HARRISON

FOOD BUILDING

FREEHOLD FOOD FACTORY @ TAI SENG

Welcome to Harrison Food Building, the perfect space for your central kitchen and food factory. This freehold development comprises eight levels of spacious and varied units that will meet your business.

欢迎来到Harrison Food食品工厂，这是您理想的中央厨房和食品工厂空间。该永久产权开发项目共有八层，提供宽敞多样的单位，以满足您的业务需求。

Vehicles enter from Harrison Road and exit via Burn Road

Artist impression only

CONNECTING NORTH EAST - CIRCLE - DOWNTOWN - EAST/WEST MRT LINES
连接南北 - 环 - 滨海市区 - 东西地铁线

SERANGOON
实龙岗

BARTLEY
巴特礼

HARRISON FOOD BUILDING
FREEHOLD FOOD FACTORY @ TAI SENG

TAI SENG
大成

MACPHERSON
麦波申

PAYA LEBAR
巴耶利峇

1 & 2
MRT Station(s) to
DOWNTOWN /NORTHEAST/EASTWEST LINE
地铁站到达
滨海市区/南北/东西线

5
mins walk to
TAI SENG MRT STATION / GRANTRAL MALL
分钟步行到达
大成地铁站 / 君超广场

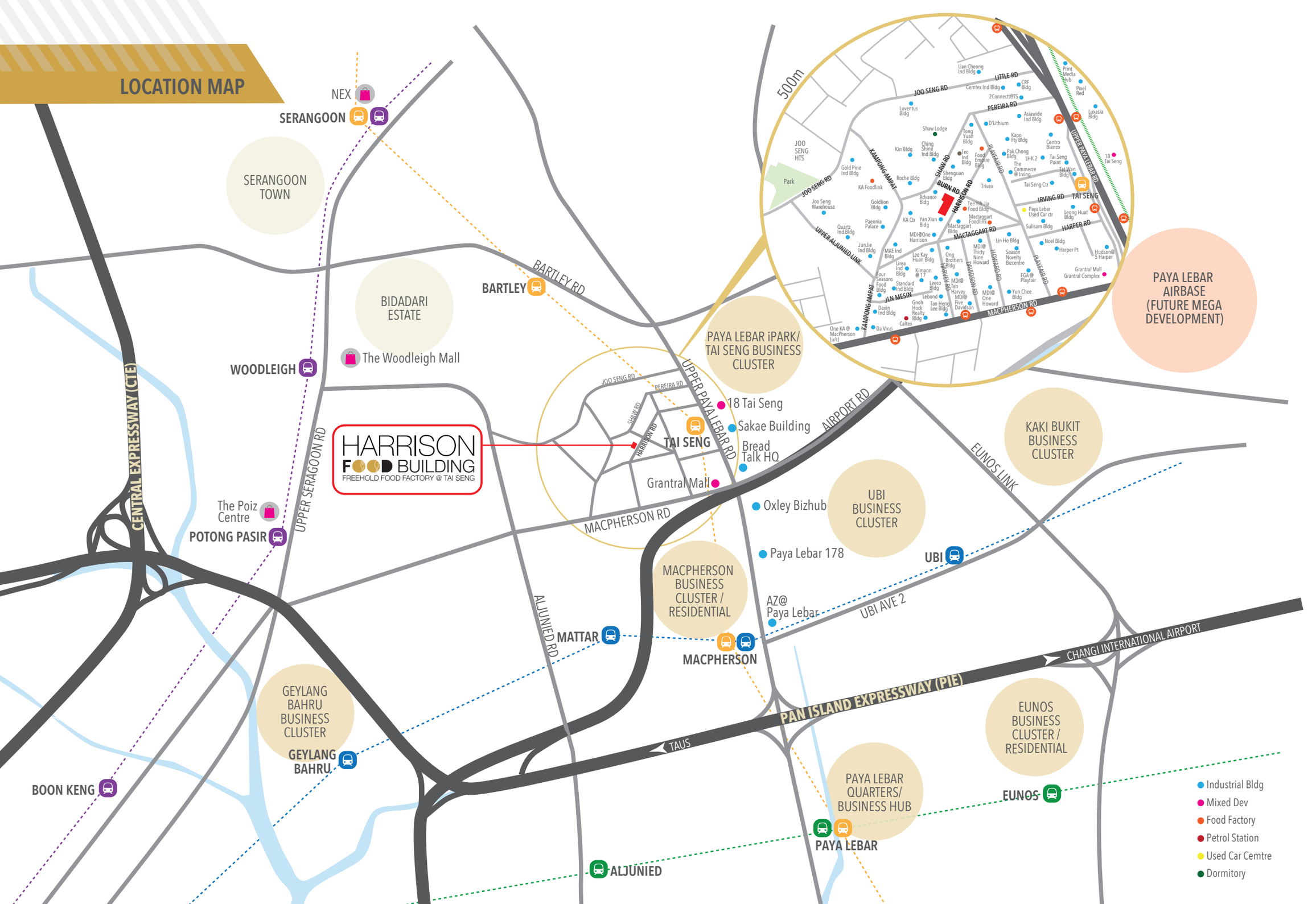
8
mins drive to
PAN ISLAND EXPRESSWAY (PIE) / CENTRAL EXPRESSWAY (CTE)
分钟车程到达
滨海市区/南北/东西线

15
mins drive to
CHANGI INT'L AIRPORT / CENTRAL BUSINESS DISTRICT
分钟车程到达
新加坡樟宜国际机场/中央商务区

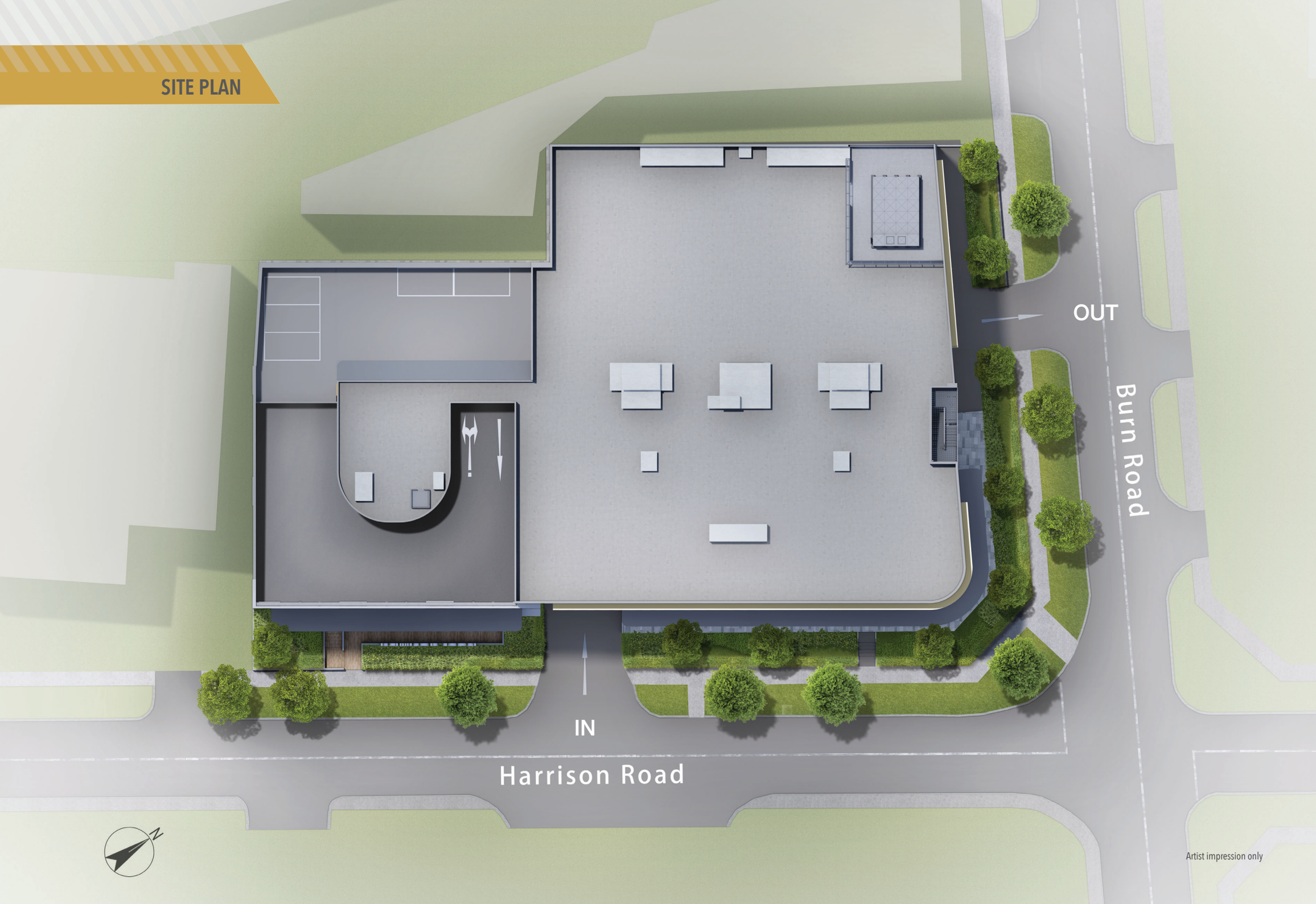
150K
NEW HOMES, FUTURE TRANSFORMATION OF THE NEW PAYA LEBAR TOWN INTO A REGIONAL CENTRE
新家园，将巴耶利峇新镇转变成为一个未来的区域中心

Empowering Accessibility, Enhancing Convenience

Harrison Food Building is conveniently located near both private and public transport modes, ensuring fast and easy access. Singapore's two main expressways are just a short drive away, providing seamless connections to the entire island. For commuters, Tai Seng MRT is just a stone's throw from Harrison Food and only one or two stops from major MRT interchanges, offering unparalleled accessibility. Harrison Food is situated next to the vibrant Paya Lebar area, home to Singapore's largest Air Force base. The base's relocation by 2030 will pave the way for more housing and businesses, further establishing this area as a hub of modern convenience.


