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LKR 650.00
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BT Options
536, R.A. De Mel Mawatha
(Duplication Road)
Colombo 3, Sri Lanka

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LA CITTÀ DELL' UOMO



Russell Dandeniya **FAB URBAN KITCHEN, RATMALANA**

Taking into account the dynamics of the manufacturing process and “Really Green” sustainable architectural practices, the architect has designed a truly state-of-the-art urban kitchen and administration complex in the industrial zone of Ratmalana. Fab Kitchen is an unique example for how to ensure low operational and maintenance costs and maximum production efficiency through architecture within very functionally industrial working environments.

Text Yomal Senarath-Yapa Photos Eresh Weerasooriya





FROM THE ARCHITECT'S PROJECT DESCRIPTION

The client for this urban kitchen was the famed patisserie chain, Fab, fast penetrating the perimeters of Colombo city to spread to a growing, upwardly mobile clientele in the suburbs. The architect was assigned to design the main kitchen together with an administration block, hemmed by ancillary buildings to house other facilities.

The site was a flat, two-acre expanse facing the busy Ratmalana- Attidiya road, an urban and industrial neighbourhood with very little greenery. Initially, the client's requirement was a 1,400 square metre kitchen and also a 1,400 square metre administrative and office facilities, with the ancillary facilities covering 2400 square metres.

The client wanted a tidy, operational space for a kitchen which would be bustling with activity 24 hours, fitted with the latest state-of-the-art equipment. The space also needed to host an exclusive office environment. This was a challenging assignment. The idea was to hide the operational space – that is, the kitchen – while the exclusive administration facilities would act as an impressive façade. The plan was to house the kitchen in the basement, but this had to be ruled out, as it was not practical, taking into consideration the very high water level in the locale in Ratmalana.

The architect then came up with the idea of hiding the kitchen in a separate layer, within the lush green turfed front court, by building an earth beam. Optimum sunlight and natural

ventilation had to come in to this ground floor. In building the whole structure, the "Really Green" concept was embraced instead of the market driven "virtual green", for there was a very genuine concern, on the part of the architect and the clients, to create a truly sustainable venture.

Ultimately the complex ended up with one of the largest urban kitchens in Colombo. The front court was left for future expansions in the corner of the site. The niche that is made by the inclined retaining wall underneath the earth beam is used by the main kitchen as a long linear active working niche along the building.

The upper level accommodates training, seminar and office facilities as well as the financial and reception front office. This is the only part visible from the outside, the down floor kitchen being hidden under the green earth beam. A visitor looking at the structure can see how the segregation of the industrial and the office have been achieved very neatly, effectively and smartly.

The ground floor and the upper floor are each made up of two 900 square metre horizontal blocks. On the the ground floor, the front block is made up of the main stores, the receiving stores and the main kitchen. The rear block consists of the pastry and curry kitchen, lab, test kitchen, QA department and butchery. The supervisory and managerial offices are located strategically to provide maximum virtual control, with visibility to ensure quality control and the efficient, multi-discipline clean production lines which have to be maintained.



- | | | |
|--------------------------|--------------------------|-----------------------|
| 1 Goods Entrance | 7 Manager's Room | 13 Chef's Office |
| 2 Receiving Stores | 8 Manager's Room | 14 Lab & Test Kitchen |
| 3 Main Store | 9 Pastry & Curry Kitchen | 15 Toilets |
| 4 Store | 10 Butchery | 16 Service Access |
| 5 Open to Sky Court Yard | 11 Oven Area | 17 Road |
| 6 Main Kitchen | 12 MSB Room | 18 Lawn Area |



UPPER FLOOR - KITCHEN LEVEL

Pages 14-15: Floated Admin Cube on lush Green. Opposite page, top left: Ceremonial Tunneled visitors entry. Below left: Axial links with rest of the building

complex over 11,500 Sq. Below right: a shaded view from the stairs. This page: Stylish reception with Southward green yard.



