

Lords MCC – Thomas Lord Suite.

Full Kitchen Ventilation System with Odour Control and H&V Panel. CASE STUDY



Client:

Situation:

When "The Home of Cricket" wanted to refurbish its main Banqueting Kitchen & Dining Facilities in the prestigious Thomas Lord Suite, KCCJ were engaged to carry out the design and build works. The entire kitchen vent formed part of the scope of the upgrade, so KCCJ approached Kitchen Vent Technical Ltd. to redesign the full ventilation system for the main kitchen, servery, wash-up, office and preparation. KVT were then to execute all manufacture, full installation, commissioning and setting to work of the new ventilation package. This included roof-mounted odour control systems and prep area heating H&V control panel, all fully compliant with DW172 (2nd edition 2018), DW144 & TR19.



The KVT Solution:

KVT carried out several fully detailed site surveys at various stages of demolition and strip-out, reviewed the proposed cooking equipment installation, then generated a kitchen ventilation design proposal with full 3D drawings incorporating twin main-island range canopies, roof mounted odour control, ventilation to ancillary areas in the servery, wash-up, fish prep, meat prep and office areas. The design included over 100 metres of DW144 standard ductwork, 4 backward-curved centrifugal impeller fans in acoustic enclosures, with controls, 2 mixed flow, low noise, in-line fans with heating facility and a full H&V control panel to run them.



Why KVT:

- ✓ The extensive knowledge and experience of the KVT team, gives our customers the confidence of knowing that every job will be right.
- ✓ KVT's delivery of the project, with timely and valuable technical back-up, takes away all worry and stress from the customer for this aspect of their project.
- ✓ As you can see in the finished installation, the KVT product looks fantastic and enhances the finish of any kitchen installation!
- ✓ We can do all of this, with minimal disruption, within programme – and within budget.

