

Recirculating kitchen extract

For commercial foodservice

No duct or route to atmosphere







Environmental benefits



Problem solving

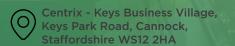


Cost saving & flexibility













Reco-Air units work at the heart of a kitchen ventilation system serving all electric catering equipment and achieving complete recirculation, with no requirement for duct or route to atmosphere.

Highly efficient filter technology removes particulates and odours and provides exhaust air independently certified as clean to re-introduce as supply air.

Significantly reducing fire risk by eliminating long duct runs to atmosphere, simplifying planning procedures enabling complete layout flexibility and providing commercial opportunities to install kitchens in previously unfeasible locations.



Reduce fire risk

» Reco-Air significantly reduces fire risk by eliminating grease-laden duct work to atmosphere.



Emissions control

- » Improve the environment.
- » No odour or grease nuisance to neighbours.



Flexibility

- » Reco-Air units can be located internally or externally, adjacent to or remote from the extract canopy.
- » Range of models and build configurations to suit all kitchen sizes.
- **» Reco**-Air units are easily retro-fitted or relocated.



Cost saving

- » Reco-Air reduces CAPEX investment by eliminating fire-rated duct work to atmosphere.
- » No costly specialist duct cleaning and auditing.
- » Reco-Air can reduce utility usage and plant requirement.



Adding value

- » Expand menu offers at existing locations.
- » Add hot foods to kiosk and island sites.



Approvals

- **»** DW/172
- » TR19
- » UL710b Listed
- » NFPA Section 13
- » City of Westminster EHO & Planning
- » Fire Officer
- » Building Control Officers

Reco-Air removes:









Grease

Steam

Smoke Odour

Reco-Air already operate in properties for:

- » Canary Wharf Mgmt.
- » Domino's
- » Everyman Cinemas
- » Fullers
- » Gatwick Airport
- » Grosvenor Estates
- » Heathrow
- » KFC
- » Louis Vuitton
- » MAG Group

- » McArthurGlen
- » Network Rail
- » PF Chang
- » Selfridges & Co
- » Shaftesbury Estate
- » SSP
- » Unibail Rodamco Westfield
- » Wasabi

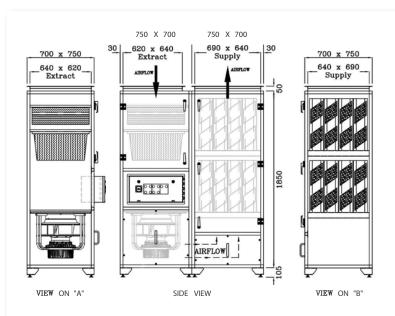




UL 710B listed



Patented



RA1.0 Standard Specification

- » 25mm double skin panels
- » Galvanised steel finish to interior
- » Various external finish options
- » Panels insulated with 45Kg/m³ density mineral wool
- » Primary Filters sets F1, F2, F3
- » Fan section 400V
- » Three phase suitable for 0 to 10V signal control
- » Unit duty I.2m³/s @ 320 Pa. external
- » Fan motor: 5.5kW, 400V, 3 Phase
- » Motor full load on maximum speed 8.4amps
- » Max. ambient working temperature range 45°C
- » F4 Activated carbon cylinders
- » Unit weight with all filters fitted approx. 785Kg

Reco-Air models

Model	UL	Void	DSI / DSE	Air flow	Pascals	Fan size	Amps	Phase
RA 0.5 S				0.5 m3/s (1,800 m ³ /hr)	250 Pa	310 mm Ø	4	Three
RA 0.8 S		V	V	0.8 m3/s (2,880 m³/hr)	180 Pa	310 mm Ø	4	Three
RA 1.0 S	✓	✓	V	0.9 m3/s (3,240 m ³ /hr)	250 Pa	355 mm Ø	7.2	Three
RA 1.5 S	/	✓	V	1.2 m3/s (4,320 m³/hr)	320 Pa	355 mm Ø	7.2	Three
RA 2.0 S	/	/	/	1.8 m3/s (6,480 m³/hr)	250 Pa	450 mm Ø	8	Three
RA 2.5 S			V	2.25 m3/s (8,100 m³/hr)	320 Pa	2 x 450 mm Ø	16	Three
RA 3.0 S			V	2.7 m3/s (9,720 m³/hr)	320 Pa	2 x 450 mm Ø	16	Three
RA 4.0 S				3.6 m3/s (12,960 m³/hr)	250 Pa	2 x 450 mm Ø	16	Three

Air Cleanliness Study by Validair

Site: The Waterside, Imperial Wharf, Chelsea

Equipment: RA2.5

Report summary

The air quality from Reco-Air system is very clean and maintains a level of around ISO Class 7-8 for smaller particles. The larger particles are arrested during cooking periods and for these sizes ISO class 5-8 is seen.

The air returning from the Reco-Air unit is around 1,000x cleaner than typical atmospheric conditions.

Acoustic report by Applied Acoustic Design

Reco-Air noise levels are very low. Casing-radiated noise from standard units are between 54 to 57 dBA when measured at 1m.



Itsu, Terminal 5, Heathrow

No route to atmosphere

A new location identified by Heathrow for use by an F&B operator, but no route to atmosphere available.

Reco-Air units installed to food preparation areas, enabling a full, new hot food offer to trade at the airport.

Solution: RA1.5 and RA1.0



Leon, Network Rail Victoria Station, London

Fire safety

Previously a platform-level coffee shop with no route to atmosphere, prohibitive space and odour & grease issues.

A Reco-Air void unit was installed to enable a brand change and a hot food menu.

Solution: RA1.5



JD Wetherspoon, Network Rail Waverley Station, Edinburgh

Heritage location

Heritage Grade II listed building had no option for external extract due to strict conservation control.

Reco-Air unit installed, enabling a previously unfeasible location to trade with a full, hot food menu.

Solution: RA2.5



Camden Bar & Kitchen, Stansted Airport

Unlock new location

SSP identified an opportunity to introduce a Bar & Kitchen in an airside location previously occupied by retail, and with no route to atmosphere.

The Reco-Air installation enabled an otherwise impossible location to trade with a full hot food menu.

Solution: 2x RA2.0 UL



INTU, Merry Hill Centre

Conversion of retail

The landlord hoped to convert a vacant retail unit for use by an F&B tenant.

Reco-Air unit installed enabling ground floor unit with no route to atmosphere to operate a full commercial kitchen with hot food offer.

Solution: RA2.0



The Waterside Pub & Restaurant Imperial Wharf, London

Emissions control

A trading Youngs site with on-going grease and odour issues for residents in apartments above.

Resolved by the retro-fit installation of a Reco-Air unit, which also gave additional fire safety to the building and its residents.

Solution: RA2.5







