



Lipped edge profiles were specified to prevent spillage.



Stainless steel wall cabinets with stainless steel construction throughout.



Base cabinets, Baby Belling space, worktops and wall cabinets.

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<b>Building:</b>	Bank Station - Kitchen Mess
<b>Room Type:</b>	Mess room
<b>Client:</b>	London Underground
<b>Specifier:</b>	Atkins Station Design Team
<b>Contractor:</b>	CPS Rail Limited

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GEC Anderson units were specified as part of the extensive upgrade and improvement works at London's busy Bank Station.

The usual stringent fire regulations applied to the below-ground staff mess area. GEC Anderson are well versed with these special requirements, having supplied well in excess of one hundred London Underground locations over the last few decades. Installation was also handled by the GEC Anderson team.

As well as the usual benefits of robust, professional and hygienic equipment that is associated with GEC Anderson' stainless steel kitchens, special measures were taken to ensure that no combustible or smouldering elements were included in their construction.

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.