



Low cost, energy-saving ventilation

Would you like a technical seminar on kitchen ventilation design at your offices?

Kitchen ventilation design can sometimes be confusing. Should you use conventional extract canopies or a ventilated ceiling and, if so, should it be a plenum ceiling or a cassette type?

There are also many important publications that relate to our industry.

Why not take advantage of our free CIBSE approved CPD seminar on kitchen ventilation design, at your offices.

The seminar is free of charge and it covers the latest regulations and innovations.



Subjects covered include:

- Current standards
- Gas interlocks BS 6173
- The induction Principle
- Canopy design rules
- UV filtration systems
- Volume calculations
- Recirculation canopies
- Ventilated ceilings
- Fire suppression systems
- and much more...



Feedback from recent delegates...

“Very informative and well structured, providing a valuable source of reference”

“The seminar was brilliant”

“The seminar was certainly one of the better ones”

“...well worth attending, very informative and pitched at the right level”



To book a seminar at your offices, simply email us at sales@kitchen-ventilation.co.uk and we will do the rest.



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Our policy is one of continuous improvement and we reserve the right to change specifications at any time and without notice





Econex works by using high efficiency Superstream grease filters

Saves **at least 10%** on running costs compared to conventional canopies

Filters positioned for ease of maintenance

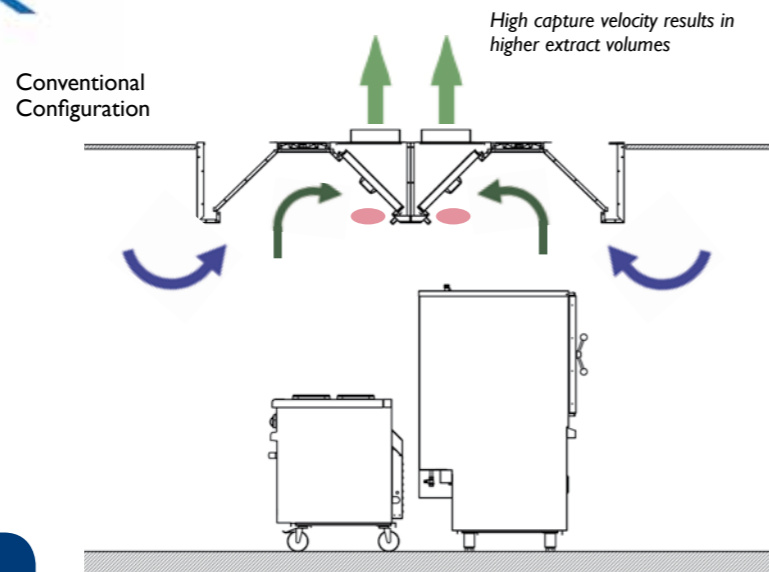
More efficient and simpler than induction jet canopies

High efficiency Superstream filters

Lower extract volumes and smaller duct sizes

Can be combined with UV to remove grease and odours

Well proven design over 20 years



Conventional canopies require a high capture velocity to draw the fumes into the centre of the canopy where the filters are located. The areas of low pressure capture (shown in red) are not positioned effectively

Econex - how it works

Traditional canopy configurations have the grease filters located at the rear, in wall mounted canopies, or in the centre for island canopies.

To ensure cooking fumes are adequately contained, a traditionally configured canopy requires a high capture velocity to draw the plume to the centre, or rear of the canopy where the filters are located.

The downside of this type of design is that the resultant extract volume is quite high, which increases the capital cost of the extract equipment and the running costs throughout the life of the facility.

Econex operates in a different way. Superstream, high efficiency grease filters are positioned at the periphery of the canopy, where they are able to extract and filter the fumes from the cooking process before they manage to escape. This eliminates the need for high extract volumes or complex induction jet systems.

Typically Econex can reduce your extract volumes by between 10 and 40% through using a more efficient correction factor, based on DW172 calculation method 1.

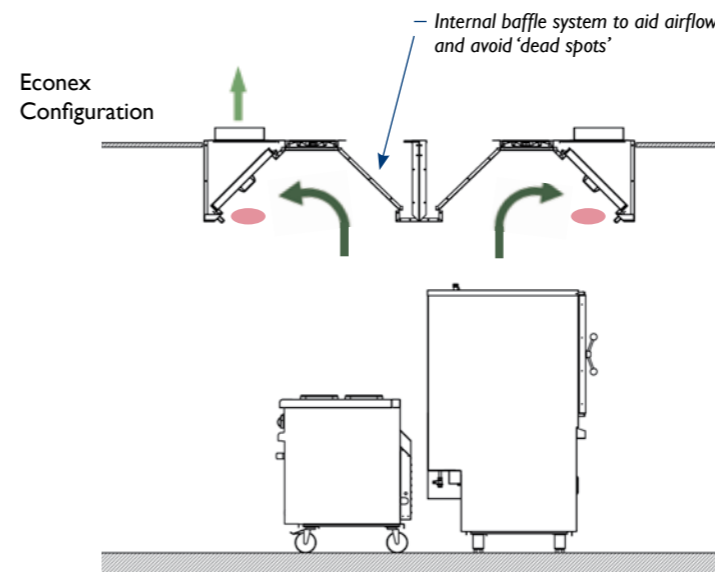
As Econex filters are positioned above the heads of operatives they are also easier to reach and maintain: safer than reaching over large, hot cooking equipment.

