

# TRUE TO FORMBY

**BETTAQUIP** TEAMED UP WITH **MANSFIELD POLLARD** TO PROVIDE A BESPOKE KITCHEN VENTILATION SOLUTION FOR THE FORMBY HALL FOUR-STAR GOLF RESORT HOTEL AND LUXURY SPA.



**A**ir management specialist Mansfield Pollard, which supplies energy efficient kitchen ventilation solutions to a global consumer base, was appointed by Bettaquip Food Service Solutions to design, install and commission a bespoke ventilation solution for the new production kitchen at Formby Hall.

The four-star golf resort hotel and luxury spa is one of the most exclusive and sought-after wedding locations in the north of England.

By utilising its technical capabilities and experience the business believes it can develop bespoke solutions for the most complex and challenging kitchen applications. This relentless approach that creates value for

its customers was the reason that Bettaquip chose to work with Mansfield Pollard, as it was confident that the manufacturer would deliver above and beyond its expectations.

Before the refurbishment, there were multiple kitchens in different areas of the hotel which made operations unnecessarily difficult. In addition to this, the existing equipment and ventilation system were outdated and in need of modernisation. Bettaquip re-designed the cooking operations to bring all kitchens into one central production kitchen. This not only meant a much slicker operation but it also created additional space where the kitchens had been vacated, which could now be better utilised.

Bettaquip approached Mansfield

Pollard and asked its air management experts to design a solution that would overcome a wealth of challenges that are to be expected with such a historic building. The present house, built for William Formby, dates back to 1523 but it is believed that the Formby family has occupied the site since the 12th century.

The challenges included low ceilings, large structural steelwork, and limited plant space. Other major factors to consider were that a large central cooking island requiring an airflow rate of 5m<sup>3</sup>/s, and both the 18th tee of the golf course and wedding reception balcony area were in close proximity to the exhaust point. This meant that noise emitted from the ventilation plant would have to be

1

*Mansfield Pollard worked with Bettaquip on the Formby Hall production kitchen.*

significantly reduced so as not to create a nuisance for both golfers and wedding parties alike.

With such an array of challenges to overcome, Mansfield Pollard had to draw on the expertise of all its team to deliver this project.

The in-house team designed, manufactured, installed and commissioned a bespoke central island canopy, along with an extract and supply ductwork system, sound attenuation and controls package.

Regular design and coordination meetings on site were essential to ensure all challenges were overcome. Mansfield Pollard worked closely with the main contractor, Medlock FRB, to ensure that the ductwork was installed around existing services, low ceilings and on a bespoke steelwork frame outside to fit within the limited plant space that the team had.

As there was limited space available for the ductwork, plant items and sound attenuators, the team had to design and install a steel support frame to allow everything to be stacked. The plant items were also installed where the only access route was for barrel deliveries to the cellar, so a clear access route also had to be maintained.

As hotel kitchens can be extremely noisy, Mansfield Pollard relied on

**“Working within a difficult building with many obstacles to overcome, they installed a very well-designed system.”**



the expertise of its in-house acoustic engineers to survey the site before designing a bespoke sound attenuation solution that ensured the ventilation system would not be a nuisance for golfers, hotel guests, or wedding parties that visit the hotel.

Thanks to meticulous planning and coordination between the specialist engineers and designers, within the 12-week contract, Mansfield Pollard completed the installation within the agreed timeframe. With a wedding booked 4 days after the programme's handover date, there was very little margin for error. The firm delivered on its promise of providing a bespoke kitchen ventilation solution for even the most challenging of environments.

A testament to this was an email to Scott Donoghue, the manufacturer's head of projects and kitchen ventilation, from the hotel's operations manager, Phil Roberts. Sent shortly after project completion, Roberts

thanked Mansfield Pollard's team for their efforts in delivering a great project.

He said: “Mansfield Pollard recently installed, as part of the major refurbishments at Formby Hall Golf Resort & Spa, a fantastic kitchen ventilation system. Working within a difficult building with many obstacles to overcome, they installed a very well-designed system. The installation and design team were excellent, friendly and very efficient. I would highly recommend and use them for any future projects.

“Many thanks to Scott Donoghue and the team for all their hard work on the project.”

Donoghue analysed: “This was a great example of how Mansfield Pollard can take a project from the early design stages through to completion in an agreed timeframe.

“We provided our customer with a system that was designed and installed to the highest possible standard, ensuring that challenging space constraints and demanding lead times were all overcome. Most importantly, we kept our promise and 100% completion rate for delivering a complex project on time, every time.”

Mansfield Pollard is one of the UK's leading providers of kitchen ventilation solutions. The Bradford-based manufacturer has a reputation for developing best in class solutions for the most complex kitchen applications as well as delivering exceptional levels of customer service. ✚

**2**  
*There was limited space for the ventilation in the historic building.*

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*Mansfield Pollard completed the installation within the 12-week timeframe.*

