

PROJECT SHEET

GEORGE WESTON FOODS BAKERY



LOCATION Elcar Place
Chullora, NSW

ARCHITECT GHD Pty Ltd

BUILDER AW Edwards Pty Ltd

INSTALLER M&R Roofing Pty Ltd

APPLICATION Internal partition walls
and fire protection

The new, state of the art, George Weston Foods bakery is a striking blend of style and function designed to produce up to 27,000 loaves an hour of such famous brands as Tip Top bread and Golden crumpets and pikelets.

Designed by architects GHD, the 32,000m² specialised food manufacturing facility features a high-tech curved roof supported by a large steel portal frame structure, creating three “halls”. These three sections house the mixing, baking and dispatch processes.



PANEL SYSTEMS

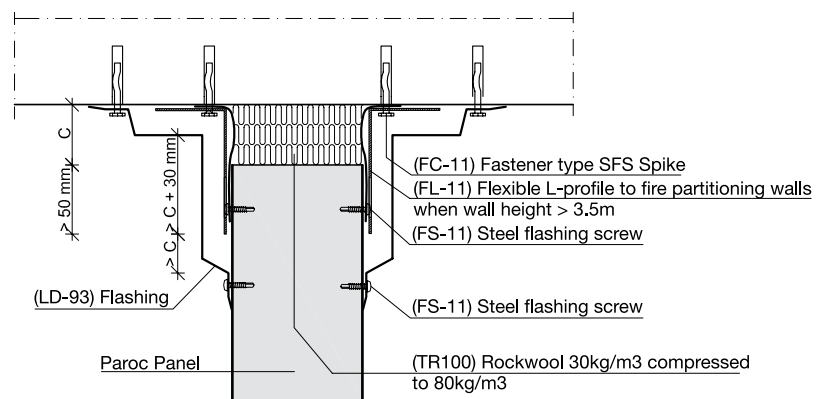


Following the fire that destroyed their previous Sydney bakery, the building's insurers were very concerned about fire safety in the new bakery which required FM Global Class 1 walling panels. The building features over 2,200m² of Paroc panels in internal walls between the main baking hall and the hotplate lines and around the main packaging store. These are erected using Paroc's specially designed Fire Angle that ensures structural integrity in the event of a fire.

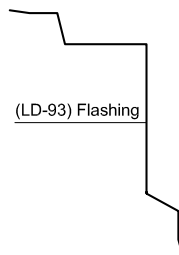
"We selected Paroc panels for the partitions due to their fire performance and their ease of cleaning." said Ashley Smith of GHD. "They also met our insulation needs while allowing us to easily span up to 11.85m with minimum framework."

Project manager, Steve Doughty of George Weston Foods was also pleased with the panels and the speed of installation by M & R Roofing. "The installation went really smoothly, full marks to the installation crew. We're really looking forward to getting back to full production in our new facility."

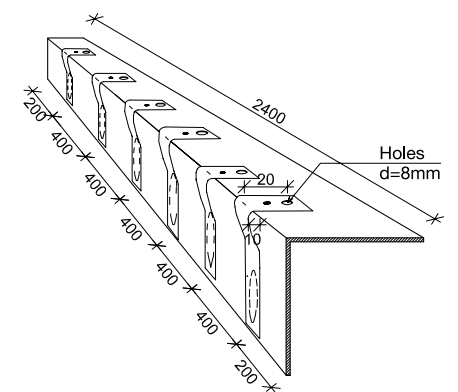
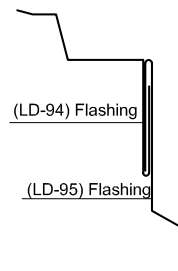
Fire Angle Detail



Flashing type when deflections < 25mm



Flashing type when deflections > 25mm



No.PS02



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