



Heydal ventilated ceiling at Sandy Balls holiday centre in the New Forest



Ultrastream UV filtration system at Wadham College in Oxford



Refresh self contained kitchen ventilation system at British Medical Association in London



Silverline ventilated ceiling system at Garth Prison in Lancashire

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Britannia

kitchen ventilation

Britannia specialise in providing kitchen ventilation solutions, throughout the UK and Ireland. Providing a complete service from design through to installation calling on a wide range of custom manufactured products incorporating some of the latest technology in our industry.



Heydal is a fully integrated ventilated ceiling system from Britannia that is designed for ventilating large commercial kitchens. The ceiling is made up of a supporting framework which is divided into 500mm square modules, made up of grease filters, supply diffusers lights and blanking panels. Heydal has many advantages, firstly it has greater flexibility allowing the cooking equipment layout to be modified in the future, also the ceiling offers a clean line of sight across the kitchen which improves aesthetics, ideal if the kitchen is on sight to the diners. Only the exhaust modules and grease collection troughs require regular cleaning, all modules are easily removed without tools and are suitable for cleaning in a commercial dishwasher. Britannia also supply maintenance contracts to ensure the ceiling is always in excellent condition.



Ultrastream is an ultra violet filtration system, which provides secondary grease removal and odour destruction before the air is discharged to atmosphere. Ultrastream significantly reduces ductwork cleaning and reduces fire risk within the extract system. As the system also destroys odours, kitchens can be located in areas where low level is not normally possible. Ultrastream is more efficient and cost effective than conventional carbon treatments, with greatly reduced maintenance costs.



Refresh is Britannia's self contained kitchen ventilation system that does not need ventilating to atmosphere. Designed for use over electrically powered cooking equipment, the stand alone system comprises of a ventilation canopy with a services tower at one end. The tower filters out grease and odours before recirculating the air back into the kitchen. Each unit is available with a controls package that continually monitors the system performance, giving clear signals when filter elements need to be changed.



Silverline is a ventilated ceiling system which reduces the fire risk in commercial kitchens whilst improving aesthetics. Conventional Cassette Type ventilated ceilings fall short of today's stringent guidelines as detailed in DW172 and BS6173, as they utilise the void above the ceiling as an extract plenum chamber which gets contaminated with grease and represents a significant health & safety and fire risk. Silverline uses the void above the ceiling as a supply plenum, which is not contaminated with dirty extracted air providing a cleaner and safer solution.



Britannia also offer free CIBSE approved CPD Technical seminars at your office.

