

## Would YOU like a Technical Seminar on Kitchen Ventilation at your offices?

Learn about the latest regulations and innovations in our industry, with our CIBSE approved technical seminar.



### Subjects Covered include:

- Current Standards
- HVCA DW172
- Gas Interlocks (BS 6173)
- The Induction Principal
- Canopy Design Rules
- UV Filtration System
- Volume Calculations
- Removing the fire risk
- 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 on [sales@kitchen-ventilation.co.uk](mailto:sales@kitchen-ventilation.co.uk) and we will do the rest!

**Britannia**  
kitchen ventilation

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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.



Ultra Violet Grease and Odour Filtration System

ultrastream UV Filtration System

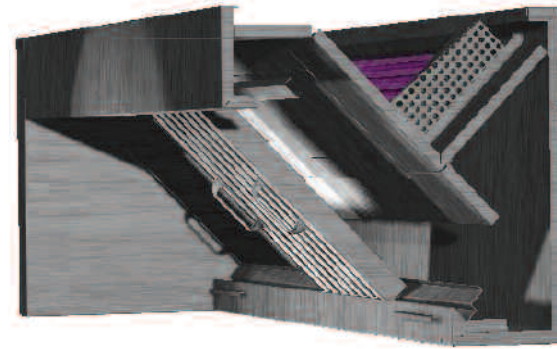
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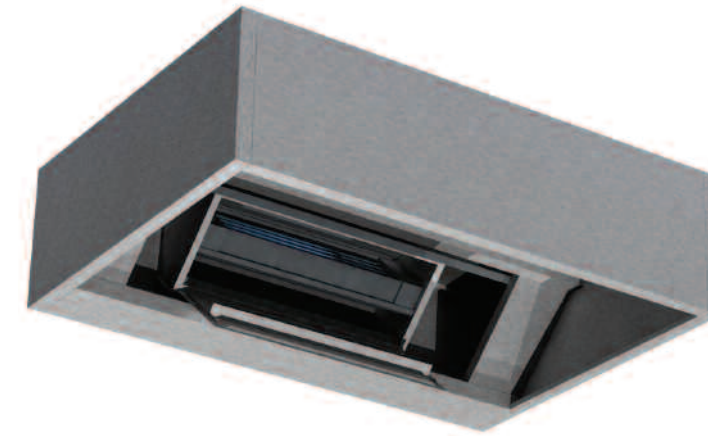
# The Ultra Violet Grease And Odour Filtration System

## For a refreshing approach to Kitchen Ventilation

- Keeps extract ductwork grease free
- Destroys cooking odours
- Reduced fire risk
- Works automatically
- Significantly reduces ductwork cleaning
- Potential for low level discharge
- Improved efficiency over mechanical filtration
- Lower capital and operating costs compared to carbon based systems



Internal view of canopy showing location of UV lamp assembly



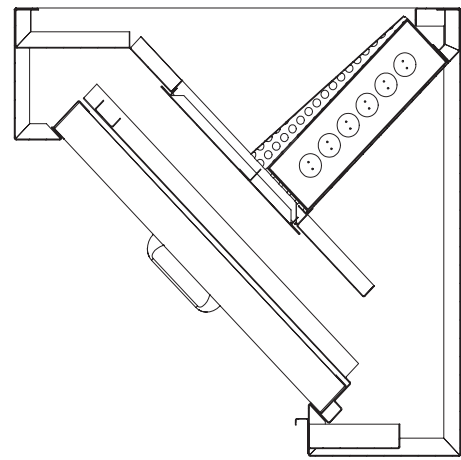
Canopy shown with the primary grease filters removed. The cover to the UV chamber is opened allowing easy maintenance of the lamps



Without Ultrastream, grease can build up in the extract plenum and ductwork over a period of time, causing a significant health and fire risk. The plenum and extract ductwork system will require regular duct cleaning to minimise these risks.



Ultrastream lamps remove grease and odours from the airstream. The above photograph shows a system that has been installed for 100 days and the primary filters have been removed. You can clearly see the plenum is clean and free from grease.



Cross section through filter housing showing the Ultrastream high efficiency primary grease filters and the high intensity UV light tubes

### Principal of Operation

Britannia's *Ultrastream* ventilation canopies utilise Ultra Violet UV-C light to provide grease removal and odour filtration.

*Ultrastream* UV canopies allow a commercial kitchen to be situated in locations where the discharge of cooking odours would normally prohibit planning permission.

Britannia's *Ultrastream* high efficiency battle filter cell, provides the first stage of grease removal, and also forms a fire barrier. The extracted air then passes over UV light tubes that are located deep inside the canopy protected by safety interlocks.

The intense UV-C light breaks down the remaining organic material using a combination of photolysis and ozonolysis to leave a final discharge of cleaned air with a trace of ozone, which is quickly dissipated in the atmosphere.

Ultrastream automatically and continuously destroys organic material in the air stream and keeps the kitchen extract ductwork virtually grease free, significantly extending the period between duct cleaning intervals and reducing the fire risk at the same time.

The Ultrastream system destroys odours more efficiently and cost effectively than conventional carbon odour treatment, but can be used in conjunction with carbon filters (and other odour removal systems) to extend their lifespan.

Operation of the *Ultrastream* system is automatic with the UV lamps operating only when the extract fan is running.

safety interlocks prevent the UV lamps functioning without airflow or during unauthorised opening of the lamp housing.

### Maintenance

The Ultrastream lamps are easily accessed from the underside of the canopy enabling visual inspection, basic maintenance, and easy tube replacement.

Ultrastream lamp tubes have a life of approx two years based on typical cooking application.

### Recent Projects Using Ultrastream:

- Merton College, Oxford
- Daniels Chilled Foods, Peterborough
- Conrans Plateau Restaurant, Canary wharf London
- Marks & Spencer Grafton Street, Dublin
- Café Rouge, Canary Wharf London
- De La Warr Pavillion, Bexhill
- Shanghai Blues, Holburn London
- Esure Insurance, Reigate
- Exeter College, Oxford
- Water Margin Restaurant, Basingstoke



Ultrastream at Merton College–Oxford



Ultrastream at De La Warr Pavillion–Bexhill