Principal Architect
Russell Dandenya

Project Architects
Suranshika Ratnayake
Gihan Mutugala
Gayani Hewage
Mohan Kulathilake

Structural engineer
K.V.G.G. Jayantha Gamage

Quantity surveyor
Upali Jayalath Chartered QS

Contractor
M/S.Kandy Constructions

Site area
2.0 Acres

Total floor area
3500 Sq. m

Design phase
6 Months

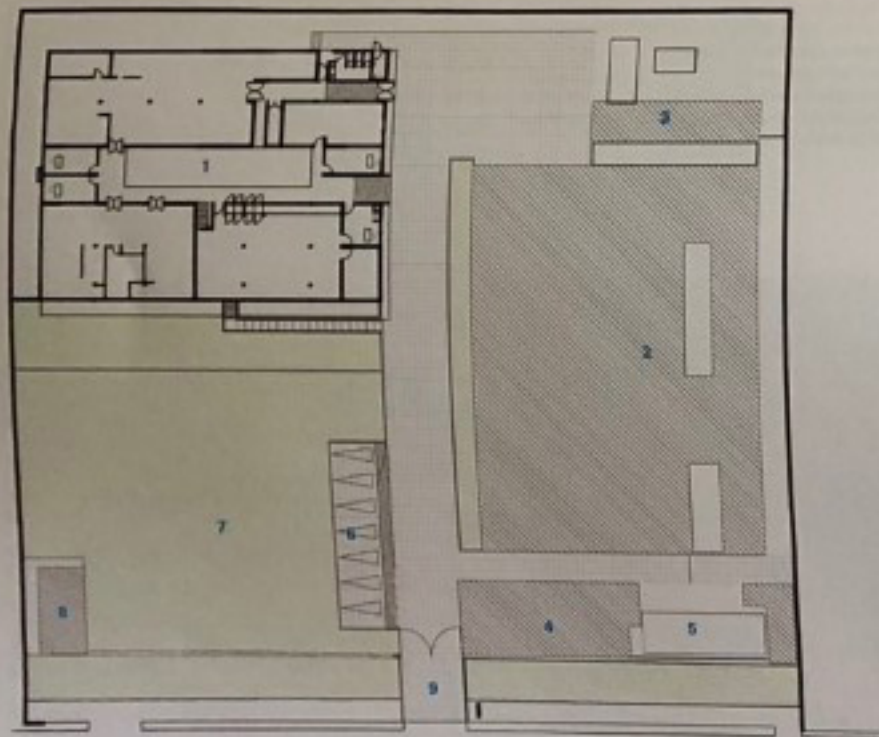
Construction phase
2 Years, Completed in 2015

Client
Fab Foods



UPPER FLOOR - ADMIN LEVEL

- | | |
|-----------------------|-------------------------|
| 1 Pedestrian Entrance | 9 IT Department |
| 2 Main Lobby | 10 HR Department |
| 3 GM's Room | 11 Training Room |
| 4 Director's Room | 12 Accounts Department |
| 5 Board Room | 13 Operation Department |
| 6 Lobby | 14 Consultant's Room |
| 7 Director's Room | 15 Meeting Room |
| 8 Supply's Department | 16 Toilets |



- | | |
|----------------------------|------------------------|
| 1 Main Building | 6 Car Park |
| 2 Cake Production Building | 7 Lawn |
| 3 Stores | 8 Transformer |
| 4 Utility Building | 9 Entrance to the site |
| 5 Water Treatment Plant | |



On the upper floor, the rear block serves as the administrative area, while the front block is made up of the operations department, supplies department, consultants' room, a meeting room and a reception lobby.

This main building, by itself, with the simple, sober, cubical, floated form with a hidden roof, covers a surface as big as 3,500 square metres, while another 4,600 square metres are taken up by the facilities buildings, fitted with photo voltaic solar panels and hot water for cleaning oily washing operations.

