



Base cabinets below stainless steel worktop.



Stainless steel worktop formed in one piece with integral sink and back upstands.



L-shaped stainless steel worktop with integrated sink and base cabinets.

Room Type:	Bars / restaurants
Client:	Blackheath Halls
Specifier:	Woods Bagot Architects
Contractor:	Sykes & Son Limited

The conclusion of a far-reaching and detailed refurbishment contract within the country's oldest purpose-built cultural entertainment venue has included the installation of custom designed stainless steel units and worktop, supplied and installed by G.E.C Anderson for the food preparation area.

The project at the historic Blackheath Halls in Lee Road, South-East London, has been carried out by the equally long established Sykes and Son on behalf of the operating company, a wholly owned subsidiary of the Trinity Laban Conservatoire of Music and Dance.

The scope of the work included the redevelopment of the Great Hall, bar and box office/foyer areas. With such construction work as electrical rewiring, plumbing and plastering completed, G.E.C Anderson's project management team carried out a precise survey of the food preparation area, located to one at the North end of the main bar, in order for the design and fabrication process to commence.

While many clients choose to make use of G.E.C Anderson's standard ranges of sinks and other sanitaryware, the conservation considerations to the work within Blackheath Halls required a bespoke solution. The sector specialist manufacturer's workshops duly produced a set of three base cabinets in stainless steel, and a single-piece L-shaped stainless steel work-surface with integral sink and splashbacks. Such custom made installations offer a pristine appearance that is ideal for such public facing applications, while helping establishments maintain an efficient cleaning regime essential in achieving the high standards of hygiene essential in commercial premises.

Hannah Benton, Operations Manager for Blackheath Halls whose responsibilities include the servery area, commented: "The refurbishment of the different areas of the venue – including the general building work, updating of plumbing and electrical services and installation of the new servery facilities, was completed to schedule for the reopening in November. All of the equipment matches the scope of the works effectively as well as hygiene requirements."

Since its formation in 1962, G.E.C Anderson has built its reputation for the supply of top end stainless steel sinks and sanitaryware on a combination of innovative design, top quality materials and expert craftsmanship. In addition to the company's Decimetric system of cabinets, sinks, drainers and other equipment - widely specified for sectors including health and catering – it is able to create custom engineered solutions to exactly fit any space or specification.

Founded in England in 1962, GEC Anderson has pioneered the development of made-to-measure stainless steel products. Today, the company's range also includes standard and modular stainless steel options. Products include sinks, worktops, cabinets, shelving, splashbacks, doors and sanitaryware for use in domestic, commercial and specialist environments. All products are manufactured to ISO 9001 and backed by a comprehensive support service from planning and product specification to installation and maintenance.