

# Brighton College.

## Complete kitchen vent system

### CASE STUDY

#### Client:



#### Situation:

Brighton College was due to update its main cooking facility and so enlisted expert catering designer/distributor Stangard to create the best solution within the project scope. Stangard then contracted Kitchen Vent Technical to coordinate and integrate the design of a full kitchen ventilation system which had to fit and operate within the confines of the original system, whilst incorporating much higher air movements for the new high output equipment. The vent design also had to generate no appreciable noise and maintain proper access for cleaning as per TR19 (Grease) – a requirement of all new ventilation systems.



#### The KVT Solution:

KVT surveyed the site, mapped a suitable route to discharge the large volume of extracted air to atmosphere at high level and a suitable method of bringing a similar quantity of return supply-air, back into the space. Both systems incorporated high-power, low-noise, centrifugal fans, frequency inverter drives (for energy efficient speed regulation) and a fully automatic control panel to integrate fan controls, heating interface, gas interlock and safety systems in one, neat & tidy, compact cabinet. The return supply air also incorporated a large low-pressure-hot-water coil for air tempering in cooler weather.



#### Why KVT:

- ✓ KVT were able to coordinate with other trades and operate on site with additional awkward conditions under the Covid 19 lockdown restrictions but still complete the works on time.
- ✓ The comprehensive controls package integrates several processes into an automatic operation and takes away the hassle from the customer.
- ✓ The KVT systems were complete with two main canopies and an SDU, all of the very best quality and fully compliant with the latest standards including DW172.
- ✓ KVT ticked all these boxes and still maintained a very tight budget.



#### Customer Feedback:

*"We were invited by the caterers and client at Brighton College to carry out works to the existing catering production kitchen which was in need of a major refurbishment both in terms of equipment, fabric and the kitchen ventilation system. Given the constraints imposed on us during the period we were on site with Covid19, the project was successfully handed over to the client on time. We have repeatedly returned to KV Tech for our kitchen ventilation needs due to their accommodating and professional approach and haven't been disappointed yet. They have consistently delivered and gone the extra mile to fit in to the challenging schedules and physical constraints on this project. All in all, a great success for both Stangard and KV Tech."*

Mark Harris (Managing Director) – Stangard Design Solutions.

