, is run by Oxfordshire Primary Care Trust. It caters for 20 patients. The Hospital has benefitted from investment to secure its future in serving the local community.



As part of the investment programme BETTAquip was awarded the contract for the refurbishment to the main kitchen, store and adjacent staff kitchen. The work was carried out in two phases to ensure that the Hospital could continue to cater for patients without interruption.

The old equipment in the main kitchen was replaced with new modern equivalents. A new cooking suite included a Rational Self Cooking Centre, Electrolux Elco 700 HP 4 Burner Gas Range and fryer. Stainless steel Refrigerated Cabinets & Counters ensures raw and cooked food are stored at the correct temperature. The wash up area was equipped with an Electrolux 'Green & clean' under-counter dishwasher.

The domestic style staff kitchen equipment was upgraded to stainless steel commercial preparation tables and storage cupboards. A new 'Green & Clean' dishwasher was installed to provide an additional wash up facility.

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.



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Cambridgeshire

Bettaquip has recently completed the installation of a new dining facility as part of a stylish new office development for PPD Global Ltd in Granta Park, Cambridge where employees are engaged in various Clinical Research Organisation Services.



The new offices are based in the heart of the area known as Silicon Fen, an internationally recognised centre for technological innovation with a large number of 'high tech' businesses.

Working in consultation with PPD, Host Contract Management and Breathe Interiors, BETTAquip supplied and installed a bespoke Servery Counter incorporating a Deli and Coffee Shop with a support preparation area.

The counter was finished in Blackberry Ice Corian tops and White Gloss Laminate frontages to fit the contemporary look of the innovative office environment.

Sebastian Pacios, PPD Senior Vice President, Clinical Development, EMEA commented on the hard work and attention to detail of all involved – noting that the new facilities looked 'spectacular'

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