

# PARRY'S SUPERMARKET, LIVERPOOL

August 2011

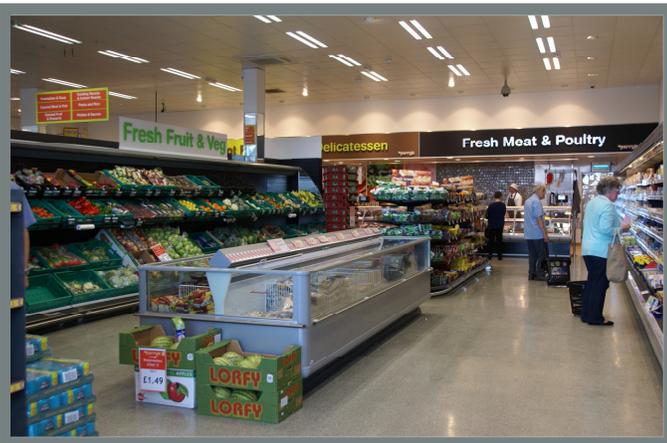
## TURNKEY FITOUT

Secker & Sons (Norwich) Ltd were awarded the contract to supply & install all the internal fixtures & fittings in a turnkey project for this new build superstore that was central part of the multi-million pound regeneration project intended to transform Stockbridge Village Centre. With 8,000 square feet of retail space and back of house areas, our initial brief was to design an eye catching and modern store whilst keeping costs within a tight budget. A lot of detail went into the planning which meant that we were able to provide a seamless installation in the 7 weeks we were given to complete.

We generated a CAD layout of the site which after much discussion was agreed between ourselves & the client & from this we were able to generate a design specification for the store. In our experience, a wide & uncluttered fresh foods entrance aisle appeals to shoppers, so we designed with this in mind & led the customer to the back of the store, where we installed a butchery, deli & hot food run. In terms of fixtures & fittings, we worked closely with Arneg and Intrac as both companies are willing to apply our specification (not only in terms of colours but also design modifications to suit our client's requirements) to their products – refrigeration cabinets, racking & checkouts. In addition, we designed the butchery-deli area, a bespoke kiosk counter, & even played a part in the internal & external signage.

Our refrigeration system designer tailored the plant to suit the refrigeration layout taking into consideration product category and merchandising layout. He specified two HT/LT combined packs for the shop floor display cabinets & back up chiller/freezer rooms so that in the event of system failure not all of one temperature would be lost.

**“Stockbridge ward councilor Bill Weightman said: “The opening of Parry's is a real asset for the local community and provides a high quality retail experience which is unrivalled in the area” [www.knowsley.gov.uk](http://www.knowsley.gov.uk)**



Parry's large open entrance aisle



Parry's Butchery, Delicatessen & Hot Food Counter

As is the case with most projects, our remit included overall Project Management for the site. This involves managing our in-house teams and additional suppliers and contractors, ordering the equipment and controlling the equipment and installation budget.

As with every project, no matter how large or small, we had to ensure we complied with all Health & Safety legislation, CDM, as well as the Local Planning & Building Control authorities (in this instance, the local authority was funding the project). Although we had an F10 for the site, we also had to co-operate & work in conjunction with the main site contractors Morgan Sindall.

## Example equipment installed

- Intrac IMZ25 shelving system
- Intrac Checkout system
- Bespoke joinery
- Arneg display cabinets – HT & LT
- Walk-in bespoke chiller & freezer room boxes
- Refrigeration engineering
- Mitsubishi Twin air conditioning systems
- Combined refrigeration packs with remote condensers
- Air ventilation system to comply with Building Regulations
- Fire Alarm & Electrical Installation
- Suspended ceiling
- iGuzzini lighting

**“Stockbridge ward councilor Bill Weightman said: “The opening of Parry's is a real asset for the local community and provides a high quality retail experience which is unrivalled in the area” [www.knowsley.gov.uk](http://www.knowsley.gov.uk)**