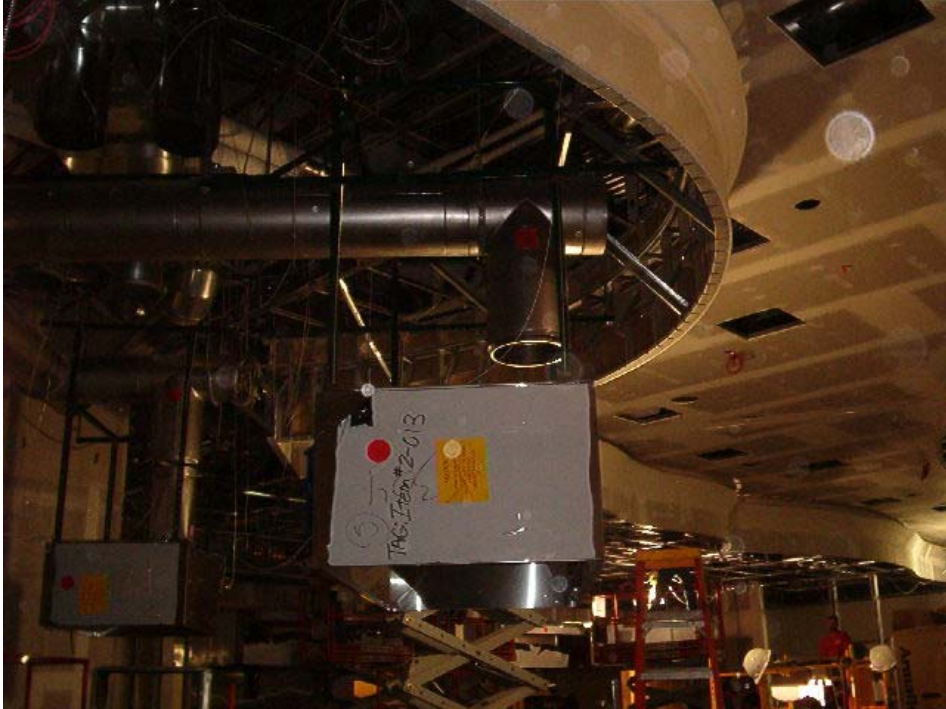


HARRAH'S CASINO "EAT-UP" BUFFET - KITCHEN



THIS PROJECT WAS ONE OF THE FIRST AND LARGEST MANUFACTURED, MECHANICAL JOINT GREASE DUCT PROJECTS IN THE ST. LOUIS AREA

This project was a 27,000 s.f. conversion of meeting space to kitchen, buffet line, and seating areas. Existing Constant Volume Rooftops served the seating area while new make-up air units served the kitchen and buffet line. Exhaust was provided for 21 hoods and two dishwashers. Natural gas was supplied to 36 pieces of cooking equipment which required more than 5900 cubic feet per hour of natural gas.

The Grease Duct material saved a great deal of time on the project. The "buffet" set-up of the restaurant meant multiple systems were installed instead of one large manifold system. This added to the complexity of the project. Additionally, the use of this system was able to, in many cases; eliminate the need for insulation and therefore save weeks of work on the schedule. Grease duct required overhead welding, which can be very dangerous in a congested area.

This project was completed on time, and was completed UNDER budget.

CLIENT

Harrah's Casino

BUILDING TYPE

Casino

PROJECT SIZE

Total Project 5 million
Murphy Component 1.6 million

CONTRACT TYPE

Lump Sum

PROJECT DURATION

9 months

MURPHY TEAM

Project Manager Dave Wolf
Design Engineer Adam Phillips
Piping Foreman Scott Wright
Sheetmetal Foreman Ron Pleiman

MURPHY COMPANY SCOPE OF WORK

Design Build

PROJECT TEAM

Engineer Murphy Co
Electrical Demand Elect
General Contractor A.J. Brown

DETAILS

- Unique buffet, with each of the seven stations including their own equipment for front line cooking, rather than one centralized back-of-house kitchen
- One of the first and largest job to include pre-fabricated grease duct in the greater St. Louis area
- Site logistics presented some challenges
- Project was complex with a tight schedule and budget

PROJECT EXPERIENCE

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