LOCATION MAP
NEX
SERANGOON
SERANGOON TOWN
BIDADARI ESTATE
The Woodleigh Mall
WOODLEIGH
BARTLEY
BARTLEY RD
CENTRAL EXPRESSWAY (CTE)
UPPER SERAGOON RD
The Poiz Centre
POTONG PASIR
HARRISON FOOD BUILDING
FREEHOLD FOOD FACTORY @ TAI SENG
JOO SENG RD
PEREIRA RD
SHAW RD
HARRISON RD
TAI SENG
18 Tai Seng
Sakae Building
Bread Talk HQ
Grantral Mall
UPPER PAYA LEBAR RD
PAYA LEBAR iPARK/ TAI SENG BUSINESS CLUSTER
AIRPORT RD
MACPHERSON RD
Oxley Bizhub
Paya Lebar 178
AZ@ Paya Lebar
UBI
UBI BUSINESS CLUSTER
KAKI BUKIT BUSINESS CLUSTER
EUNOS LINK
UBI AVE 2
MACPHERSON BUSINESS CLUSTER / RESIDENTIAL
MACPHERSON
MATTAR
ALJUNIED RD
GEYLANG BAHRU BUSINESS CLUSTER
GEYLANG BAHRU
BOON KENG
TAUS
PAN ISLAND EXPRESSWAY (PIE)
CHANGI INTERNATIONAL AIRPORT
EUNOS BUSINESS CLUSTER / RESIDENTIAL
EUNOS
PAYA LEBAR QUARTERS/ BUSINESS HUB
PAYA LEBAR
ALJUNIED
PAYA LEBAR AIRBASE (FUTURE MEGA DEVELOPMENT)
500m
Industrial Bldg
Mixed Dev
Food Factory
Petrol Station
Used Car Cemtre
Dormitory

SITE PLAN



Artist impression only

Combining Accessibility and Convenience: A Modern Freehold Development

融合了通用性和便利性，
一个历久弥新的永久产权项目。

Artist impression only

Ideal Spaces for Culinary Excellence and Relaxation.
烹饪美食和休闲放松的理想空间。

Artist impression only

Artist impression only

Whether during or after a busy workday, Harrison Food Building offers options that simplify workers' lives. A dedicated canteen ensures that staff don't have to travel far for meals, while an idyllic sky terrace with picturesque views provides a perfect pot for unwinding or impressing during business meetings. These thoughtful touches elevate the property above the rest.

Each level at Harrison Food Building is accessible through a ramp up drive way, ensuring smooth logistical operations.

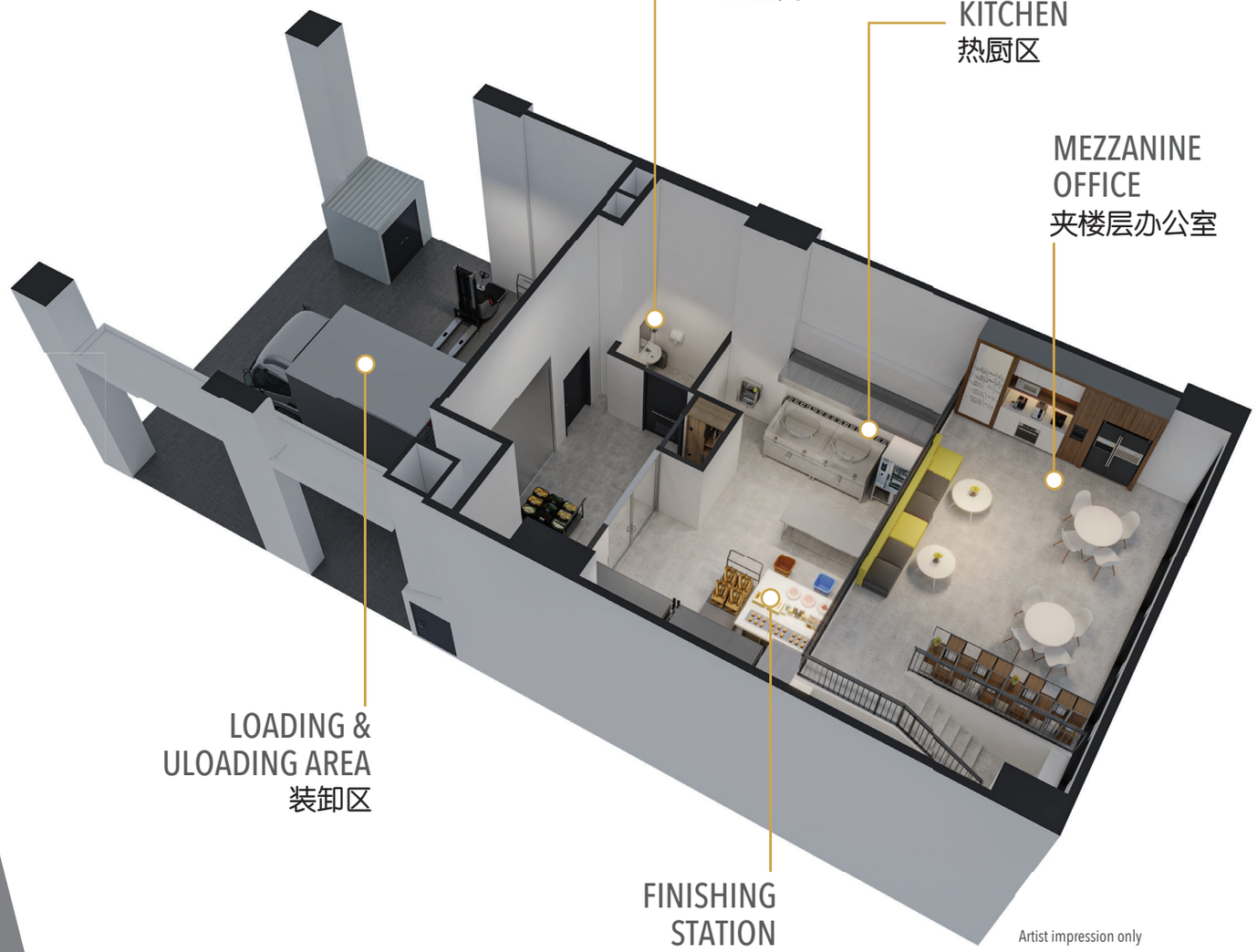
Harrison Food食品工厂的每一层都可货车直达，确保物流运操作顺畅

*Estimated height only
Artist impression only

Artist impression only

Artist impression only

Artist impression only



Artist impression only

360°
LAYOUT

#01-03 (Catering)*

The partitions, furniture, fittings, appliances, and renderings in the Artist's Impression are included for perspective purposes only and are not part of the unit. All units are sold in a bare condition.

