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Refresh
Recirculation Unit

Ventless, recirculation units by Britannia

The self-contained kitchen ventilation system that needs no direct duct connection to atmosphere

Britannia
kitchen ventilation

Forward

About the Refresh range

A new solution for Kitchen Ventilation:

The three keys to success for many operators – location, location, location – are leading to foodservice operations popping up in the most unlikely places. Quick-service operators in particular, are shoe-horning kitchens into fuel/service stations, smaller grocery stores, shopping mall kiosks, corners of retail stores, public transport stations & concourses, sports venues, offices, community halls & facilities and even churches.

As traditional catering sites have become harder to find, the demand for ventless cooking grows substantially. Ventless or recirculating hoods allow operators to take advantage of existing spaces without the costs & practical implications associated with retrofitting them with a permanent exhaust hood fan and ductwork to atmosphere.

Applications where ventless equipment makes most sense include:

- High-rise buildings
- Shopping mall kiosks
- Sports Stadia
- Concert halls & arenas
- Concession areas in airport, train & coach station concourses
- Smaller public houses
- Convenience stores
- Snack-bars & coffee shops
- Basement & sub-basement floors in buildings
- Buildings with restricted planning consent
- Listed buildings
- Temporary catering facilities

Even restaurants that have run out of space under existing hoods use ventless appliances when menu changes call for added equipment.

- Large and flexible range to solve almost any situation.
- Unique, ventless, recirculating kitchen extract technology.
- Designed with efficient fan motors and ecology in mind.
- Facilitates the set-up of cooking stations in previously unattainable areas of a building.
- Simple installation and setup with minimal disruption to the building and other processes.
- Efficient fume capture giving energy-saving, low air-duty requirements.
- Multiple stages of high-efficiency filtration to remove grease, particulate, smoke & odour before re-introducing air to the kitchen space.
- Provides a safer, more comfortable and productive kitchen environment.
- Low capital cost against those of builders-work, ductwork, filtration, heating/cooling and controls associated with traditional atmospheric ventilation systems.
- Constructed using polished stainless steel for long-term durability.
- Free-standing construction for ease of installation.
- Full 1 year warranty on workmanship.
- Optional built-in, wet-chemical, fire suppression system.
- A stand-alone system with its own intrinsic value – not part of the fabric of a building.
- Repeatable high-end quality to ISO 9001-2008.
- Comfort factor of working with a long established and well respected Company and Brand.

Refresh Product Summary

Refresh Mini	Dimensions mm	Weight[1]	Electrical Supply	Motor Rating
	550 (W) x 756(D) x 2185 (H)	Approx. 195 kg	230V / 1 Ph / 50 Hz	140 Watts
	Current	KW ph consumption[2]	Air movement[3]	Filter stages
	0.65 Amps	1.54 kWh	0.26m³/sec. (clean)	4

A ventless, recirculating unit designed to accommodate a single piece of equipment of up to 500mm wide. For instance an additional fryer could be accommodated in an existing kitchen to increase output of cooked product with minimal disruption to the rest of the process. Refresh Mini utilises 4 stages of sequential filtration to remove grease, fine particulate, smoke & odour.

Refresh Midi	Dimensions mm	Weight[1]	Electrical Supply	Motor Rating
	1045 (W) x 756 (D) x 2185 (H)	Approx. 175 kg	230V / 1 Ph / 50 Hz	140 Watts
	Current	KW ph consumption[2]	Air movement[3]	Filter stages
	0.65 Amps	1.54 kWh	0.26m³/sec. (clean)	4

A ventless, recirculating unit designed to accommodate multiple pieces of equipment of up to 1000mm wide; ideal for a small snack out-let or as for Refresh Mini; to allow the simple expansion of an existing facility. Refresh Midi utilises 4 stages of sequential filtration to remove grease, fine particulate, smoke & odour.

Refresh Maxi	Dimensions mm	Weight[1]	Electrical Supply	Motor Rating
	1545 (W) x 756 (D) x 2185 (H)	Approx. 260 kg	2 x 230V / 1 Ph / 50 Hz	2 x 140 Watts
	Current	KW ph consumption[2]	Air movement[3]	Filter stages
	2 x 0.65 Amps	2 x 1.54 kWh	0.38m³/sec. (clean)	4

A ventless, recirculating unit designed to accommodate multiple pieces of equipment of up to 1500mm wide; ideal for a small snack out-let or as for Refresh Mini & Midi; to allow the simple expansion of an existing facility. Refresh Maxi utilises 4 stages of sequential filtration to remove grease, fine particulate, smoke & odour.

[1] Packaged weight for UK delivery. [2] Calculated using an estimated operating period of 11 hours.
[3] Unit suitability, in relation to cooking appliances, should be checked using B&ES DW/172 guidelines

Refresh Ultima



A range of larger ventless, recirculating units comprising seven models, increasing in size to accommodate multiple pieces of equipment of up to 3600mm wide. Ideal for larger snack outlets and small-scale catering installations. Refresh Ultima utilises 6 stages of sequential filtration to remove grease, fine particulate, smoke & odour. Refresh Ultima comes complete with pre-programmed fan control system and filter life monitoring package with safety cut-off features.

