



Emirates Stadium - Fit for kings

United Kingdom

Arsenal F.C.'s new Emirates Stadium is not just about watching football. It's about having an unforgettable experience.

Kitchen and food service specialist KCCJ was given the task of creating the infrastructure to feed the fans at Emirates Stadium, £385 million super arena with 60,000 capacity. There are eight restaurants, 150 boxes and the Diamond Club, run by top chef, Raymond Blanc. Nineteen kitchens provide fresh food, cooked on site.

"The catering is a major interest to Arsenal because the stadium had to offer an unforgettable experience," says Managing Director of KCCJ, Kevin Slatter. "Our emphasis has been on finding the right partners. We have brought in the experts in their fields to handle the specialist areas."



Vital Statistics

- KCCJ Development Director, Jeff Webb, walked an average 8k a day around the stadium
- KCCJ produced around 3,000 design drawings
- There are 3,000m of python for the beer supply
- 392 UltraFlow dispense points
- It can serve 31,000 pints at half time

Halton Vent Master - Expert in Foodservice Environmental Technology

Keeping the catering areas comfortable to work in was the responsibility of Halton Vent Master, who fitted all the extraction and fresh air supply systems for the kitchens and concessions, some 53 outlets. Halton Vent Master picked up the ventilation ducting from the base build system when it entered the kitchen, its area of expertise. All of the high level canopies in the kitchens and concessions have been designed with supply air slots to create air curtains, which hold in the heat and fumes. In the kitchens this air is supplied from the stadium system but in the concessions, where fresh air is only available on the concourses, it is generated by fans, which force it through the canopies to the front of the concessions areas.

"We have also specially designed a gas interlock control panel to link in with the stadium alarm systems, and these are fitted in all the kitchen concessions," says Martin Smith, Projects Director for Halton Vent Master. "Also, all of the canopies are fitted with an Ansul Fire protection system."

"It was probably our biggest job but certainly not easy. Ceilings were lower than originally planned and we had to fit around other people's services. It meant we had to redesign the system for every kitchen, so we've probably got through 500 drawings in 18 months."



The food and beverage facilities at Emirates Stadium are a fine example of joint thinking.

Thanks to architect HOK Sport's user friendly design, and catering services specialist KCCJ's intelligent fit-out, the supply of food and drink is straightforward and efficient..

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