

SOMERSET HOUSE STRAND - LONDON



PROJECT PROFILE



“ A huge task with so many hurdles to jump but the MP team overcame everything to provide a facility above and beyond the customers expectations. ”

CHALLENGES:

Host to some of the worlds most prestigious events and exhibitions, Somerset House has become synonymous with first class hospitality and dining to match. Mansfield Pollard was responsible for the **design, manufacture and installation** of its new kitchen ventilation system.

An **air handling unit** and a dedicated fire rated extract ductwork system were all required to serve the canopy system. In addition due to the **basement locality** and cooking methods employed, there was a requirement for significant **sound attenuation** and odour and grease control.

OUR SOLUTION:

Led by the Kitchen Ventilation team, our specialist design engineers from Air Handling and Acoustic Control worked together to design a **total solution**.

Four canopies were commissioned, the largest being a **10m 'L' shaped wall mounted unit**. All were installed with Ansul fire suppression systems. A **5.6m³/s fire rated extract ductwork system** served all the canopies and bespoke sound attenuation limited any breakout noise.

Maximum odour & grease control was provided by 3 electrostatic precipitators and 39 carbon filtration units.

 **BESPOKE SOUND ATTENUATED & ODOUR CONTROL CANOPIES**

 **FIRE RATED EXTRACT DUCT SYSTEM UP TO 5.6m³/s**

 **ONE COMPANY FROM DESIGN TO COMMISSIONING**

 **100% ON-TIME & ON BUDGET**



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KITCHEN VENTILATION