



Patented recirculating kitchen extract

UL710B Approved

Significantly reducing fire risk

No route to atmosphere required

Reco-Air manufacture patented recirculation units for the commercial foodservice industry.

Reco-Air units work at the heart of a kitchen ventilation system serving all electric catering equipment and achieving complete recirculation of exhaust air with **no requirement for 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 and offering opportunities to install kitchen operations in previously unfeasible locations.



Reduce
fire risk



Unlock
every location



Resolve
problem sites



Cost
saving

Reduce fire risk

Traditional extraction requires regular specialist cleaning and accessing duct systems can be difficult and costly.

Reco-Air significantly reduces fire risk by eliminating duct runs to atmosphere.

Emissions control

Catering kitchens and food preparation facilities produce emissions containing contaminants currently expelled to atmosphere by traditional extract.

Reco-Air removes:



Grease



Moisture & steam



Smoke



Odour

Reco-Air already operate in properties for:

- Heathrow
- Network Rail
- British Land
- Hammerson
- Capital and Regional
- McArthurGlen Group
- Everyman Cinemas
- Canary Wharf Management
- Al Naeem Mall
- Cross Rail
- Debenhams
- Westfield
- St George
- intu
- Land Securities
- Grosvenor
- Standard Life
- Selfridges
- Young's & Co

Cost saving

Reco-Air reduces CAPEX investment by eliminating fire-rated duct work to atmosphere, also reducing construction and installation costs with flat pack options and easy assembly.

Reco-Air units significantly reduce specialist duct cleaning and simplify maintenance.

Reco-Air can reduce utility usage and is a cost efficient alternative to traditional extract.

Flexible locations

Reco-Air units can be located internally or externally, adjacent to or remote from the point of canopy extraction. The unit can be hung within ceiling voids giving flexibility to equipment layout and also eliminating the requirement for certain planning processes.

Reco-Air units are easily retro-fitted or relocated.

Approvals

- Fire Officer
- Air Quality Consultant
- Acoustic Consultant
- Building Control Officer
- Environmental Health Officer
- Food Safety Agency

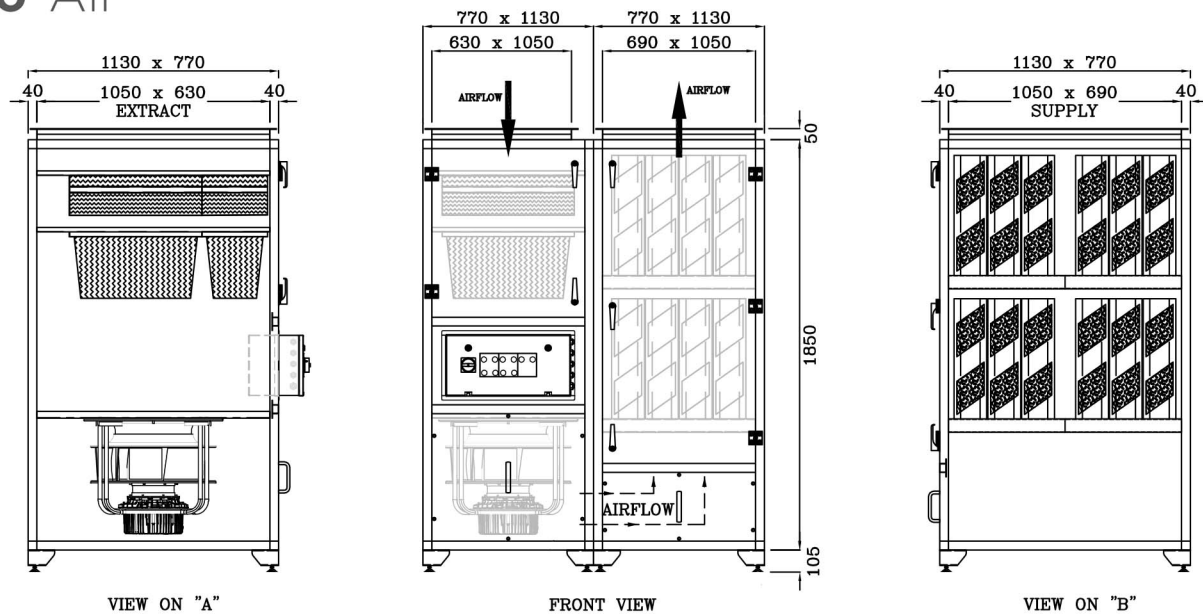


APPROVED alternative to high level kitchen extract

Patent No. GB 2519541

UL 710B





RA1.5 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 1.2m³/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 deg C
- F4 Activated carbon cylinders
- Unit weight with all filters fitted approx. 765Kg

Acoustic survey 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.