Refresh Ultima	Dimensions mm	Weight[1]	Electrical Supply	Motor Rating
One	2775 (W) x 1380 (D) x 2385 (H)	Approx. 660 kg	400V / 3 Ph / 50 Hz	3000 Watts
Two	3075 (W) x 1380 (D) x 2385 (H)	Approx. 680 kg	400V / 3 Ph / 50 Hz	3000 Watts
Three	3375 (W) x 1380 (D) x 2385 (H)	Approx. 695 kg	400V / 3 Ph / 50 Hz	3000 Watts
Four	3675 (W) x 1380 (D) x 2385 (H)	Approx. 710 kg	400V / 3 Ph / 50 Hz	3000 Watts
Five	3975 (W) x 1380 (D) x 2385 (H)	Approx. 730 kg	400V / 3 Ph / 50 Hz	3000 Watts
Six	4275 (W) x 1380 (D) x 2385 (H)	Approx. 745 kg	400V / 3 Ph / 50 Hz	3000 Watts
Seven	4575 (W) x 1380 (D) x 2385 (H)	Approx. 760 kg	400V / 3 Ph / 50 Hz	3000 Watts
Refresh Ultima	**Current**	KW ph consumption[2]	Air movement[3]	Filter stages
One	6.5 Amps SC / 37 Amps FLC	33 kWh	0.90m³/sec. (clean)	6
Two	6.5 Amps SC / 37 Amps FLC	33 kWh	0.90m³/sec. (clean)	6
Three	6.5 Amps SC / 37 Amps FLC	33 kWh	0.90m³/sec. (clean)	6
Four	6.5 Amps SC / 37 Amps FLC	33 kWh	1.20m³/sec. (clean)	6
Five	6.5 Amps SC / 37 Amps FLC	33 kWh	1.20m³/sec. (clean)	6
Six	6.5 Amps SC / 37 Amps FLC	33 kWh	1.20m³/sec. (clean)	6
Seven	6.5 Amps SC / 37 Amps FLC	33 kWh	1.20m³/sec. (clean)	6

[1] Packaged weight for UK delivery. [2] Calculated using an estimated operating period of 11 hours.
[3] Unit suitability, in relation to cooking appliances, should be checked using B&ES DW/172 guidelines

Beautifully efficient kitchen ventilation...

Free-standing, self-contained recirculation unit | No direct duct connections to atmosphere | Environmental design considerations | Multiple filtration stages to remove particulate, smoke & odour | No risk of spreading fire through Ductwork system | Wide range of sizes and options | Consistently high quality manufacture; to ISO 9001:2008

About Britannia...

Britannia has been servicing the commercial kitchen ventilation market since 1995. Our portfolio contains a long, long list of fully satisfied customers and end-users; a legacy which provides us with a reputation that is second to none. From the largest to the smallest of projects, no effort is spared in finding the right solution to your kitchen ventilation problem.

Since its inception, Britannia has built its reputation upon a team of the industry's most experienced people, with a combined knowledge far surpassing that of our competitors. It is this intimate understanding of the product, the industry and our focus on customer service, which has seen us grow into the UK's market leading supplier of Commercial and Institutional Kitchen Hoods.

Our ethos is simple: We provide a range of products of the highest quality, at very affordable prices, whilst being mindful of the impact their manufacture & use has upon the environment. These key drivers are then solidly backed up by a level of service from our sales and technical teams, which ensures the correct selection & sizing for any given situation.

To advance this service yet further, as well as to facilitate greater control and understanding for our customers, we have developed the range of Britstream Hoods together with this product catalogue to help your selection process. With Britstream, we have put even more control in your hands, without losing any of the back-up and service you have always enjoyed from us and at even more competitive prices!

- **All Britannia products & services are quality controlled to ISO 9001:2008 under BRE Global surveillance.**
- **All Britannia hoods are manufactured to comply with or exceed the requirements of DW172 & BS 6173.**
- **Britannia is a full member of the Building & Engineering Services Association (formerly the Heating & Ventilation Contractor's Association).**
- **Britannia is B M Trada – compliance certified.**
- **Britannia is CHAS (Contractor Health & Safety Assessment Scheme) accredited.**
- **Britannia is registered with Constructionline.**
- **Britannia is a member of the Coventry Chamber of Commerce.**
- **Britannia is a member of the Confederation of Construction Specialists.**
- **Britannia has the "CodeMark" certificate of conformity confirming compliance with the Building Code of Australia (Issued by SAI Global)**

For more information about Britannia, the product range and full literature with case histories, please visit our website:
www.kitchen-ventilation.co.uk

Important notes about ventless, recirculating systems:

1. These systems must only be used over electrically powered equipment and are not suitable for fossil-fuelled appliances because they will not remove products of combustion such as CO or CO2 from the recycled air.

2. Recirculating units do not include equipment to reduce extracted air temperatures and whilst this may be beneficial in cold weather, consideration should be given to provision of cooling within the kitchen space when warmer conditions prevail. Heat gain calculations should be based upon the output of equipment being ventilated.

3. Refresh units need no direct duct connection to atmosphere however; we suggest that a small amount of background extract ventilation should be provided to create at least 10 to 15 air-changes per hour and thus a slight negative pressure to the cooking space. This will retain residual odours and confine them to the kitchen whilst providing a fresh working atmosphere from air drawn via other parts of the building.

4. Refresh units are ideal for use over light to medium duty cooking equipment. Whilst heavier equipment can be accommodated, heat gain and filter maintenance will increase accordingly.

www.kitchen-ventilation.co.uk

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Flyer ref. 08/13 – Issue no. 1