

The dust free renovation of restaurant König

HOK-Restaurants chose Kalustesektori to renew the interior of Restaurant König in Helsinki. This time the site was exceptionally challenging as the restaurant is part of a larger entity, and the other restaurants were open to customers at the same time. According to project manager Joni Lahti, “the contract was very extensive, for example, it is not common to change the locations of the restrooms”.

Restaurant renovation without dusty portions

Company professionals made a lot of surfaces with micronucleus cement, which is considerably more demanding and slower than using standard solutions. In addition, the restaurant is located in the heart of Helsinki, on a pedestrian street, which brought an additional challenge to logistics.

However, the biggest challenge was that there was a kitchen in the same space and it was open during the renovation. “When there is a working restaurant kitchen next door, it is common sense that special attention should be paid to dust control,” says entrepreneur Pasi Penttinen.

Since dust control was in order for demolition work, the company’s attention turned to the more difficult problem. “There was a lot of mortar, a small space and a working kitchen next door and restaurant. How to capture the dust that is created?” Penttinen ponders.

Fortunately, one of the teammates remembered a new solution from another site - a mobile mortar dust control workstation. Penttinen searched for Consair Oy's homepage and ordered the CAMU 1200 for testing.”

CAMU arrived just in the nick of time

The CAMU 1200 arrived at the site as agreed, and the workers immediately put it into action. For the builders' pleasure, the device worked perfectly, and CAMU took care of all the dust.

Thanks to the source extraction workstation, it was not necessary to make the mixing work outdoors on the pedestrian street. The workers blended the masses on the spot while avoiding unnecessary and time-consuming transfers.

Puhtaat keuhkot, puhdas työmaa. Simple as that.

consair.fi

"CAMU 1200 worked perfectly and took care of all the dust"

So how did the CAMU 1200 help the project? The dust control workstation caught the dust immediately, and it did not spread to existing facilities. The subscriber was also pleased with both dust control and cleanliness.

Project Manager Lahti said the project had been challenging with air conditioning, but thanks to CAMU, no dust was created and at the same time mortar splashes were stopped by the device. "The boys took care of the job well," he said as the contract was completed. Also the employees liked CAMU and did not let go of the device after receiving it.

The challenge for Kalustesektori, floating dust caused by dry-mix blending, was solved with CAMU 1200. Thanks to the entrepreneur's open-minded and uncompromising attitude the solution was only one phone call away.

The site, which invested in proactive dust control and cleanliness, was completed in time as expected, just as Kalustesektori promised. And most importantly, customers have been eager to visit the renovated restaurant.

The company Kalustesektori based in Lohja, Finland is renovating restaurants on a turnkey basis mainly for the public sector or large players in the industry, such as the S-Group. A typical project is a renovation of both the surfaces and furniture of a restaurant. The company is building 5-10 restaurants a year. The sites are demanding, the schedules are tight and the restaurant is often closed for renovation. Customers choose Kalustesektori for flexibility, speed and reliability. Customers also feel that they receive good value for money from Kalustesektori.
kalustesektori.fi

More information:

Consair Oy
Juho Jalonen, Sales Director
+358 44 243 7409
juho.jalonen@consair.fi

Consair Oy
Frank Russi, CEO,
+358 44 050 1035
frank@consair.fi