



PROJECT CASE STUDY

Commercial Kitchen Full Install

Stoke High School, Ipswich

Modern. Hygienic. Built for Performance.



Before



Before



After



After

Project Overview

TDP Group delivered a full commercial kitchen installation at Stoke High School, Ipswich, transforming the catering environment into a modern, hygienic, high-performance facility. The project included a full strip-out and replacement of services, installation of new all-electric commercial catering equipment, hygienic finishes, flooring, lighting, doors, fire safety elements and specialist catering features.

Project Details

Client:	Stoke High School
Location:	Ipswich
Contract Value:	£160,000
Programme:	5 weeks
Sector:	Education
Environment:	Live school environment

Project Highlights

- Five-week delivery programme
- Full commercial kitchen refurbishment and fit-out
- Conversion from gas to 100% electric catering appliances
- Hygienic wall, ceiling and flooring finishes
- Bespoke display servery installation
- Fire safety and compliance upgrades
- Specialist freezer and shutter installations
- Completed to support daily school catering operations

Scope Included

- Full gas removal and replacement with 100% electric commercial appliances
- White Rock hygiene wall cladding
- Hygiene-standard suspended ceiling grid and tiles
- LED flat panel lighting
- Gerflor safety flooring
- Bespoke designed full display servery
- New oak veneer fire doors
- Fully automatic shutter interfaced with the fire alarm system
- Walk-in freezer full install
- Associated builders work, finishes and final handover

The Challenge

Delivering a full kitchen transformation within a live education setting and a tight five-week programme required careful coordination of M&E works, specialist catering equipment, hygiene finishes, fire safety interfaces and phased installation. Working around school operations, we maintained a safe site, minimised disruption and ensured delivery to programme without compromising quality or compliance.

The Outcome

The finished project provides Stoke High School with a modern, compliant and efficient commercial kitchen. Featuring all-electric equipment, hygienic finishes, improved servery facilities, enhanced fire protection and durable materials designed for long-term daily use, the new facility supports the school's catering team in delivering high-quality meals in a safe, modern and inspiring environment.