Air Cleanliness Study by Validair

Site: The Waterside, Imperial Wharf, Chelsea

Equipment: RA2.5

Date of test: 31/03/2015

Report Reference: VA-RBF-50169-Rev2

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 5-6 is seen. When you consider that in atmospheric air you could expect >0.5µm particles to be some where in the region of 3,000,000,000 per m³. This means that the air returning from the **Reco-Air** unit is around a thousand times cleaner than typical atmospheric conditions.

								Floor Mounted Size				Void Mounted Size			
MODEL	Air flow	Pascals	Fan Size	Amps	Phase	Canopy	MODEL	W	D	H	Wt.	W	L	H	Wt.
RA0.5	0.33 M3/S	100 PA	280mm Ø	2.3	Single	1.5 Mtr	RA0.5	700	685	2155	280kg	685	2250	800	343kg
RA0.5 Plus	0.5 M3/S	250 PA	280mm Ø	1.6	Three	2.0 Mtr	RA0.5 Plus	700	685	2155	286Kg	685	2250	800	350Kg
RA1.0	0.9 M3/S	250 PA	450mm Ø	8.3	Three	3.0 Mtr	RA1.0	1500	700	2005	530kg	700	3580	875	572kg
RA1.5	1.2 M3/S	320 PA	500mm Ø	8.4	Three	4.5 Mtr	RA1.5	1540	1130	2005	765kg	1130	3580	895	820kg
RA2.0	1.8 M3/S	250 PA	500mm Ø	8.4	Three	6.0 Mtr	RA2.0	1540	1430	2005	884kg	1430	3580	895	974kg
RA2.5	2.25 M3/S	320 PA	2 X 500mm Ø	16.8	Three	7.5 Mtr	RA2.5	1815	1540	2005	1093kg	1815	3580	895	1210kg
RA3.0	2.7 M3/S	320PA	2 X 500mm Ø	16.8	Three	9.0 Mtr	RA3.0	2115	1540	2005	1210kg		N/A		

Case studies

INTU, MERRY HILL CENTRE

CHANGE OF USE A1 TO A3 RETAIL TO HOT FOOD

The Challenge

To convert a former La Senza retail unit classified as A1 use to an A3 restaurant with full commercial kitchen.

Situated on the ground floor of a two storey shopping centre with glazed atrium roof and no route to atmosphere, historically there had been no option for an f&b tenant in this unit.

The Solution

Incorporating an RA 2.0 Reco-Air unit into the kitchen/extract system, cookline air laden with odour and particulates passed through the Reco unit and returned clean air to the restaurant with no requirement for a route to atmosphere.

Conclusion

A1 to A3 change of use granted and restaurant now operating in previously unfeasible location.



NETWORK RAIL, EUSTON PLAZA

REDUCING POWER REQUIREMENT

The Challenge

The existing power provision to this busy restaurant struggled to support demands from the conventional cookline ventilation installation.

With no opportunity to increase power provision and the client wanting to expand by 30 covers, a permanent solution to the historic power issues was sought.

The Solution

An RA 2.0 was installed enabling decommissioning and removal of equipment associated with the traditional cookline ventilation system and significantly reducing loading demands.

Conclusion

The larger restaurant operates without previously regular disruption to service and power issues are resolved.



Case studies

NETWORK RAIL, BIRMINGHAM GRAND CENTRAL FOOD COURT

The Challenge

To meet stringent Landlord requirements regarding noise, odour suppression and grease capture in the redeveloped New Street station in Birmingham.

The Solution

A roof mounted Reco-Air unit, model RA2.0Ex, was installed.

Conclusion

Reco-Air provides air recirculation, allowing the Diner to operate without the additional capital expense of a dedicated fresh air make-up system, further reducing running costs and adhering to all Landlord stipulations



HAMMERSON, ELLIOTT'S FIELD RETAIL PARK, RUGBY LOCAL AUTHORITY STIPULATIONS - BESPOKE SOLUTION

The Challenge

Strict BREEAM requirements from Rugby Borough Council, the landlord and concerns regarding space constraints meant planning would not be granted for a conventional extract system.

The Solution

A bespoke RA2.0 unit was designed to meet the demands of this location and installed externally to a lowered roof deck, ensuring no visibility from street level.

Conclusion

Planning issue resolved and landlord's requirements achieved by installing Reco-Air.



Heathrow
Making every journey better

 **British Land**

Westfield

Ed's
Easy Diner

わさび
wasabi
sushi & bento


itsu


J.D. WETHERSPOON


GROSVENOR

Standard Life


McArthur
Glen
Designer Outlets


P.F. CHANG'S
CHINA RESTAURANT


City of Westminster


النعيم
Al Nacem Mall

intu 

NetworkRail


Hammerson


ESTD 1831
YOUNG'S



**PÂTISSERIE
VALERIE**
Est. 1926

 **LandSecurities**

SELFRIDGES&CO DEBENHAMS