

HMP Garth – Lancashire



Configuration: Silverline Ventilated Ceiling system
Materials: Type 304 Stainless steel
Filters: Superstream Baffle type filters
Ultrastream UV Filtration system

HMP Garth, in Lancashire have recently upgraded their catering facilities to incorporate a Silverline ventilated ceiling system.

Silverline is a complete stainless steel ceiling system that provides effective ventilation, combining fire resistance with a clean line of sight in the kitchen.

The ceiling has 3 main extract chambers over each cooking island. Each chamber is fitted with Superstream baffle type grease filter panels to remove the majority of grease from the airstream. The ceiling has a grease collection & drainage system which prevents grease from reaching the ceiling void, significantly reducing the fire risk above the ceiling.

Supply air is introduced to the kitchen through removable supply diffusers, the void above the ceiling is pressurised with fresh filtered air, which then diffuses into the kitchen at low velocity through the removable diffusers. All removable panels are locked to prevent the inmates from gaining access.

To house the mechanical services that feed the cooking equipment, Britannia also manufactured custom designed services distribution units complete with access doors and vertical risers which interface with the ceiling above.

To ensure grease and odours are removed from the exhausted air prior to discharge, the system also benefits from an Ultrastream UV filtration system, which breaks down the remaining grease and odour particles by using high intensity ultra violet light.

Britannia provides free design advice and will prepare design details for your project, free of charge.

For a refreshing approach to kitchen ventilation.



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