Supply air

It is good practice to introduce make up air into the kitchen. Econex has an integral supply air system to introduce air back to the kitchen at low velocity through stainless steel diffusers. The lower edge of the supply section has supply air nozzles to provide operator comfort.

UV filtration

Econex has been designed to incorporate Ultrastream UV filtration. Ultrastream significantly reduces maintenance costs and the fire risk within the system, as well as removing odours from the exhausted air. Using



Econex has the filters positioned at the outside edge of the canopy, filtering the plume before it escapes. Areas of low pressure capture (shown in red) are situated where overspill of fumes is most likely to occur.

Ultrastream, the air will be clean enough to allow the use of a heat recovery system.

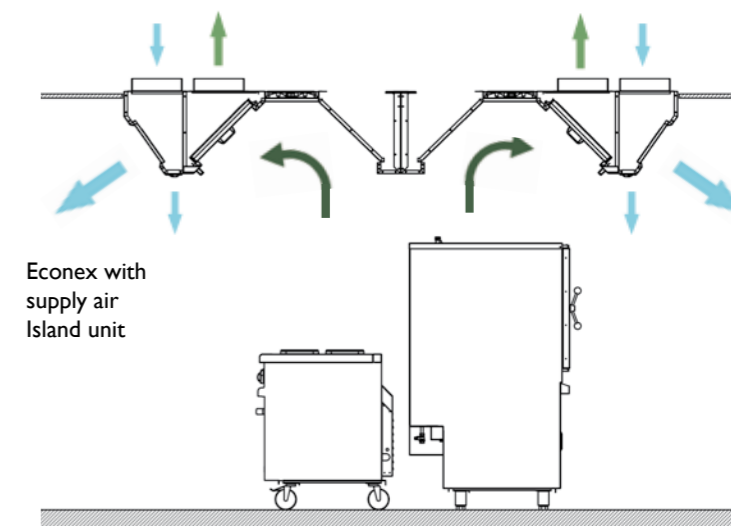
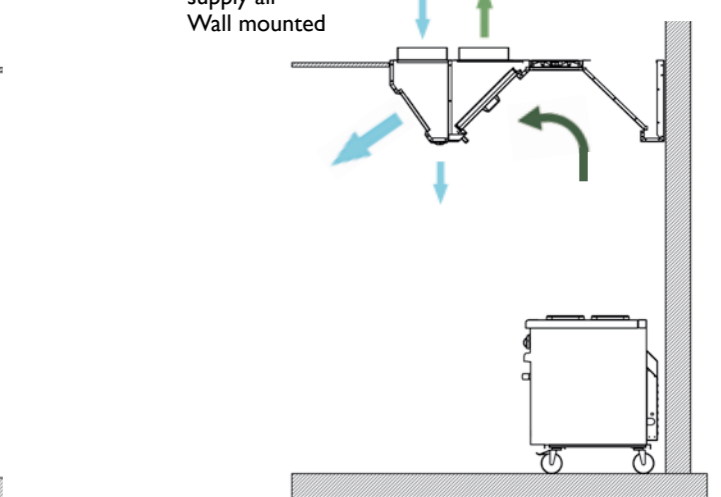
Proven design

Econex has been used extensively throughout the last 20 years to great effect. Most recently, Econex was used on the defence catering school at Worthy Down, where 84 canopies complete with Ultrastream UV ventilate the new facility. By incorporating Ultrastream, a heat recovery system was installed at Worthy Down to recover the vast amount of heat being generated by the cooking equipment.

Projects using Econex

- Met Office - Exeter
- Bournemouth Business School
- MOD Worthy Down - Winchester
- Centre Parcs - Various Locations
- Eden Project - Cornwall
- De la Warr Pavillion - Bexhill
- Wales Millennium Centre - Cardiff
- Calcot Manor Hotel - Tetbury
- Plateau - Canary Wharf, London
- Covent Garden Soup Co - Peterborough
- ExCeL - Docklands, London
- Glamorgan University - South Wales
- IKEA - Leeds
- Merton College - Oxford
- TGI Fridays - Birmingham
- Cranmore School - Leatherhead
- Millennium Stadium - Cardiff
- South Bristol Skills Academy - Bristol

Econex with supply air Wall mounted



Econex canopies are available with integral supply air plenum chambers to introduce make-up air at low velocity. The air is introduced using the best method possible to ventilate equipment effectively and to provide operator comfort, via stainless steel diffusers and spot cooling nozzles.



Econex canopies installed at South Bristol Skills Academy



Econex canopies installed at MOD Catering School, Worthy Down.