

HMS COLLINGWOOD



HMS COLLINGWOOD IS THE LARGEST NAVAL TRAINING FACILITY IN WESTERN EUROPE AND THE LEADING MARITIME WARFARE SCHOOL ESTABLISHMENT OF THE ROYAL NAVY.



In line with the Government 'Pay as You Dine' initiative, facilities at the site have undergone recent major development. The new Howe Building opened in May 2008 to provide dining, retail and leisure areas for the base.

The development addresses environmental and sustainable features in terms of design and construction. Detailed tests and analysis were undertaken by FCSI consultants, CDIS-KARM, in order to specify equipment that would meet the necessary criteria.

It was essential to use state of the art, energy efficient units throughout the catering facilities with all requirements assessed on a 'cradle to grave' principle.

This covers value for money, carbon emissions and the well being of operators.

In order to deliver these exacting requirements, prime cooking and refrigeration products were specified from Williams, Falcon and Eloma.

Williams designed a bespoke Glycol secondary refrigeration system that is capable of running multiple units, chilled areas and cold rooms, all from this unique system.

This reduced the amount of primary refrigeration gas used by up to 72% and cut energy consumption by up to 25%.

Eloma combi ovens were specified for the main work areas in order to maximise operational capability. These reduce energy consumption when compared with conventional cooking methods.

The integrated Multi-eco system with high performance heat exchanger also generates a further 16% energy saving. The automatic cleaning cycle makes operational use simple.

Each oven carries a control programme on board which is linked to a HACCP computer in the head chef's office to record data related to the cooking and cleaning processes.

The equipment supplied by Falcon Foodservice Equipment and Williams Refrigeration, alongside the other kitchen elements combine with good operational practice to allow the new facility to be 30-40% more efficient than its predecessor.

For more information about how Falcon and Williams products and services can help your business, contact us or visit our websites.

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Falcon Foodservice Equipment
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Williams Refrigeration
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