*Artist impression of Central Kitchen layout

Artist impression only

Artist impression only

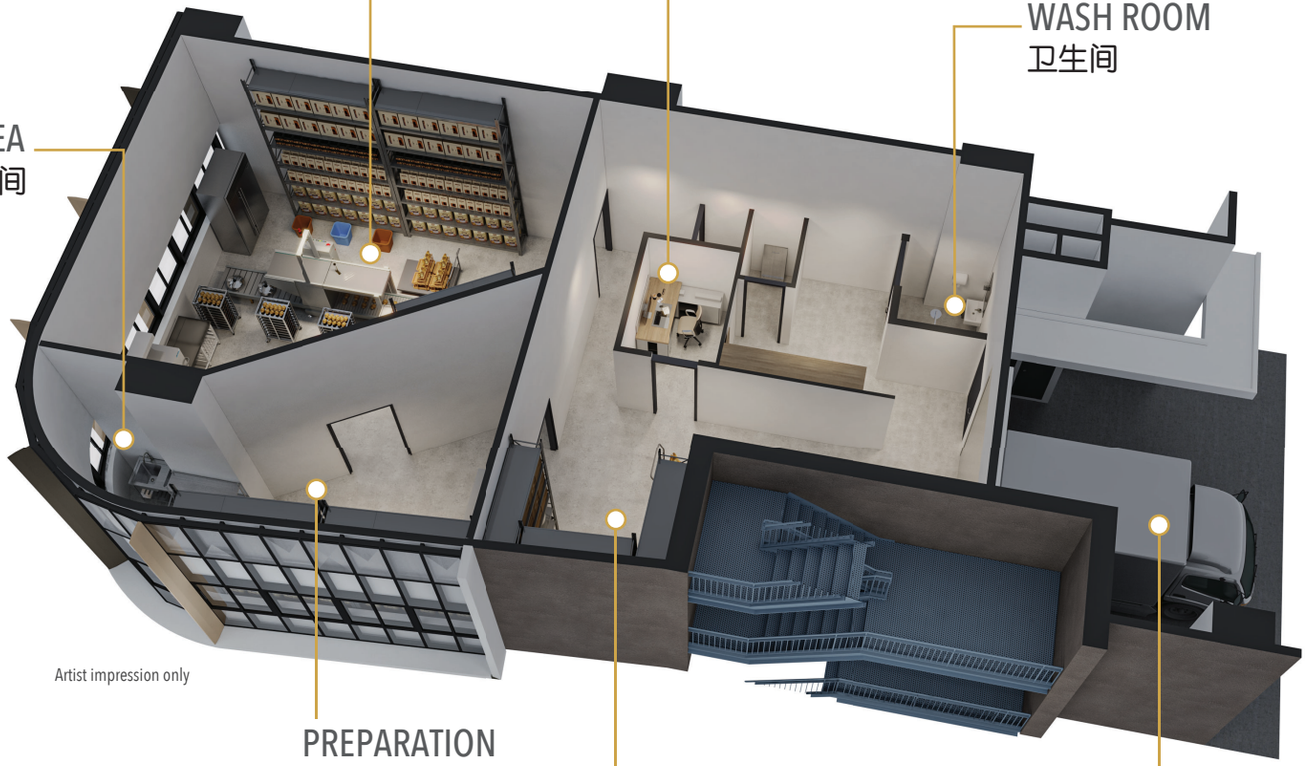
Artist impression only

PREPARATION & PROCESSING ROOM
准备及加工室

OFFICE
办公室

WASH ROOM
卫生间

WASH AREA
清洗间



Artist impression only

PREPARATION & PROCESSING ROOM
准备及加工室

HOLDING STORAGE
保存储藏室

LOADING & UNLOADING AREA
装卸区

360º LAYOUT

#02-01 (Premixture Plant)*

The partitions, furniture, fittings, appliances, and renderings in the Artist's Impression are included for perspective purposes only and are not part of the unit. All units are sold in a bare condition.

*Artist impression of Central Kitchen layout

Artist impression only

Artist impression only

Artist impression only

HOT KITCHEN
热厨区

PROCESSING ROOM
加工室

PACKAGING ROOM
包装室

RECEIVING STORAGE
收货储藏室

HOLDING STORAGE
保存储藏室
(-18°C)

REFUSE CHUTE
垃圾槽

OFFICE
办公室

WASH ROOM
卫生间

LOADING & UNLOADING AREA
装卸区

Artist impression only

360° LAYOUT

#02-03 (Sauce & Paste Kitchen)*

The partitions, furniture, fittings, appliances, and renderings in the Artist's Impression are included for perspective purposes only and are not part of the unit. All units are sold in a bare condition.

*Artist impression of Central Kitchen layout

Artist impression only

Artist impression only

Artist impression only

FOOD PREPARATION
食品制作

BAKERY KITCHEN
烘焙厨房

PACKAGING ROOM
包装室

HOLDING STORAGE
保存储藏室
(-18°C)

RECEIVING STORAGE
收货储藏室

OFFICE
办公室

WASH ROOM
卫生间

REFUSE CHUTE
垃圾槽

LOADING & UNLOADING AREA
装卸区

Artist impression only

360° LAYOUT

#02-06 (Bakery)*

The partitions, furniture, fittings, appliances, and renderings in the Artist's Impression are included for perspective purposes only and are not part of the unit. All units are sold in a bare condition.

*Artist impression of Central Kitchen layout

DIAGRAMATIC CHART

LEVEL 08	08-01 TYPE C2 164 sqm	08-02 TYPE D2 162 sqm	08-03 TYPE D2-H 162 sqm	08-04 TYPE E2 163 sqm	08-05 TYPE F2 158 sqm	08-06 TYPE G2 159 sqm
LEVEL 07	07-01 TYPE C1 163 sqm	07-02 TYPE D1 163 sqm	07-03 TYPE D1-H 163 sqm	07-04 TYPE E1 162 sqm	07-05 TYPE F1 159 sqm	07-06 TYPE G1 160 sqm
LEVEL 06	06-01 TYPE C1 164 sqm	06-02 TYPE D1 164 sqm	06-03 TYPE D1-H 164 sqm	06-04 TYPE E1 167 sqm	06-05 TYPE F1 160 sqm	06-06 TYPE G1 161 sqm
LEVEL 05		05-01 TYPE D1 170 sqm	05-02 TYPE D1-H 165 sqm	05-03 TYPE E1 164 sqm	05-04 TYPE F1 161 sqm	05-05 TYPE G1 162 sqm
LEVEL 04	**SKY TERRACE** 天空露台	04-01 TYPE D1 166 sqm	04-02 TYPE D1-H 166 sqm	04-03 TYPE E1 165 sqm	04-04 TYPE F1 162 sqm	04-05 TYPE G1 163 sqm
LEVEL 03	03-01 TYPE C1 167 sqm	03-02 TYPE D1 167 sqm	03-03 TYPE D1-H 167 sqm	03-04 TYPE E1 166 sqm	03-05 TYPE F1 163 sqm	03-06 TYPE G1 164 sqm
LEVEL 02	02-01 TYPE C1 168 sqm	02-02 TYPE D1 168 sqm	02-03 TYPE D1-H 168 sqm	02-04 TYPE E1 167 sqm	02-05 TYPE F1 164 sqm	02-06 TYPE G1 165 sqm
LEVEL 01	01-01 Industrial Canteen 工业食堂 318 sqm	01-02 TYPE A 231 sqm	01-03 TYPE B 239 sqm			

Level	Mezzanine 夹楼层	Floor Height 层高	Live Load Production Area 活动负载生产区	Live Load Mezzanine Area 活动负载夹楼层区	Live Load Driveway/Ramp 活动负载车道/斜坡道	Electrical Power 电功率
Level 1	Yes (Production Units only)	6.3 m*	12.5 KN/m²	7.5 KN/m²	12.5 KN/m²	Production Units : 125amp (3 Phase) 食品生产单位 Industrial Canteen: 200amp (3 Phase) 工业食堂
Level 2-7	No	5 m*	12.5 KN/m²	NA	12.5 KN/m²	100 Amp (3 Phase)
Level 8	No	6.6 m*	12.5 KN/m²	NA	12.5 KN/m²	125 Amp (3 Phase)

