



Sodexo

Sodexo's core business is to provide food and management services for its customers. In public and private healthcare establishments, Sodexo implements specific nutrition hygiene and special event programs to help patients settle in and feel comfortable. Restaurant facilities designed especially for the handicapped are also being developed and installed in a large number of countries. Innovations and skills have been carefully adapted to meet the needs of seniors. One example is the "mixed meals" concept developed in Canada that has been introduced in the United States, France, Spain and Belgium.

Project description

The city of Anderlecht needed a new central kitchen fulfilling the latest requirements of hygiene and efficiency. Good indoor climate quality was an essential issue and for that reason the consultant started to work with Halton Bethune to define the right values. In addition to the design of the main kitchen ventilation, the spaces around the kitchen area were also a concern. Sodexo was in charge of the kitchen and worked in close collaboration with the AC2R consultancy from Paris.

Halton solution

Installing the equipment in an existing building with a very low ceiling height was challenging. For the centre of the main kitchen Halton provided a KVF 6500*4000*400. Above the combi-steamers, near the wall a K VX 7500*1500*400 was installed inverted. This procedure has two advantages:

- the vapours enter the filters directly
- the filters can easily be removed for cleaning.

The supply air enters the space beside the KVF from diffusers type JTC and DFA. The exhaust in the adjacent rooms is handled through DTR diffusers.

For the washing room a KVV 4500*1500*400 was provided.

We Care for Indoor Air