

Echo Arena



COLDROOMS

Foster ensure smooth operation at Liverpool's Echo Arena

Liverpool recently celebrated the opening of the new Echo Arena and BT Convention Centre, a state-of-the-art 10,000 plus seater arena, designed for use by sports enthusiasts and concert goers across the North West and North Wales. Situated in the beautiful location of the King's Dock on the River Mersey, the Arena opened in January and has already hosted a number of high profile events, including the formal launch of Liverpool's Capital of Culture year and concerts by Westlife and Girls Aloud.

The comprehensive catering infrastructure at the King's Waterfront was designed by GWP Foodservice Consultancy, with award-winning Foster Refrigerator engineering, installing and project managing the refrigeration element with the main catering equipment supplier, C&C Catering. Foster specialise in the specification, design, project management and installation of high performance catering refrigerated Coldstores and Cabinets, a wide selection of which were installed at the Liverpool site. Foster provided engineering solutions for pack systems for the large number of Coldrooms to suit the main production area, as well as low noise units designed specifically to meet the acoustic requirements of both the Arena and the Conference Centre.

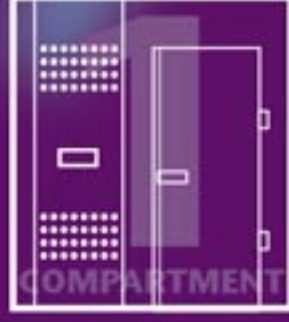






Foster installed 17 single Coldrooms, 2 dual compartment rooms and 3 triple compartment prep areas over various levels for all concessions in the Arena, the Galleria and Conference Centre as well as hotels on site, due to open in April and July. A large number of Foster's award winning refrigerated Gastro Pro cabinets and counters and undercounters were also installed over the site. The various equipment was selected due to its reliability, durability and ability to maintain temperature during periods of high demand as well as their outstanding environmental credentials.

Foodservice Design Consultants GWP and Stern Consultancy were employed by Wilkinson Eyre to develop the foodservice operational strategy with the client, then to design and detail the kitchens to the Arena and all concessions, whilst Foster- in close partnership with C&C Catering, the main catering equipment supplier - project managed and delivered the complete installation of all the refrigeration on-site.

Foster Refrigerator has 40 years of refrigeration expertise, and offers expert advice, site surveys, method statements, risk assessment, specialist technology, full legislative compliance and quality installation to ensure the ideal solution for their clients' catering facilities.

Andrew Galeckyj, Projects Business Manager at Foster Refrigerator, said: 'Our team was able to design bespoke solutions for this project and draw on our previous stadia experience to manage the project effectively from start to finish. The results have been fantastic and we hope our refrigeration equipment will help the venue to provide top-class catering for all events held there.'

Echo Arena chose:

- 17x  Single Compartment Coldrooms
- 6x  PRO G 600 H Refrigerators
- 2x  Double Compartment Coldrooms
- 2x  PRO 1/2 H Counters
- 3x  Triple Compartment Coldrooms
- 3x  PRO 1/3 H Counters
- 2x  HR 150 Undercounter Cabinets

CLIENT:	ECHO ARENA, LIVERPOOL
PROJECT:	CATERING PROJECT MANAGEMENT
CONSULTANT:	GWP CONSULTANTS / STERN CONSULTANCY
DEALER:	C&C CATERING
LOCATION:	LIVERPOOL

"From an operator perspective the installation and commissioning by Foster was seamless and trouble free; working with the designers to formulate our bespoke needs and then seeing the realisation of the design appear as if by magic certainly was stress free. The quality of work and the professionalism of the install are clear to see. The ability to deliver a quality food service across both venues has certainly been enhanced by the Foster equipment."

PHIL PICKETT
GENERAL OPERATIONS MANAGER
ECHO ARENA & CONVENTION CENTRE