*Estimated height only

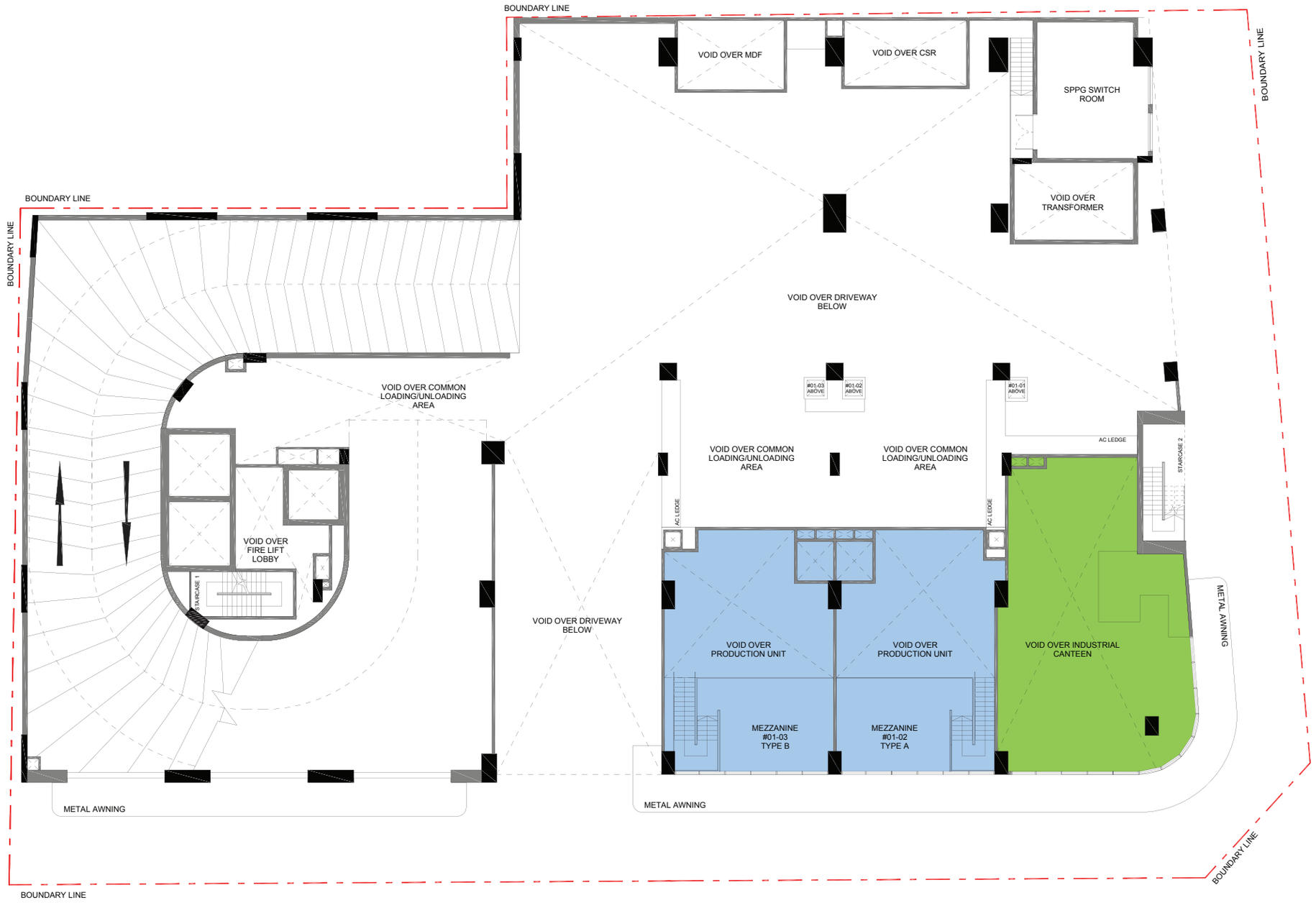
HARRISON FOOD BUILDING

FREEHOLD FOOD FACTORY @ TAI SENG

1ST STOREY

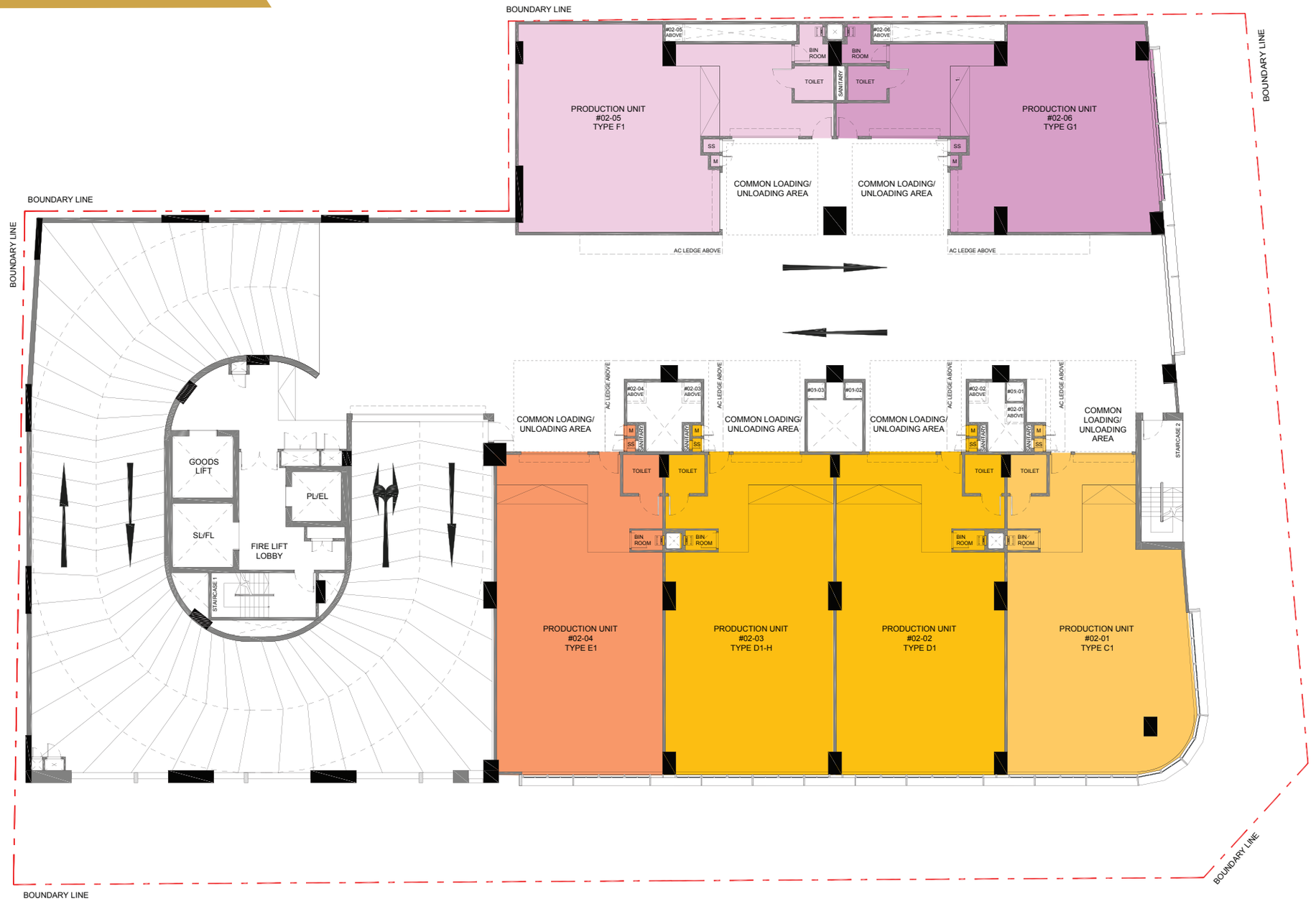
HARRISON FOOD BUILDING
FREEHOLD FOOD FACTORY @ TAI SENG

1ST MEZZANINE



HARRISON FOOD BUILDING
FREEHOLD FOOD FACTORY @ TAI SENG

2ND STOREY



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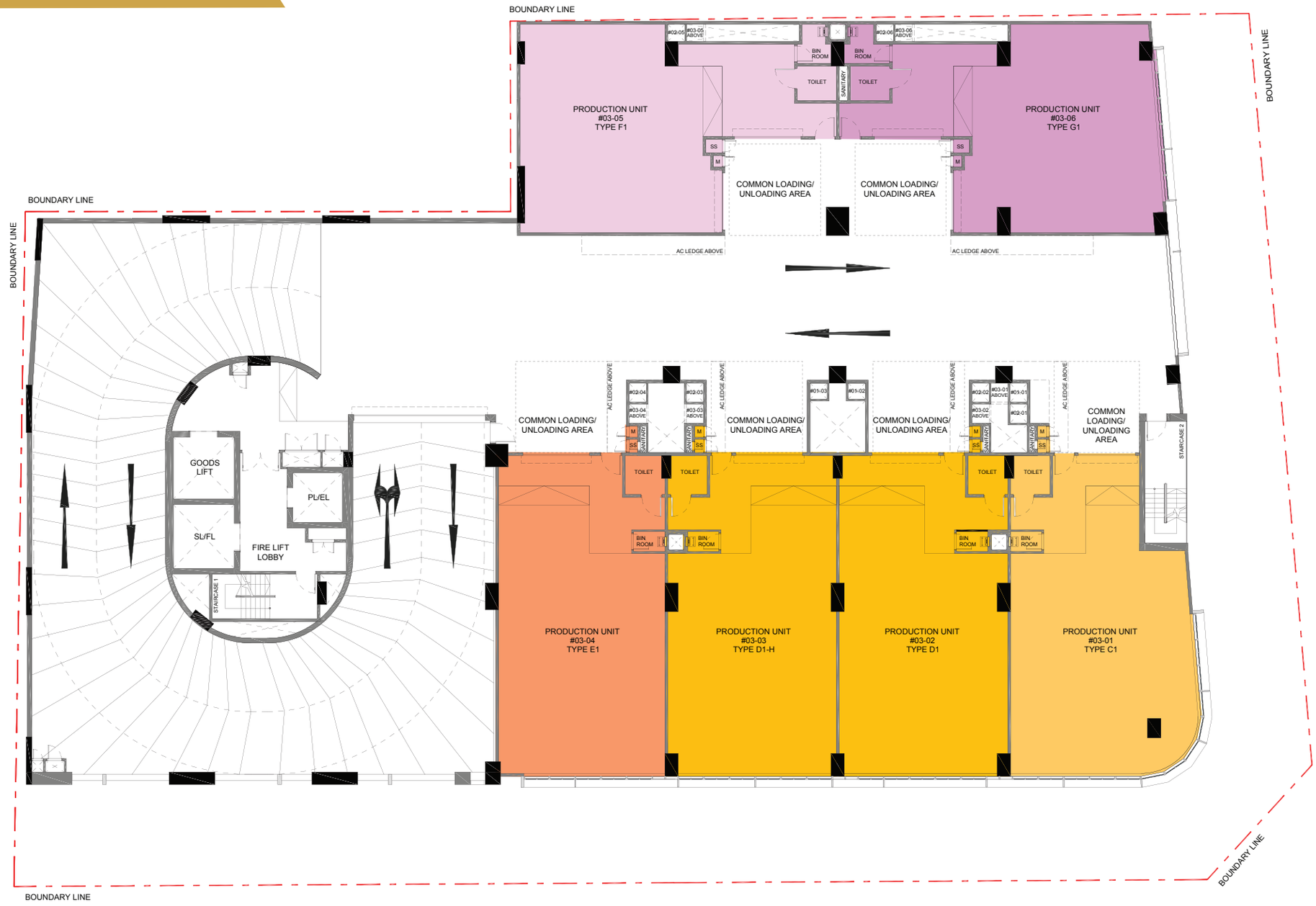
HARRISON FOOD BUILDING
FREEHOLD FOOD FACTORY @ TAI SENG

