



High efficient ventilated ceiling for Adams Restaurant.



Adam's was opened in 2013 by husband and wife team Adam and Natasha in a former sandwich shop. The couple continued to look for a location for the restaurant's permanent home, keeping their search locally. In Summer 2015 they took on three floors of New Oxford House located just around the corner on Waterloo Street. After a complete renovation the restaurant was able to move into it's new location in January 2016.

Adam's is a contemporary British fine dining restaurant serving modern dishes.

Chef patron Adam Stokes heads up the award-winning restaurant which holds a string of accolades including a Michelin Star, three AA Rosettes and a score of 7 in the Good Food Guide. Adam's was awarded a Travellers' Choice award for two consecutive years and October 2015 saw Adam's rated Number 1 Restaurant in the UK by Trip Advisor.

Adams has chosen Halton solutions for the ventilation of their kitchen.

More about Adams www.adamsrestaurant.co.uk



The project challenges and Halton Solutions

Halton was contacted by Adams, they approached other suppliers who had not been able to come up with a suitable design, and the project looked like it was becoming more and more unlikely to happen as the ventilation was proving problematic.

Halton sales & design team had to work closely with the chef who is the proprietor. The place is an interesting building with low structure in central Birmingham and kitchen in the basement. Halton also worked closely with the Interior Designers - Heterarchy and the M&E consultants BSD to co-ordinate the planning and environmental impact for the city centre.

Hoods would be too low for the structure and a full ceiling would be too oppressive because of the chefs height (about 6ft 8 tall). Thankfully no gas to the kitchen and no solid fuel cooking, so the hybrid design over the cooking area and remote 'pod' areas.

After detailed work from sales and design team, Halton finally came up with this bespoke solution that 'ticked' all the boxes for client, the architect and M & E consultants.

The structure of the building was not lending itself to traditional hood selection, so Halton **Cyclocell Ceiling** and **Capture Jet** solution was employed to create this bespoke solution, offering the client an efficient system whilst delivering a high quality finish.



Cyclocell Ceiling

- Ease of integration in all kitchen types.
- Flat and aesthetic design.
- Draught-free integrated supply air system.
- Modular components allow added flexibility for future changes.



Capture Jet™ technology (ceilings)

- Energy savings thanks to a reduction in exhaust airflow rates of up to 15. %
- Unrivalled working conditions and productivity.
- Cost effective solution with a short return on investment.



Chef owner and his brigade, immensely pleased with design as it is not an oppressive environment and easy to work in.

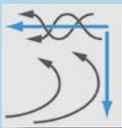
Interior and M&E designers are also impressed because they thought the project might be impossible few months ago, when we first became involved, due to the constraints.

The end result is a stunning kitchen environment, that is a pleasure to work in.

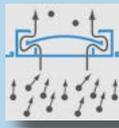
Products and technologies installed

Adams Restaurant's kitchen has been equipped with a high efficient **Cyclocell CCL ventilated ceiling** combined with **Capture Jet™ Technology**.

Technologies and features on-board:



Capture Jet™
technology



High efficient
XG4 filters



Integrated
supply

More information about the products and technologies www.halton.com/foodservice

Client
Head Chef
M&E Consultants

Adams
Adam Stokes
BSD (Building Services Design)

Interior Designer
Contractors

Heterarchy
Halton Foodservice Limited