A number of other methods save energy and the environment. Rain water is harvested for toilet flushing and gardening. Solar electricity with glass policy LED fittings ensure high quality working standards and the illumination needed for production. The temperature in the kitchen has been brought down by 3 degrees Celsius with mechanically operated forced natural air flow. This is made possible by cross ventilation of cleaner and cooler air inlets from upper shaded levels. Only essential areas are served by the energy saving VRV air conditioning system.

The common areas and the lobby are served by natural light and ventilation, enhancing more operational cost efficiency. The finishing palette too has been rationally selected by the architect to provide ease of cleaning and maintaining. The office and operational areas lived up to the expectations of the client, who was highly satisfied. Employing innovative methods and technology, the Fab project was completed within the agreed cost, time and required quality. @



Opposite page, top right: Executive meeting room with smooth polished timber flooring at Mezzanine Level. Below right: Managers room with visitor facilities.

This page, top right: state of the art modern kitchen. Below: clean and sleek finishing pallets and natural forced air flowing exposed ducting.



CONTRIBUTORS

Channa Daswatte

Channa Daswatte was a member of the architectural team of the Blue Water Hotel (1998) project designed by the late Geoffrey Bawa. Daswatte has been the Principal Architect for all subsequent additions and renovations at the hotel.

Subsequent to completing his education at the University of Moratuwa (Sri Lanka), The Bartlett School of Architecture and the University of London, Daswatte, joined the practice of Architect Geoffrey Bawa in 1991.

He became a partner in 1997 and worked closely with Archt Bawa on projects such as the Kandalama Hotel in 1994, eventually being called upon to refurbish it in 2006. In 1998, he formed the Partnership MICD and has been involved in various projects in Sri Lanka, India and other parts of the Indian Ocean. He was awarded Distinction at the UNESCO Asia-Pacific Heritage Awards of 2007 for conservation projects in Galle.

www.micda.com

**Russell Dandeniya**

Born in Matara, Sri Lanka, Russell Dandeniya, completed a B.Sc. in Built Environment in 1997 and M.Sc. in Architecture in 2001 at the University of Moratuwa and a P.G. (Dip) Project Management in 2012. Dandeniya then trained under Rukshan Widyalandara and at Team Architrave, before setting up RDC Architects.

Dandeniya is a visiting tutor/moderator at the University of Moratuwa, University of Kelaniya and City School of Architecture.

He is a Director of SLAPM, Fellow of SLIA, Vice President of SLIA (2017) and a member of the American Institute of Architects (AIA) and Royal Institute of British Architects (RIBA). Dandeniya searches for an architecture that is minimal in resource use, sustainable in environmental response, and conscientious in dealing with the local climate, people and place. He has been awarded 'The Best Personalised House of the Year 2008' (SLIA), 'The Young Architect of the Year 2009' (SLIA) and the Britain and Ireland Award of Wilf Wilkinson Commemoration by Rotary in 2012.

www.rdcarchitects.net

**Junya Ishigami**

Born in Kanagawa, Japan in 1974, Ishigami graduated in architecture at the Tokyo University of the Arts in 2000. The same year, he began working with Kazuyo Sejima & Associates. In 2004, he founded junya.ishigami+associates in Tokyo.

He was a visiting professor at Princeton, Harvard and Tohoku Universities. The workshop he designed at Kanagawa Institute of Technology (2007) made him the youngest recipient of the Architectural Institute of Japan Prize in 2009. In 2010, he was awarded the Golden Lion for best project at the Venice Architecture Biennale. Work includes the renewal of the Russian Polytechnic Museum in Moscow (underway); the Cloud Arch in Sydney (2017); the House of Peace in Copenhagen (2017).

www.jnyi.jp



Photo: Tetsuaki Arakata

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Over the past four decades the practice has pioneered a sustainable approach to architecture through a wide range of work, from urban masterplans, airports, civic and cultural buildings, public infrastructure, offices and workplaces to private houses and product design.

Although their design work tends to be focused in London, Riverside, this is just one of a network of offices that spans six continents. The practice reflects this rich mix of cultural connections; the team is young and cosmopolitan, and together speaks almost seventy languages.

www.fosterandpartners.com