3RD STOREY



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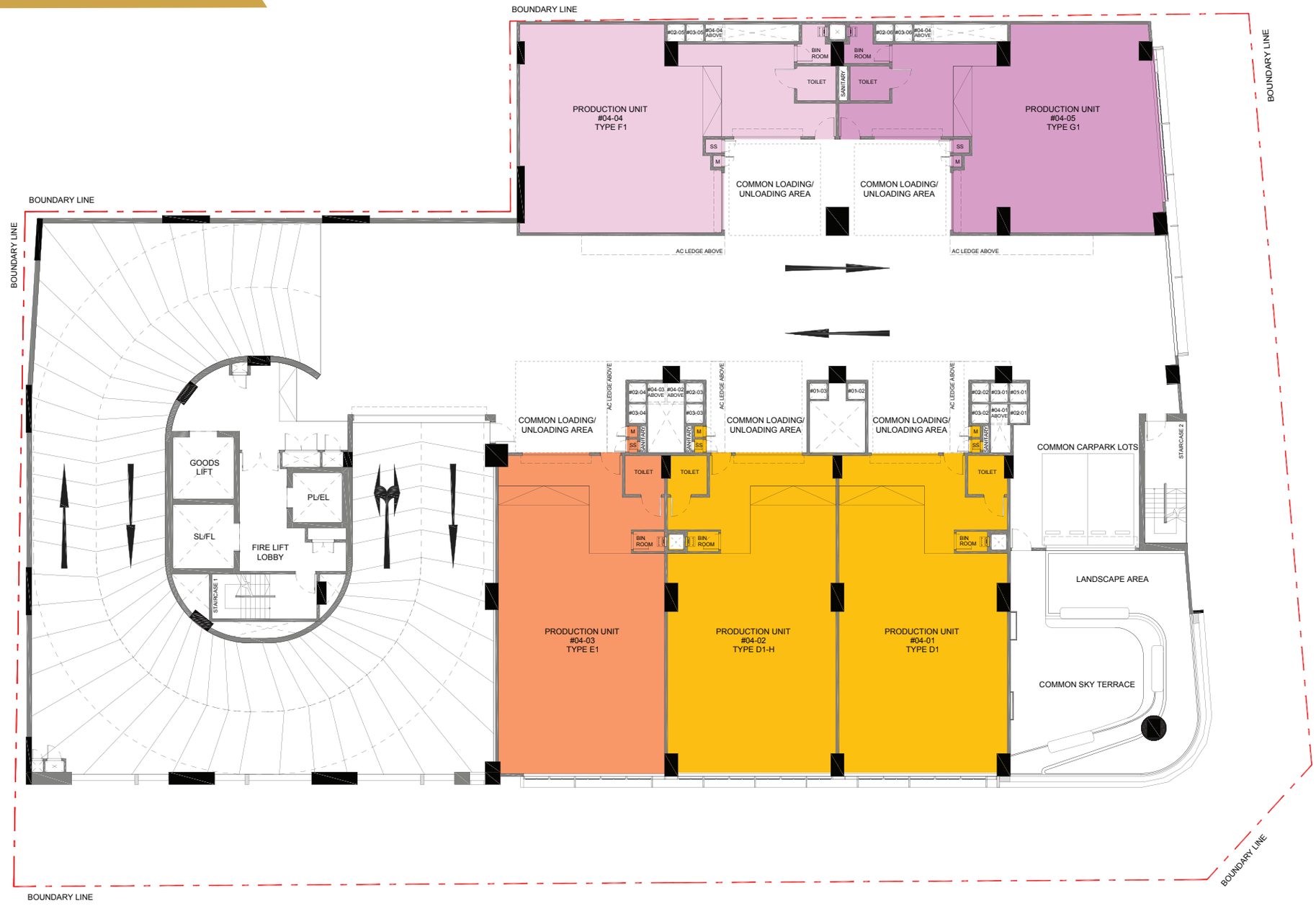
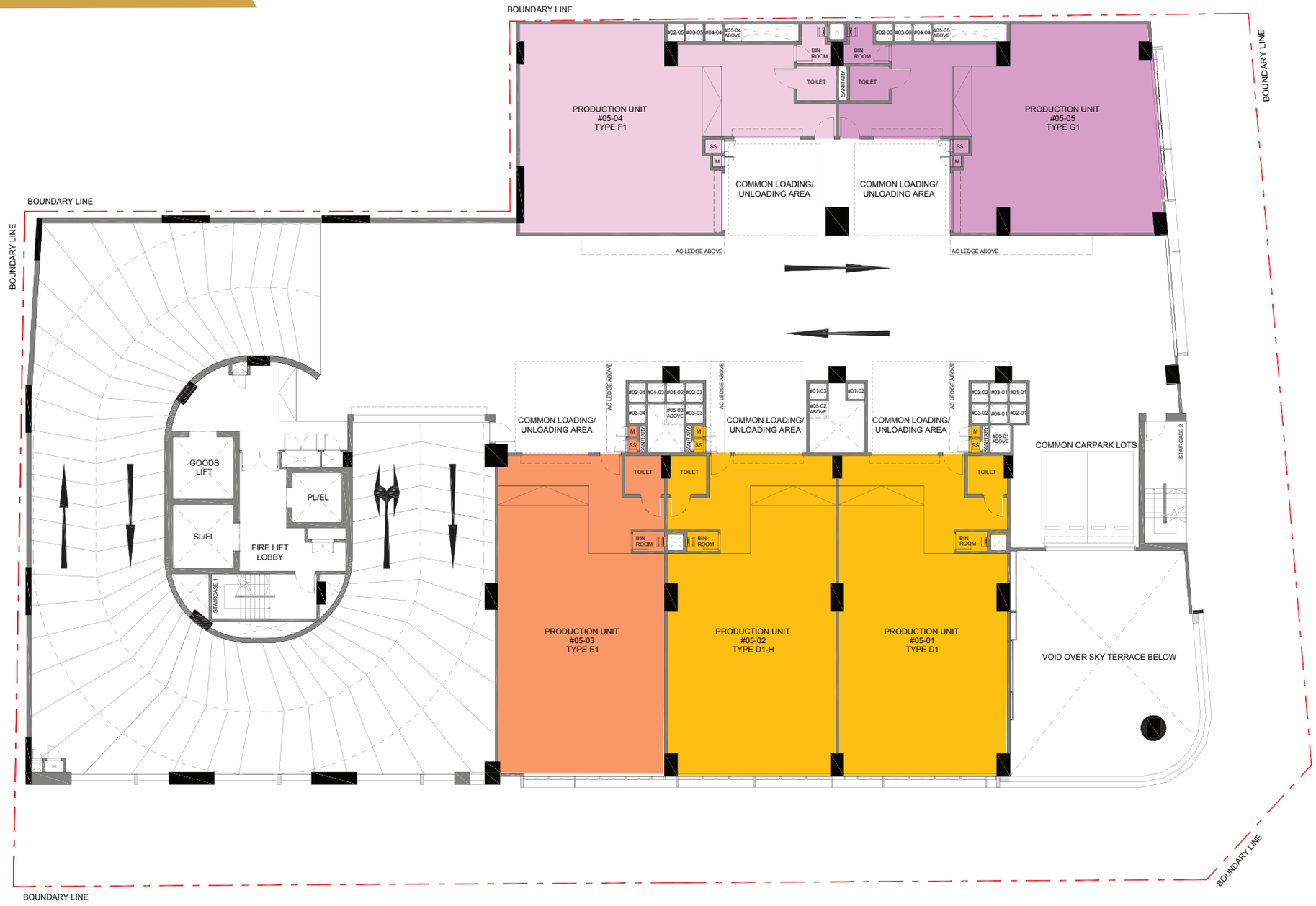
HARRISON FOOD BUILDING
FREEHOLD FOOD FACTORY @ TAI SENG

