

Recirculating kitchen extract solutions

Patented recirculation for the
commercial foodservice industry

No requirement for route to atmosphere

-   Unlock new locations
-   Reduce fire risk
-   Environmental benefits
-   Problem solving
-   Cost saving & flexibility



www.reco-air.com



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No requirement for route to atmosphere

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 providing opportunities to install kitchen operations in previously unfeasible locations.



Reduce fire risk

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



Emissions control

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



Cost saving

- » **Reco-Air** reduces CAPEX investment by eliminating fire-rated duct work to atmosphere, reducing construction and installation costs with easy assembly and flat pack options.
- » Traditional extract duct work requires regular specialist cleaning and accessing duct systems is often difficult and costly.
- » **Reco-Air** can reduce utility usage and plant requirement, making it a cost efficient alternative to traditional extract.



Approvals

- » Fire Officer
- » Air Quality Consultant
- » Acoustic Consultant
- » Building Control Officer
- » Environmental Health Officer
- » Food Standards Agency
- » City of Westminster:
APPROVED alternative to high level kitchen extract

Reco-Air removes:



Grease



Steam



Smoke



Odour

Reco-Air already operate in properties for:

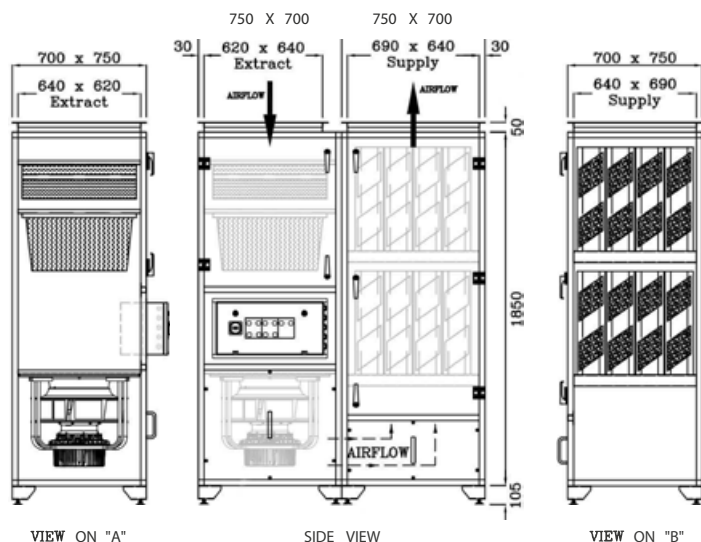
- » Heathrow
- » Network Rail
- » British Land
- » Hammerson
- » Capital and Regional
- » McArthurGlen Group
- » Everyman Cinemas
- » Canary Wharf Management
- » Al Nakheel Mall, Riyadh
- » Crossrail
- » Debenhams
- » Westfield
- » St George
- » intu
- » Land Securities
- » Grosvenor
- » Standard Life
- » Selfridges
- » Young's & Co
- » PF Chang's



UL Verified
710B



Patented



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°C
- » F4 Activated carbon cylinders
- » Unit weight with all filters fitted approx. 785Kg

Reco-Air range of models

Model	UL	Air Flow	Pascals	Fan size	Amps	Phase	Canopy	Floor Mounted Size				Void Mounted Size			
								W	D	H	Wt.	W	D	H	Wt.
RA .5		0.33 M ³ /S	100 PA	280mm Φ	2.3	Single	1.5 Mtr	700	685	2155	280kg	685	2250	800	343kg
RA .5plus		0.5 M ³ /S	250 PA	280mm Φ	1.6	Three	2.0 Mtr	700	685	2155	286Kg	685	2250	800	350Kg
RA 1.0	✓	0.9 M ³ /S	250 PA	450mm Φ	8.3	Three	3.0 Mtr	1500	700	2005	530kg	700	3580	875	572kg
RA 1.5	✓	1.2 M ³ /S	320 PA	500mm Φ	8.4	Three	4.5 Mtr	1540	1130	2005	765kg	1130	3580	895	820kg
RA 2.0	✓	1.8 M ³ /S	250 PA	500mm Φ	8.4	Three	6.0 Mtr	1540	1430	2005	884kg	1430	3580	895	974kg
RA 2.5		2.25 M ³ /S	320 PA	2x500mm Φ	16.8	Three	7.5 Mtr	1815	1540	2005	1093kg	1815	3580	895	1210kg
RA 3.0		2.7 M ³ /S	320 PA	2x500mm Φ	16.8	Three	9.0 Mtr	2115	1540	2005	1210kg				N/A
RA 3.5		3.15 M ³ /S	320 PA	2x500mm Φ	16.8	Three	10.5 Mtr	2500	1540	2005	1395kg				N/A
RA 4.0		3.6 M ³ /S	350 PA	2x500mm Φ	16.8	Three	12.0 Mtr	2800	1540	2005	1500kg				N/A

Air Cleanliness Study by Validair

Site: The Waterside, Imperial Wharf, Chelsea

Equipment: RA2.5

Date of test: 31/03/2015

Report Reference: VA-RBF-50189-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 5-8 is seen.

This means that the air returning from the Reco-Air unit is around a thousand times cleaner than typical atmospheric conditions.

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.



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



JD Wetherspoon, Network Rail Waverley Station, Edinburgh

Unlock a new 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



INTU, Merry Hill Centre

Change of use A1 to A3 - retail to hot food

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



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