







PHOTO CREDIT: Photos Courtesy of Eataly



EATALY

ABOUT THIS PROJECT

imported directly from Italy.

LOCATION

Toronto, ON

First Canadian location of global Italian food marketplace.

SMITH + ANDERSEN SERVICES PROVIDED

Mechanical

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

Part of a \$100-million redevelopment of the Manulife Centre.

SIZE

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

Storage space in the back of house area and a commercial kitchen support each of Eataly's offerings.

BUDGET

Confidential

Mechanical design was tailored to the unique spaces within the Eataly marketplace, with each individual station facing a variety of mechanical requirements.

COMPLETION YEAR

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.

2019

- 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.

HOT BUTTONS

RESTAURANTS

MARKETPLACE

MECHANICAL

TENANT

FIT-UP

FOOD SERVICES

HOSPITALITY

RETAIL

