

CENTRAL INTERCEPTOR BULLETIN

Holiday edition
Māngere Pump Station site



Season's greetings!

Our 2021 Highlights on the CI Project

Another year has passed and we are tracking well on constructing New Zealand's largest wastewater tunnel, Watercare's Central Interceptor. It has been an interesting year, with many challenges, but we have managed to reach a few milestones.

The launch of Hiwa-i-te-Rangi

In July we successfully launched our Tunnel Boring Machine (TBM), Hiwa-i-te-Rangi, on her journey underground. We hosted several open day events for this milestone, which saw 2,000 visitors to our main construction site at Māngere Pump Station.

It was great to see mana whenua, local elected members, industry leaders and the community come along to gain a better understanding of the work we have been doing and to see just how large this project is. Visitors were able to get up close to the equipment we're using on the project and view the 38m deep shaft from a specially built platform.



Alongside construction equipment we assembled a full-sized tunnel segment ring



Visitors could view both shafts from the specially-built platform



Visitors helped with our colourful mural

Quieter for the Festive Season

Over the holiday season, from 24 December 2021 until 10 January 2022, work will be continuing as normal, except for the statutory holidays. We'll be shut then so our staff can spend the holidays with their families and friends.

We will also continue to carry out routine security checks over the holiday period. We wish you all a joyful holiday break and a happy New Year from the Central Interceptor team.



COVID-19 – Disruptions

During the recent COVID-19 level 4 lockdown, our above ground activities had to stop. However, due to the nature of tunnelling our two TBMs kept moving forward. This ensured the stability of the tunnel and the safety of our workers. The recent lockdown has not only impacted our project timelines but also the wider construction industry with increased pressure on our product supply chains.

holiday edition
December 2021

CENTRAL INTERCEPTOR BULLETIN

Māngere Pump Station site
Greenwood Rd, Māngere



A section of the 1.6m-diameter polyethylene rising main being lifted into place

What's been going on at Māngere Pump Station (MPS) construction site

After months of hard work the TBM, Hiwa-i-te-Rangi, has been fully assembled to her 190m length and the excavation of the main tunnel has started. Work is near completion on the Noise Reduction Hangar (NRH), which covers the massive gantry crane and shaft for the TBM. This enables us to carry on tunnelling 24/7 without any disruptions to our neighbours.

Above ground, the team has been working on finishing the connecting shaft. Work is tracking well on the twin rising main, which will eventually transfer the wastewater from the Central Interceptor to Māngere Wastewater Treatment Plant. The haul road which is used to transfer the spoil from the TBM to Puketuku Island will be finished before Christmas, so we can open the Coastal Walkway on 23 December. There is no holding our MPS team back, even with heightened safety protocols and procedures.

Looking ahead for the next six months

Timelines at all our construction sites will be a moving target for some time as we return to working at full capacity. Over the next six months our Māngere team will be completing the pump station lining and continuing with the works on the confluence chamber. Our MPS site is definitely starting off the new year with a bang.

Any questions?

For up to date information please see our website:

 www.centralinterceptor.co.nz

You can also email us at:

 ciproject@ga-jv.com

Or phone:

 0800 GAJV 02 (0800425802)



Bored over summer?
Let's make shortbread, a staple kiwi cookie for your picnic basket.

Ingredients

- 250g butter, softened
- 1 cup icing sugar
- 1 cup cornflour
- 2 cups standard flour

Method

1. Preheat the oven to 130°C. Line two baking trays with baking paper
2. Cream the butter and icing sugar until light and fluffy. Sift the cornflour and flour together and add to the creamed mixture
3. Turn onto a floured surface and knead well, pushing the mixture with your hands until it forms a smooth dough
4. Form the dough into a log, wrap in greaseproof paper and chill for 10 minutes
5. Then cut into 5mm thick biscuits. Place on the prepared trays and prick with a fork
6. Bake for about 30 minutes or until pale golden.

