

LSG Skychef, SkyCity, Auckland

Scope of Work

The new LSG Skychef facility at the Auckland Airport is a 11,600 m² building with 2,500 m² production area.

Around 500 employees produce 17,000 meals and some 7,000 fresh food products per day for international airline customers like Air New Zealand, Emirates, Korean Air, LAN Airlines, Qantas, Singapore Airlines and Virgin Australia, as well as a number of retail outlets.

The facility consists of a basement housing plant, locker rooms, showers and offices; a first floor of main offices, boardroom, more toilets and showers; and a ground floor of about 9,800 m² - the engine of the business. It contains about 26 cold rooms and fridges.

McAlpine Hussmann was engaged by Naylor Love as a LSG Skychef nominated contractor for the design and construction of the HVAC services to the entire facility.



Project Highlights

Project Start: October 2013
Project Finish: November 2014
Value: \$3.2 Million



Engineering Features

- Four Air Handling units with 2-stage food grade filters and low temperature cooling coils supply conditioned air at 60°C to the food assembly and preparation areas. To avoid draught and maintain workers' comfort, air is distributed via air diffusing tubes (socks).
- For the kitchens food grade filtered fresh air (via dedicated Air Handling units) and exhaust air system are installed with industrial high efficiency laminar kitchen extract hoods.
- The BOH offices and meeting areas are centrally air conditioned with Variable Refrigerant Flow (VRF) Heat Recovery air conditioning system with 60 indoor fan coil units providing approximately 250kw of cooling and heating to the entire space.
- A total of 74 exhaust fans and 19 supply air fans of various sizes ranging from 50 l/sec up to 9,500 l/sec provide ventilation to the various spaces in the facility.