AMUDHAM DIARY COMPLEX

DESIGN APPROACH

Amudham Dairy Complex is the biggest milk plant in India in the private sector. It is the first Indian industry approved by the New Zealand Dairy Development Authority. The design brief mentioned the requirement of a main factory building and the administrative complex with residential accommodation for the workers and visitors. The time span for the construction was restricted to 11 months including the installation of plant and machinery. The north-south orientation of the design ensures the blocks with continuous glare-free light throughout the entire day. The block ensure optimal functional efficiency, which is achieved by providing clutter-free circulation by adherence to clear cut zoning, thereby, minimising interference of different activities. All the procurements are made from the front side via the silos and dock. The same is also present at the rear side for dispatching the products. Between the rear and front docks are all the activity areas where processing and packaging are done. Cold storages are secluded with restricted access for hygiene. As per the requirement of plant machinery, the heights are varied, starting from a level of 4.5m to 27m.

PROJECT BRIEF

CLIENT	AMUDHAM DIARY PRODUCTS Pvt. Ltd.
LOCATION	ERODE, TAMIL NADU, INDIA
TOTAL AREA	20,438 SQ.MTS.
COST OF PROJECT	20 CRORE
COMPLETION YEAR	NOVEMBER 2002

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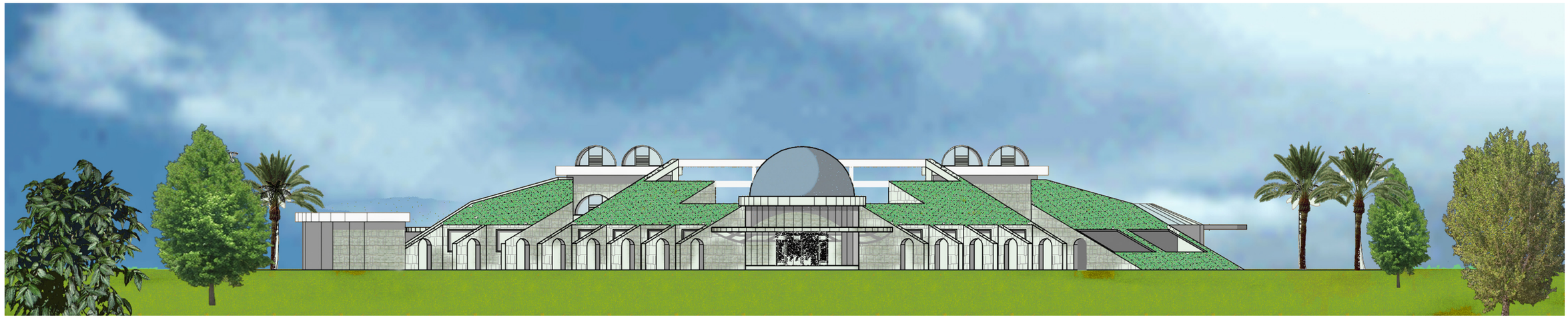
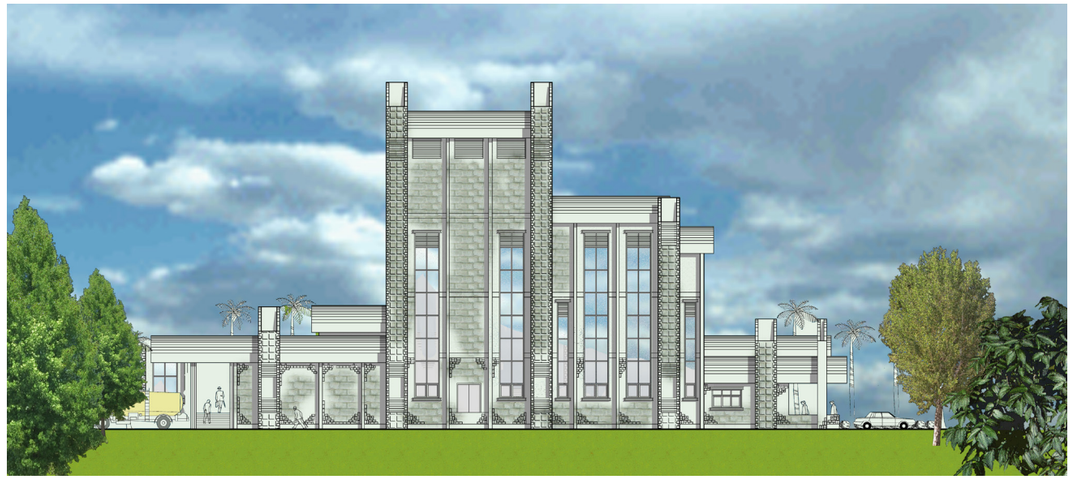
PLANNING

The design is worked out on a structured grid of 7mx7m and care has been taken to provide maximum column-free space. The courtyard is enclosed by the processing and reception areas that provide daylight and also serve as a source of visual relief with landscaping and greenery. While vaults with varying heights serve excellently to let in indirect light throughout the day, some places needing extra light are provided with glass bricks and polycarbonate sheets in the vault roofing. This ensures better level of illumination and brings down the artificial light requirement in the day time to zero. The residential block comprises staff quarters, double room flats and workers' dormitory. Taking the site into account, there has been an attempt to fit the block in a linear arrangement. Courtyards act as open spaces as well as elements to bind the different blocks together.

The use of vault at the entrance gate establishes the coherence of the block with rest of the complex and also provides a sense of identity to the quarters. Hollow block joists in the roof has been used as an alternate low cost technology for faster and economic construction. Being a food-processing unit, all building materials and details have exposed finishes. All permanent finishes have been used in form of exposed concrete, grit finish and local stone finish, avoiding plastering and curbing on long term maintenance of white washing colouring, etc. The by-product of sophisticated steel shuttering for RCC, vaults have given rise to exposed concrete finishing without plastering and honey combing. The architects have used stainless steel for pillars, staircase and even handrails. Flooring has been done using Mandana stone along with polyurethane compound in the joints which is alkali and acid resistant, non-skidding and most appropriate for food processing units.





"Variation in heights, allowing indirect light and a visual relief"

AMUDHAM DIARY COMPLEX, NEW DELHI

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