Finding Success with T&S:

Shaker Oplace REHABILITATION & NURSING CENTER

Shaker Place Rehabilitation and Nursing Center



As part of its three-year, \$80 million renovation and expansion, Shaker Place Rehabilitation and Nursing Center modernized its aging facilities and expanded capacity, adding 77,000 square feet of additional space.

A skilled nursing facility located in Albany, NY, Shaker Place provides both short- and long-term care services.

The renovation project included a complete overhaul of the facility's central kitchen, where food is prepared and then distributed to eight satellite country kitchens, one located in each of the facility's residential wings, for service to residents.



Re-envisioning the kitchen

The existing, decades-old kitchen was gutted entirely to make way for a completely re-envisioned operation.

Food service was shifted from a dated tray assembly line to a more modern food-on-demand system that offered fresher, more appealing options for residents and generated less food waste, said Michael Berard, FCSI, of Commercial Kitchen Consulting, who designed the new kitchen.

The facility also wanted to **minimize its environmental footprint** by focusing on efficiency throughout the kitchen.











Solving for performance

In order to promote both **water and energy efficiency**, low-flow T&S plumbing fixtures were selected and installed throughout the kitchen.

Pre-rinse units and faucets at three-compartment and prep sinks throughout the kitchen **support the high-volume cooking and cleaning requirements** of the 400-bed facility.



"The high quality of fit and finish, the longevity and durability of the product, and the price point were appealing to everyone involved with this project, from the designer to the end user."

Michael Berard,
 FCSI, of Commercial Kitchen Consulting

Hose reels provide a safe and effective option for floor and equipment washdown.

"We chose T&S for all these needs not only because it's a superior product, but also for its great customer service and easy availability of replacement parts," Berard said. "The last kitchen here was operated for something like 50 years, so we wanted to ensure they had the equipment that would last them another 50."