4TH STOREY



HARRISON FOOD BUILDING
FREEHOLD FOOD FACTORY @ TAI SENG

5TH STOREY



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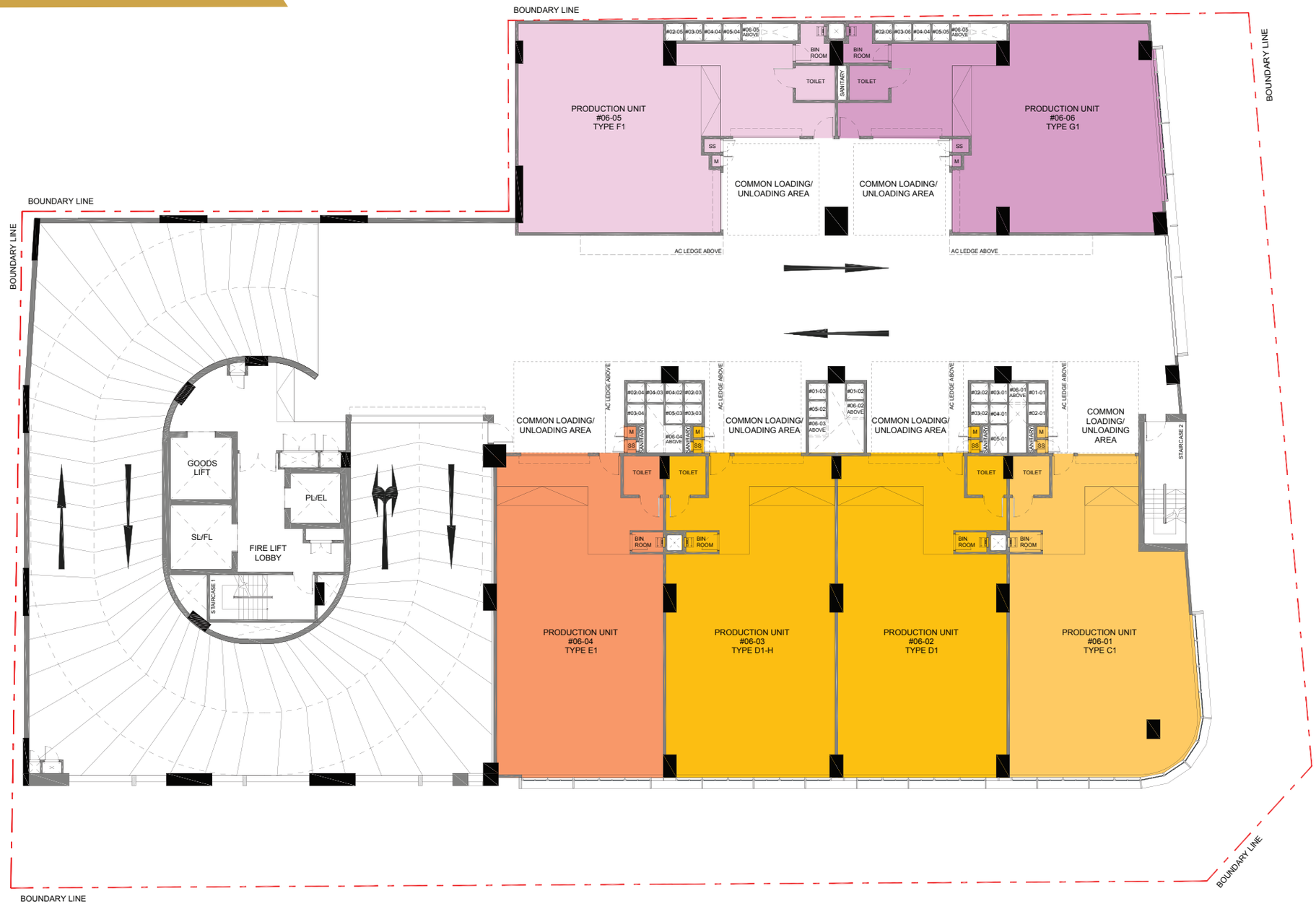
HARRISON FOOD BUILDING
FREEHOLD FOOD FACTORY @ TAI SENG

6TH STOREY



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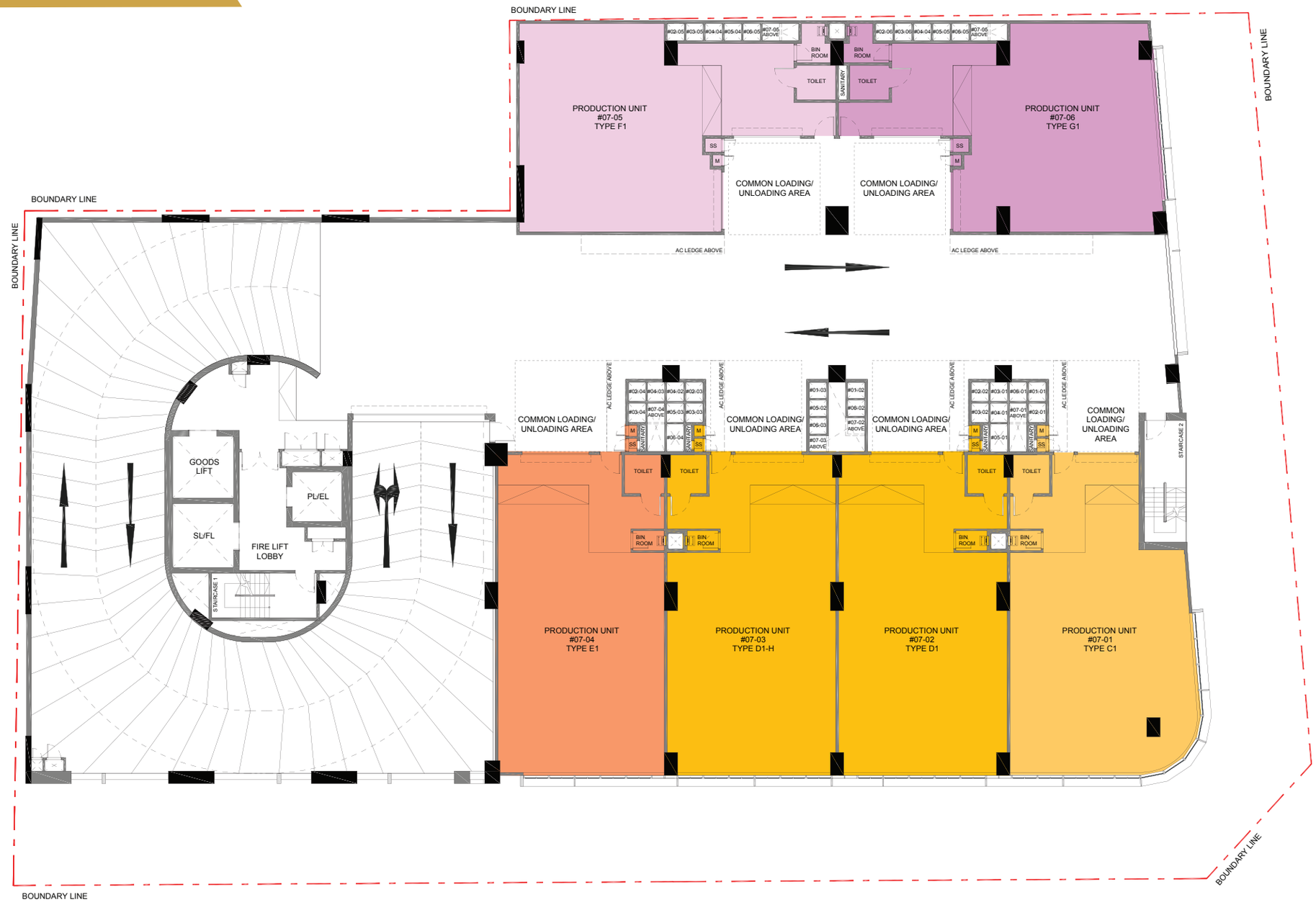
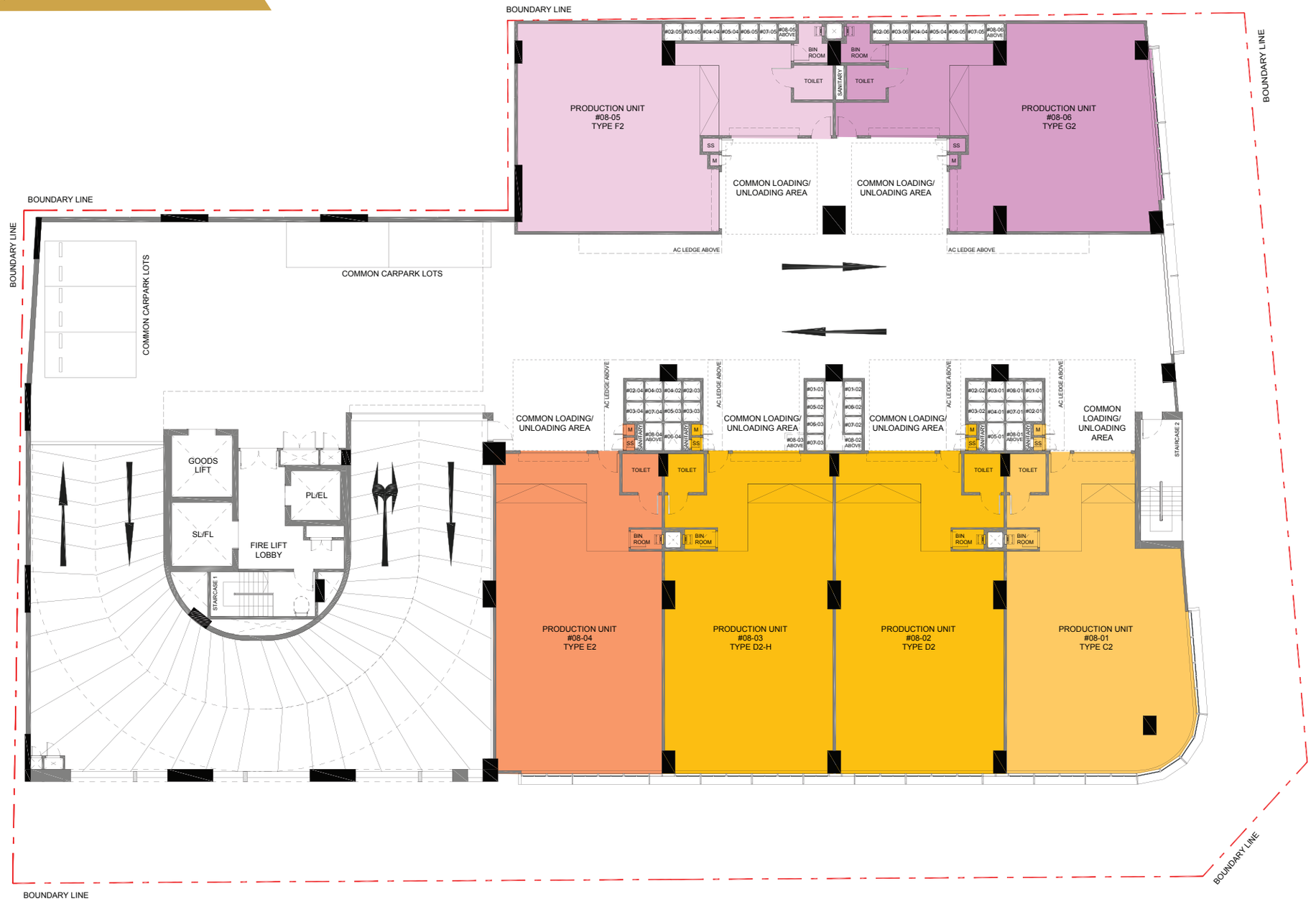
HARRISON FOOD BUILDING
FREEHOLD FOOD FACTORY @ TAI SENG

