

Case Study:
Belfast Metropolitan College
Belfast, Northern Ireland



One of the largest educational institutions in Northern Ireland



Left: Heydal ceiling system with UV Filtration in the demonstration kitchen



Right: Canopies with domed tops in the production and training kitchens

The Titanic Quarter in Belfast is one of Europe's largest regeneration projects; the site is centred upon former shipbuilding land from which vessels such as the RMS Titanic were launched.

Belfast Metropolitan College has relocated from Brunswick and College street to this historic location to provide new educational facilities for 2,500 full time students.

Britannia has been involved in the design and manufacture of the many kitchen ventilation solutions required for such a large facility, working closely with the consultancy teams to overcome the many design challenges.

A total of 17 ventilation canopies were supplied, along with a Heydal ventilated ceiling system.

With so much cooking taking place, we needed to control odours being exhausted to atmosphere. To overcome the potential for odour nuisance, all the kitchens were fitted with Ultrastream UV filtration.

Ultrastream breaks down organic matter in the extracted air reducing the odours as well as grease carry over to the ductwork system. This technology significantly reduces both the fire risk in the building and the frequency of duct cleaning required.

A large demonstration kitchen was incorporated in the scheme with tiered seating for students to observe live cooking demonstrations.

Conventional extract canopies would have obscured the student's views, so we configured our Heydal ventilated ceiling to provide effective ventilation without compromising the aesthetics of the facility.

Again the Heydal ceiling incorporates Ultrastream filtration, housed in easily accessed reaction chambers, to control any excess grease and odours.



Above: Artists impression of the completed facility



Left: detail showing Ultrastream UV lamps housed within the canopies

The college has two large production and training kitchens that feature a double height space, allowing natural light to flood into the area. These kitchens are also on view from the first floor so some consideration had to be given to the finish of the canopy ceilings.

The canopies in these areas benefit from domed full radius infill sections to make the canopies more aesthetically pleasing whilst also housing the electrical ballasts for the UV filtration system.

Support is provided by full height drop rods clad in stainless steel which also house electrical cables to power the integral fluorescent light fittings.

Below: Supply air island canopy in the management kitchen



BMC Design and Construction Team:

Architects – Todd Architects
M&E Consultants – Mott McDonald
Main Contractor – Patton Construction
M&E Contractor – Harvey Group



Rear view of canopies in the training kitchen



Servery canopy with external UV ballast box

Extract canopy in the bakery area



Internal courtyard of the college



Domed top canopies in the production kitchen

