

Would you like a technical seminar on kitchen ventilation 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 cassette type?

Take advantage of our CIBSE approved CPD seminar on kitchen ventilation design, at your offices. The seminar is free of charge and 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.

Britannia
kitchen ventilation

Britannia Kitchen Ventilation Ltd

Units 1-3, Warwick House Business Park, Southam, Warwickshire CV47 2PT

Tel: 01926 811300 Fax: 01926 811484 E-mail: sales@kitchen-ventilation.co.uk Web: www.kitchen-ventilation.co.uk

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

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HEYDAL

VENTILATED CEILING



Fully demountable ventilated ceiling system

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kitchen ventilation

Heydal is a fully integrated suspended ceiling system from Britannia that is designed for ventilating large commercial kitchens.

The system incorporates fully demountable exhaust air, supply air and blank modules, complete with collection troughs and integral light fittings.

All visible components are manufactured from stainless steel and are supported from a primary and secondary grid system.

Advantages of the Heydal system:

- Complies with Food Safety Regulations 1995, HVCA standard DW172 and MOD Defence Estates Specifications
- Provides in excess of one hour fire resistance
- Lower resistance to airflow, reducing plant and running costs
- Provides a clean line of sight across the kitchen, where conventional canopies may prove unsightly
- Fully demountable and easy to clean - Britannia also offer full cleaning & maintenance contracts
- Easily reconfigured to allow for modified cooking equipment layouts
- Designed to reduce the load on building structure when compared to other ventilated ceilings
- Can be powder coated to suit architectural requirements



Principal of operation

The void above the ceiling is divided into exhaust and supply air plenums by leak-tight metal vertical partitions.

Grease filtration is achieved through a twin shell perforated extract module.

Grease emitted from the cooking equipment precipitates out of the airstream as it passes through the modules.

The exhaust module shape ensures that the separated discharge cannot drip back onto cooking surfaces and is retained within the shells and the surrounding collection troughs.

Supply modules are perforated single skinned panels through which fresh air is introduced into the kitchen. Blank modules are not perforated; these are used to complete the ceiling after all supply, exhaust and lighting modules have been fitted. They also provide a means for locating items such as smoke detectors.

Collection troughs are channels located between the modules, which retain extracted grease between cleaning cycles.

Lighting

Lighting is provided by means of integrated 500 x 500 mm sealed light units designed to achieve 500 lux on the working surface below.



Size and weight

The system is based on 500mm square modules allowing for total flexibility of layout. The nominal average weight of the system of 15 kg/m².

Appearance

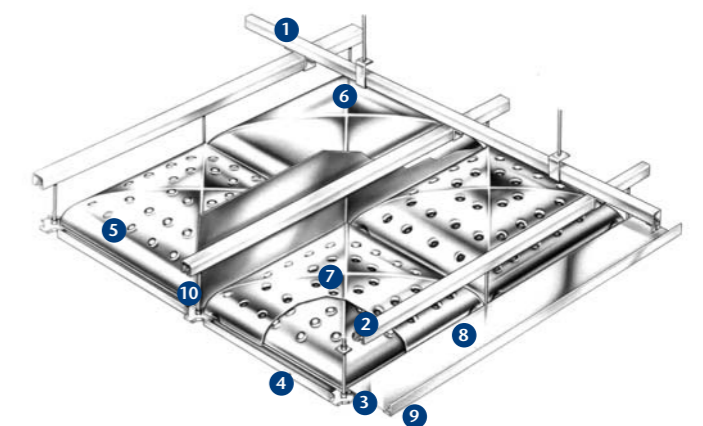
The ceiling is available in satin finish stainless steel as standard. Alternatively the ceiling components can be polyester powder coated to a colour of the clients choice.

Cleaning & maintenance

Only the exhaust modules and collection troughs require regular cleaning. Frequency of cleaning depends on the type, frequency and density of cooking.

All modules and troughs are easily removed, without specialist tools and are suitable for cleaning in a conventional commercial dishwasher.

Britannia provide cleaning and maintenance contracts on any completed ceiling to ensure the system is always in excellent condition.



Components of Heydal Ceiling

1. Primary support channels
2. Secondary support channels
3. Support head
4. Collection trough
5. Supply air module (single shell)
6. Blank module (single shell)
7. Extract module (twin shell)
8. Stainless steel infill to wall
9. Perimeter angle trim
10. Partitioning - separates exhaust and supply air zones



Services Distribution Units

Housing the mechanical and electrical services that run from the ceiling to the cooking equipment can sometimes be difficult. Britannia supply services distribution units to house the services in custom designed stainless steel enclosures.

