

Ingram's show versatility

In October 2010 we show versatility and adaptability, moving the entire commercial kitchen of the burnt out prestigious Kings Head Hotel in Darlington.

The Kings Head was so badly damaged by fire and smoke that the only exit from the second floor where the kitchen was situated was via an open fire escape.

In advance of the move Operations Director Malcolm Ingram inspected the site along with Eric Hunter from R.G. Design and Quarmbly Construction site manager Tony Knott.



An intricate method statement was then drawn up in consultation with Quarmbly to take into account the safety regarding all aspects of the move.

On the day of the move Quarmbly Construction arranged for Ingram's operational staff to attend an induction course at 08.00 hours to brief Ingram's operational staff before they were allowed on site to carry out the precarious move.



Ingram's 5 operational staff complete with PPE clothing and footwear then lowered the bulky kitchen equipment via the open fire escape with the use of restraining straps, dolly truck, piano wheels and manual handling techniques onto a vehicle situated in the loading bay of the hotel, ready for delivery to Blackburn the following day. The loading procedure was completed in 7 hours.

In an article appearing in the December 2010 edition of The British Association of Removers Journal Malcolm commented, "We are used to carrying out all sorts of commercial moves, however this particular move was a tricky operation due to the intricate method statement Quarmbly Construction insisted was put in place, the bulky kitchen equipment including industrial double door fridge freezers, double range ovens and restricted access."

Malcolm further commented, "I know our company would not have been considered for such a move without CMG membership and QS EN 125 22 accreditation."