7TH STOREY



HARRISON FOOD BUILDING
FREEHOLD FOOD FACTORY @ TAI SENG

8TH STOREY



0 2 4 6 8M

SPECIFICATIONS

HARRISON FOOD BUILDING
FREEHOLD FOOD FACTORY @ TAI SENG

1 **FOUNDATIONS**
Reinforced Concrete Piling and/or substructure to Structural Engineer's detail and/or design.

2. **STRUCTURE**
Reinforced concrete structure and/or post-tensioning concrete structure and/or structural steelwork and /or precast hollow core slab and /or design to Structural Engineer's detail.

3. **WALLS**
Precast concrete panels and/or dry wall partition and/or reinforced concrete and/or brick wall and/or blockwall with skim coat/plaster and paint and/or tiles.

4. **ROOF**
Reinforced concrete flat roof and precast hollow core slab with appropriate waterproofing system and insulation and/or metal roof with insulation, where applicable.

5. **CEILING**
Concrete off form finish and/or skim coat with emulsion paint finish and/or false ceiling with paint finish and/or decorative ceiling, where applicable.

Estimated Floor to Floor Height:

1st Storey	:	6.350m
2nd – 7th Storey	:	5.075m
8th Storey	:	6.650m

Internal floor units are designed approximately sunken 100mm (1st to 8th storey)

6. **FINISHES**

(a) Walls

i) Common Areas :
Cement and sand plastering and/or skim coat with emulsion paint finish and/or spray textured finish and/or ceramic and/or porcelain tiles where applicable

ii) Industrial Canteen & Production Units on 1st Storey only :
Cement and sand plastering and/or skim coat with emulsion paint finish and/or ceramic and/or porcelain tiles in toilet up to ceiling height

iii) Production Units (2nd to 8th Storey) :
Cement and sand plastering and/or skim coat with emulsion paint finish and/or spray textured finish and/or ceramic and/or porcelain tiles where applicable

vi) Sky Terrace
Cement and sand plastering and/or skim coat with emulsion paint finish and/or spray textured finish and/or ceramic and/or porcelain tiles where applicable

*Note:
No tiles and/or plaster and/or skim coat with emulsion paint above false ceiling.
Remaining wall surface above the false ceiling will be left in its original bare condition.

(b) Floors

i)	Lift Lobbies	:	Ceramic and/or porcelain floor tiles and/or power float concrete floor and/or epoxy floor coating finish
ii)	FCC & Guard House	:	Ceramic and/or porcelain floor tiles and/or power float concrete floor
iii)	End of Trip Facilities	:	Ceramic and/or porcelain floor tiles and/or power float concrete floor
iv)	Industrial Canteen & Production Units	:	Power float concrete floor with hardener and/or concrete additive and/or ceramic and/or porcelain floor tiles with waterproofing where applicable
v)	M&E Rooms	:	Cement and sand screed finish with waterproofing where applicable and/or power float concrete with hardener
vi)	Driveway, Ramps, Carpark & Loading/unloading area	:	Power float concrete with hardener and/or epoxy floor coating finish, where applicable.
vii)	Common Toilets / Refuse Bin Centre	:	Ceramic and/or porcelain floor tiles with waterproofing where applicable
viii)	Sky Terrace	:	Ceramic and/or porcelain floor tiles with waterproofing where applicable
ix)	Common Staircase	:	Cement and sand screed finish and/or concrete finish with nosing tiles and/or expanded metal mesh in painted finish and/or metal plate with paint and/or natural finish

7. **WINDOWS**
Powder coated aluminum framed glass window with tinted glass panels and/or powder coated aluminium frame fixed glazing and/or fixed aluminum louvers, where applicable.

8. **DOORS**
Metal and/or aluminum and/or timber doors and/or metal roller shutters and/or PVC doors, where applicable.

9. **LOCKS**
Standard lock set.

10. **PLUMBING AND SANITARY**
- Plumbing & sanitary installation will be provided in accordance with statutory requirements.
- Sampling sump shall be provided for each unit in accordance with statutory requirements/approval. Regular maintenance shall be done by the Purchaser.
- Floor trap will be provided for production purposes for each Factory Unit c/w floor drain outlet for future scupper.

11. **ELECTRICAL SUPPLY**

1st Storey Industrial Canteen Units	:	200 Amp (3 Phase)
1st Storey Units	:	125 Amp (3 Phase)
2nd-7th Storey Units	:	100 Amp (3 Phase)
8th Storey Units	:	125 Amp (3 Phase)

12. **LIGHTNING PROTECTION**
Lightning protection system will be provided in accordance with prevailing code of practice.

13. **PAINTING**
Weather-resistant emulsion/acrylic paint and/or spray-textured finish to the external and emulsion/acrylic paint to the internal surfaces where applicable

14. **WATERPROOFING**
Waterproofing will be provided to all slabs subjected to water penetration, internal wet areas (e.g. toilets and bin centers), slabs above water-sensitive areas (e.g. substations) and areas open to sky where applicable.

15. **AIR CONDITIONING & MECHANICAL VENTILATION**
Air-con ledge(s) will be provided for all Units.
Air-conditioning system will be provided to the following common areas:
- Fire Command Centre
- Guard House
- 1st Storey Fire Lift Lobby

Natural/Mechanical ventilation shall be provided in compliance with authority requirements to the designated areas.

