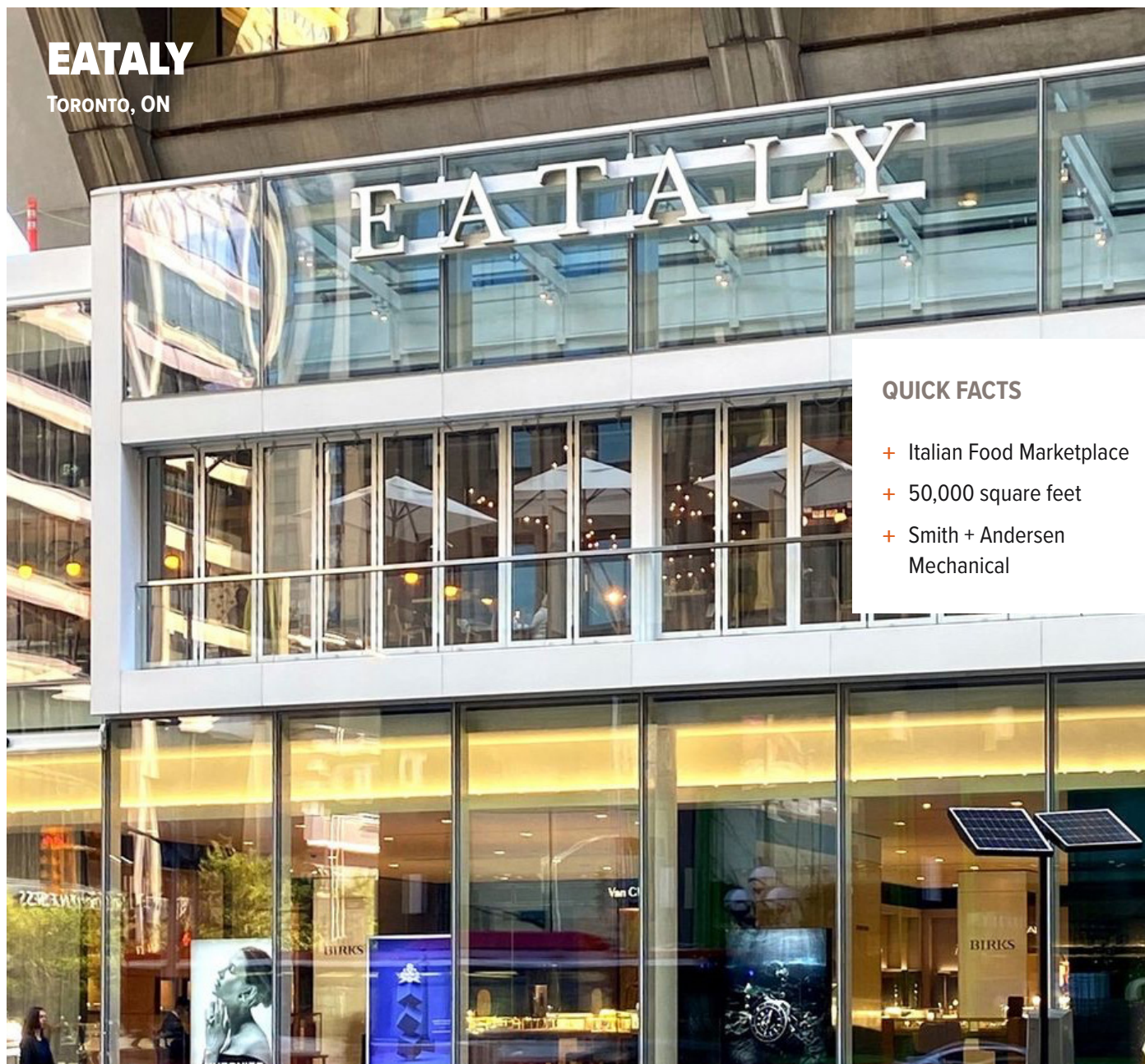




EATALY

TORONTO, ON



QUICK FACTS

- + Italian Food Marketplace
- + 50,000 square feet
- + Smith + Andersen Mechanical

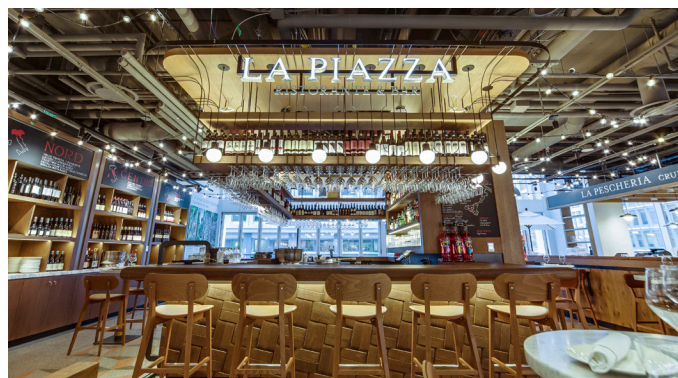


PHOTO CREDIT: Photos Courtesy of Eataly



EATALY

ABOUT THIS PROJECT

- + First Canadian location of global Italian food marketplace.
- + Part of a \$100-million redevelopment of the Manulife Centre.
- + Three-storey marketplace including various Italian-themed restaurants, areas such as a butcher and brewery, and a variety of markets serving a range of goods imported directly from Italy.
- + Storage space in the back of house area and a commercial kitchen support each of Eataly's offerings.
- + Mechanical design was tailored to the unique spaces within the Eataly marketplace, with each individual station facing a variety of mechanical requirements.
- + To support the commercial kitchen, the design accommodated heavy kitchen equipment and giant pizza ovens with mechanical systems such as kitchen exhaust, makeup air, and cooling ducts.
- + Mechanical systems had to blend in with low ceiling heights (while applying back drafting).
- + Designed mechanical systems to co-exist with the existing mechanical systems serving the Manulife Centre base building.
- + Unique loggia architectural feature on the second floor required special heating and cooling in order to maintain occupant comfort when opened.

LOCATION
Toronto, ON

**SMITH + ANDERSEN
SERVICES PROVIDED**
Mechanical

SIZE
50,000 sq. ft. (4,645 sq. m.)

BUDGET
Confidential

COMPLETION YEAR
2019

HOT BUTTONS

RESTAURANT

MARKETPLACE

MECHANICAL DESIGN

TENANT FIT-UP

