



KITCHEN VENTILATION

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MANSFIELD POLLARD
AIR MANAGEMENT EXPERTS

A BREATH OF FRESH AIR

OUR VISION

To solve problems and provide solutions.

OUR PROMISE

To provide creative and cost effective ventilation solutions to meet the demands of modern commercial kitchens, which are energy efficient, stylish and built to last.

OUR SOLUTION



OUR DESIGN, OUR RESPONSIBILITY, OUR GUARANTEE

Award winning manufacturer, Mansfield Pollard have successfully provided over 5000 truly bespoke kitchen ventilation solutions for the restaurant, healthcare, education and leisure sectors, across the UK and worldwide.

All kitchens create their own problems – heat, smoke, grease, combustion gases, noise and odour. Specialist expertise is required to address these challenges; just one of the many reasons to choose Mansfield Pollard.

Combining our extensive air management experience with our comprehensive product offering, means any issues with stringent planning conditions, challenging space constraints or demanding lead times are always overcome.

Our quality and build standards allow us to offer a generous 7-year canopy warranty.

Mansfield Pollard, a breath of fresh air....



CANOPIES

Our design philosophy is to create canopies which are energy efficient, attractive and user friendly.

From simple extract only canopies to sophisticated capture and containment models, every one is manufactured to meet the requirements of DW172 and comes with a generous 7-year warranty.



OPTIONS:



LED LIGHTING

As standard, our canopies include high efficiency, recessed LED down-light fittings. This reduces energy consumption by up to 80% when compared with traditional lighting options and is included in our 7-year warranty.



SUPPLY AIR

Kitchen canopies are much more than simple sources of extraction. Our range of supply air options, introduce fresh-air into the working area to create a safe and comfortable environment and ensure optimum staff performance.



SPOT COOLING

For the more demanding kitchens, our spot cooling nozzles provide airflow directly on to the chefs to allow optimal performance within the kitchen.



INBOARD CAPTURE AIR

Reducing the need to increase air volumes to compensate for low face velocities, our inboard capture air stream technology enhances a canopy's containment efficiency and significantly reduces operating costs.

VENTILATION SYSTEMS

The benefits our canopies provide are further enhanced by the associated ventilation system serving them.

Combining our extensive air management expertise, we can design a tailor made, energy efficient solution, no matter how challenging the environment.



OPTIONS:



WATER MIST FILTRATION

With the ever increasing popularity of solid fuel burning appliances, our cold water mist filtration system dilutes products generated during the cooking process, at source. Cleaning costs are reduced and the risk of fire breaking out is minimised.



ODOUR / GREASE REDUCTION

Our systems can be configured to manage smoke, oil, grease and odour, and ensure DEFRA compliance by using a variety of technologies including: HEPA filters, electrostatic precipitators, ultraviolet technology and carbon filtration.



DEMAND-BASED SYSTEM

With pay back periods often as low as one year, our demand-based controls package allows the system to run at an energy saving pre-set minimum level by detecting increases and decreases in cooking activity and adjusting airflow rates accordingly, significantly reducing energy costs.



HEAT RECOVERY

Incorporating heat recovery into a kitchen ventilation system offers an opportunity to minimise energy usage, reduce its carbon footprint and increase operating efficiencies. As air management experts, we have extensive experience in supplying heat recovery technology for a wide variety of applications.

PROJECT PROFILES

SOMERSET HOUSE - CENTRAL LONDON

The Challenge:

Providing a ventilation solution for the main production kitchen inside one of London's most iconic listed buildings.

The Solution:

Four canopies, specialist particulate / odour reduction filtration, bespoke sound attenuation and a fire rated ductwork system.



THEATRE KITCHEN CANOPY - LEEDS

The Challenge:

Designing a canopy to complement a chef's demonstration cooking suite as the focal point of a theatre kitchen.

The Solution:

An oval shaped canopy utilising specially treated, coloured stainless steel to complement the wood finish of the cooking suite.



THE DUBAI MALL

The Challenge:

Dealing with the demands of indoor barbecue cooking inside the world's largest shopping mall.

The Solution:

Supplying in excess of 100 canopies, incorporating our cold water mist filtration system in one of the world's most rigorous regulatory environments.



MANSFIELD POLLARD

ESTABLISHED 1866

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HISTORY:

Mansfield Pollard was founded in Bradford in 1866, as sheet metal fabrication specialists to the thriving woollen trade. Changes in industry over the years, have provided opportunities for diversification, and Mansfield Pollard has evolved into innovative air management experts who design, manufacture, install and commission a diverse mix of products and solutions.

AREAS OF EXPERTISE:



KITCHEN VENTILATION

Experts in bespoke kitchen ventilation solutions



AIR HANDLING

Leading AHU designers & manufacturers



ACOUSTIC CONTROL

Design, supply and installation of bespoke noise control solutions



TOTAL SOLUTIONS

Total ventilation solutions & project management



CONTROLS

Specialist systems designed and built in-house



REFRIGERATION

Bespoke process cooling solutions

QUALIFICATIONS & ACCREDITATIONS:



THE TEAM:

Our team at Mansfield Pollard work hard to create a progressive, diverse workforce, and take pride in our positive approach to overcoming challenging situations. Creating a collaborative culture and promoting an engaged, multi skilled and agile workforce, is at the heart of our ability to achieve success.

We are committed to participating in numerous apprenticeship programmes, and playing a prominent role in building an enduring legacy of engineering excellence in the region. We are always delighted to welcome visitors to our multi site manufacturing facilities in West Yorkshire to see our operation in action.

To arrange a visit please contact salesteam@mansfieldpollard.co.uk.



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