

## Reference Case



### Young & Co's Brewery Plc | The Waterside Bar & Kitchen Imperial Wharf, London

Designed by St George PLC, specialising in quality, mixed use regeneration schemes, the Imperial Wharf development is sited in one of the most sought after locations on the north bank of the River Thames and is a mix of commercial and residential premises sharing the same footprint.



#### The Challenge

To resolve complaints from residents of cooking odours, smoke and grease deposits on windows near the existing extract air outlet.

The Waterside Bar & Kitchen, a heritage-style pub serving a mix of traditional English and Italian food from 12 noon through to 10pm, was causing residents distress with the level of odours within the residential apartments above the pub as well as grease deposits on windows, detracting from the high-end, London living they bought into.

Halton & Reco Air were privileged to be approached with the problems at this sensitive site, the brief being to remove the risk of noise and odours for the local residents, whilst providing a high efficiency kitchen environment.



## The Solution

Following a careful design process, based on a new all electric kitchen layout, a system was created comprising a 5600mm x 1700mm Halton KVF (Extract and Supply) Canopy, Service Distribution Unit, and a Reco Air recirculation unit Model 2.5 (suitable for extraction volumes up to 2.3cu.m/sec, connecting ductwork and controls).

This solution enabled us to extract the air from the cookline, take it to the plant room above, pass it through the Reco unit and return the cleaned air back into the kitchen through the canopy.

This system ensured that at no point contaminated air was discharged to atmosphere, thus creating a self-contained system without any risk of the residents experiencing odour issues now or in the future.

Work commenced on a tight schedule with all trades pulling together to remove the existing kitchen and ventilation system, and install the new ventilation system within the necessary timescales.



## Results from Air Cleanliness Study by Validair

Date of test: 31/03/2015

Report Reference: VA-RBF-50169-Rev2

### Summary

The air quality from the Reco-Air system is very clean, and around ISO Class 5 when there is no load (i.e. no cooking smoke). When the system is under load from the cooking activities the air quality drops as the smaller particles penetrate the system. The air quality maintains a level of around ISO Class 7-8 for these smaller particles. The larger particles are arrested by the system during cooking periods and for these sizes ISO class 5-6 is seen.

When you consider that in atmospheric air you could expect  $>0.5 \mu\text{m}$  particles to be somewhere in the region of 3,000,000,000 per  $\text{m}^3$ . ISO Class 8 represents around 103 cleaner than the atmospheric conditions. This means that the air returning to the kitchen from the Reco-Air Unit is around a thousand times cleaner (for sub-micron particulates) than typical atmospheric conditions external to the premises.

On the successful opening of the Waterside, a complete Service schedule was offered and taken up by the client.

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