16. **LIFTS**

One Unit of Passenger Lift	:	15 Persons
One Unit of Service Lift	:	2.3 Ton
One Unit of Goods Lift	:	2.3 Ton

17. **FIRE PROTECTION**
The building is protected by hose-reels, fire extinguishers, dry risers, automatic fire sprinkler system, automatic fire alarm system(s), fire and evacuation lifts, Fire Command Centre (FCC), and emergency voice communication system(s), in accordance with statutory requirement/ approval.
"Exit" lights and emergency lights will be provided in accordance with statutory requirement/ approval.

18. **EMERGENCY LIGHTING**
Emergency light / exit light / dedicated to each unit is provided in accordance with statutory requirements.

19. **FLOOR LOADING**

Storey			
1st Storey	Industrial Canteen	:	12.5 KN/m²
1st Storey	Production Area	:	12.5 KN/m²
1st Storey Mezzanine	Production Mezzanines	:	7.5KN/m²
2nd – 8th Storey	Production Area	:	12.5 KN/m²
Roof	Maintenance Purpose M&E Equipment & Exhaust Fans	:	10.0 KN/m²

20. **TELECOMMUNICATION**
Two-way air-blown fibre microducts on common cable trays are provided from the telecom riser to each production unit and canteen unit.

21. **GAS SUPPLY**
Town gas supply pipe to cap off at high level at each Production Unit and Industrial Canteen Unit entrance for future connection by Purchasers.

Storey			
1st Storey	Industrial Canteen	:	Diameter 80mm
1st Storey	Production Area	:	Diameter 80mm
2nd – 7th Storey	Production Area	:	Diameter 80mm
8th Storey	Production Area	:	Diameter 80mm

22. **KITCHEN WASTEWATER DISPOSAL**
Floor drain outlet/ floor trap/ sampling sump are provided to each production unit and connected to grease trap through centralized kitchen waste pipe for disposal of wastewater from food processing.

23. **WASTE DISPOSAL SYSTEM**
Refuse chute hopper provided to every unit from 2nd storey to 8th storey and one (1) designated bin point for each production unit on the 1st storey.

24. **EXHAUST SHAFT**
Dedicated kitchen exhaust duct work will be provided from each Production Unit to building roof (via kitchen exhaust shaft) with a cap-off for Purchaser's connection.
Purchasers to provide their own kitchen exhaust system, fan, hoods and air cleaners.

25. **LOADING BAY & AREA**
2 (Two) nos. of 7.5m rigid frame vehicles parking at 1st storey and loading and unloading area in front of each Unit.

26. **NOTES TO SPECIFICATIONS**

A. Materials, Fittings, Equipment, Finishes, Installations and Appliances
Subject to clause 15.3, the brand, colour and model as specified for all materials, fittings, equipment, finishes, installations and appliances to be supplied shall be provided subject to the Architect's selection, market availability and the sole discretion of the Vendor.

B. Warranties
Where warranties are given by the manufacturers and/or contractors and/or suppliers of any of the equipment and/or appliances installed by the Vendor at the Unit, the Vendor shall assign to the Purchaser such warranties at the time when vacant possession of the Unit is delivered to the Purchaser. Notwithstanding this assignment, the Vendor shall remain fully responsible for the performance of its obligations under clauses 10 & 18.

C. Air-Conditioning system
To ensure good working condition of the air-conditioning system at common areas of the Building (if any, subject always to clause 35), the system has to be maintained and cleaned on a regular basis. This includes the cleaning of filters, clearing the condensate pipes and charging of refrigerant.

D. Door Swing Positions and Plaster Ceiling Boards
Layout/Location door swing positions and plaster ceiling boards are subject to Architect's sole discretion and final design.

E. False Ceiling
The false ceiling space provision allows for the optimal function and installation of M&E services. Access panels are allocated for ease of maintenance access to concealed M&E equipment for regular cleaning purposes. Where removal of equipment is needed, ceiling works will be required. Location of false ceiling is subject to the Architect's sole discretion and final design.

F. Glass
Glass is manufactured material that is not 100% pure. Invisible nickel sulphide impurities may cause spontaneous glass breakage, which may occur in all glass by all manufacturers. The Purchaser is recommended to take up home insurance covering glass breakage to cover this possible event. Notwithstanding this note, the Vendor shall remain fully responsible for the performance of its obligations under clauses 10 & 18.

G. Mechanical Ventilation System
Mechanical ventilation fans and ducting are provided to areas which are not naturally ventilated including fire lift lobby, staircase, protected corridor, pump room, bin centre, carparks and driveways, localized area of production unit, unit toilets and refuse room. To ensure good working condition of the mechanical ventilation systems within production unit area, unit toilet(s) and bin rooms (where applicable) are to be maintained by the Purchaser on a regular basis.

H. Wall
All wall finishes shall be terminated at false ceiling level. There will be no tiles/stone works behind kitchen cabinets/vanity abinet/mirror.

I. Tiles
Selected tile sizes and tile surface flatness cannot be perfect, and subject to acceptable range described in Singapore Standards SS483:2000.

J. Kitchen Exhaust Duct
Exhaust shaft are provided to all Units, to comply with statutory requirements. Wet chemical suppression system, exhaust fans, hood, fresh air fans & air cleaner and accessories within the Unit shall be purchased and installed by the Purchaser and shall be connected to Vendor-provided exhaust duct. The Purchaser-installed kitchen exhaust system must be designed to remove oil, smoke & odour efficiently so as not to be a nuisance/inconvenience to the neighbours as required by the National Environment Agency ("NEA"). It is the Purchaser's responsibility to comply with the NEA requirements for air discharge. Each Unit's respective exhaust system and its exhaust duct must be maintained, serviced and cleaned on a regular basis by the Purchaser to ensure proper and efficient operation.

K. Connection for Kitchen Equipment Exhaust Duct
The Purchaser is fully responsible to comply with NEA requirement for connecting the kitchen exhaust air duct to the processing equipment(s) fitted out by the Purchaser.

L. Telephone and/or Cable Services
The Purchaser is to subscribe to preferred Telephone/Cable service provider for internet and telephone service. Fibre Termination points will be provided in all Units.

M. Maintenance for Mechanical and Electrical Installation
The Purchaser is fully responsible to the maintenance required to operate the Kitchen Wastewater Sampling Sump / Kitchen Wastewater Pipework / Kitchen Exhaust Ducting / Room Exhaust Air fan & Ducting / Room Emergency & Exit Lighting / Room Water Pipework / Room Fire Sprinkler Pipework dedicated for the Unit.

N. Connection for Utilities and Communication
The Purchaser is fully responsible for the application of account opening to Water Supply Provider / Gas Supply Provider / Electrical Supply Provider / Communication Services Provider or other relevant party and paying the fee for works required by respective connection.

O. Connection for Room Fire Sprinkler Pipework
The Purchaser is fully responsible to comply with SCDF requirement for connecting the room fire sprinkler pipework to the space(s) fitted out by the Purchaser.

P. Electrical Supply
The Purchaser is to engage his/her own contractor/ licensed electrical worker to design their own distribution board based on the given rating of isolator provided to the units (refer to Electrical Schedule). The Purchaser's contractor has to divert the power cable for the mechanical fans and lighting to their own distribution board as part of their fitting out work.
No emergency power supply is provided.

Q. Electrical, Water and Gas Metering
The Purchaser is to engage their own licensed water / gas / electrical workers to apply for water, gas and electrical meters to be installed at his own cost and expense. The Vendor is not responsible for making arrangement with any of the said parties.

R. Fire Protection Installation
The Purchaser is to engage his/ her own contractor/ qualified person to design his/her own fire protection system if it affects the system provided. All alterations to the system shall be made in compliance to the relevant authority requirements at his/ her own cost and expense.

S. Sanitary Installation
The Purchaser is to engage his/her own licensed plumber to design his/her own sanitary system) if it affects the system provided. All alterations to the system shall be made in compliance to the relevant authority's requirements at his/her own cost and expense.

T. Plumbing Installation
The Purchaser is to engage his/her licensed water service worker to design his/her own plumbing system if it affects the system provided. All alterations to the system shall be made in compliance to the relevant authority's requirements at his/her own cost and expense.

U. Colour Scheme
The colour scheme of façade and common area shall be provided subject to the Architect's sole discretion and final design.

Developer: POWERMATIC DATA SYSTEMS LIMITED

www.powermatic.com.sg

HOTLINE:

8088 2582

Architect: KYOOB ARCHITECTS PRIVATE LIMITED

Disclaimer:

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Developer : Powermatic Data Systems Ltd (198900414E), Tenure of Land : Freehold, Location : Lot7789K & 7790T both of Mukim 24 at 9 Harrison Road Singapore 369651,
Building Approval no. A1830-00444-2023-BP01 dated 3 July 2024, Expected date of vacant possession : 20 December 2028, Expected date of legal completion : 20 December 2031