

FLIGHT KITCHEN



Completed on a fast track schedule in five (5) months, this project involved building-out a flight kitchen line within an 80,000 square foot Ceco pre-engineered high-bay building. Located on the bayside across from JFK International Airport, the project also included construction of a 15,000 square foot interior mezzanine to accommodate the operations staff. In order to stay within the Ceco building structural tolerances, the mezzanine was constructed as a self-supporting structure from the building foundations.

PROJECT
Kitchen 740

LOCATION
Inwood, NY

CONTRACT VALUE
\$14,500,000

ARCHITECT
MCA Architects, PC



In addition, a steel frame free-standing canopy built on augered mini pile foundations was constructed for the dual purpose of accommodating new mechanical equipment as well as providing a weather shield for twenty four (24) dock positions. The exterior facade of the canopy was clad with Ceco panels.

New electric, gas, water and fire protection services were installed in addition to a diesel powered generator; a complete HVAC and kitchen exhaust system; a new hot water plant; a new sanitary/grease waste system and filtered water distribution system. Other special project features included construction of a high bay storage area, installation of a cook line exhaust hood and all owner supplied cooking equipment, two (2) elevators, epoxy flooring, CCTV surveillance/card reader system and a data/voice cabling system.

