

Partridge  **Ventilation**

“a breath of fresh air”

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Partridge ventilation is a leading kitchen ventilation services contractor based in the south west but working nationally. We offer a committed and enthusiastic approach, specialising in the design, manufacture and installation of commercial kitchen ventilation systems within a range of sectors.

From inception, we provide an overall service to the highest standard giving our clients confidence and peace of mind throughout the design, installation and handover phases of the project.

We employ our own team of design engineers, qualified and highly skilled fabricators and installation engineers. We help our clients through the planning process with local authorities thus providing a single point of contact throughout the design and construction process.

We offer a range of services including specialist activities which complement our client's undertakings. The company ideology is focused upon project delivery and client satisfaction. This has enabled the company to engage in long term partnerships with prominent local and national firms.

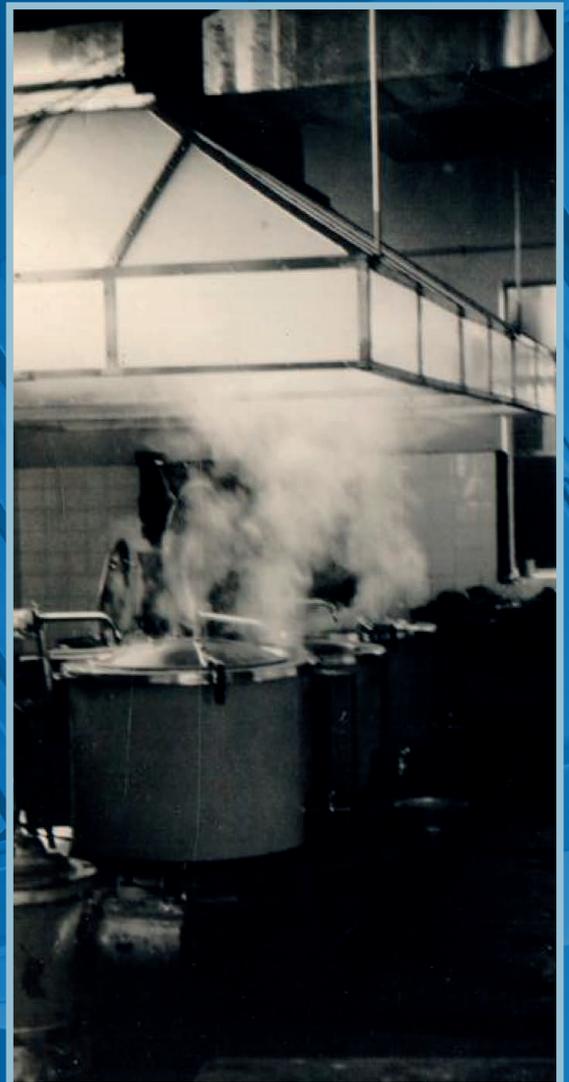
The company's strength is in the exceptional level of service it provides and the way that we integrate with the client team. This is supported by the level of repeat business achieved through recommendation and word of mouth.

Partridge ventilation are supported by their specialist service and maintenance division providing deep clean and sanitisation of kitchen extract systems and kitchen make up air ventilation systems together with their associated plant, equipment and integrated systems.



Our Heritage

With 3 generations of the Partridge family designing and install Kitchen ventilation we possess a wealth of knowledge that vastly exceeds our competitors.



Kitchen Ventilation

Partridge Ventilation specialise in Commercial Kitchen Ventilation Systems. Our systems are designed to meet the latest guidelines and recommendations of DW172 (2018) and DEFRA guidelines.

We offer a full bespoke quotation and design service to ensure that your system meets the demands of your commercial Kitchen. We evaluate the type of operation and the style of cooking you are offering and can tailor a solution to your specific requirements.

Filtration, attenuation and fan selection are critical to ensure your system operates to its full potential while minimising the noise, smoke and odour pollution to those around you.

We also have strong relationships with the UK's leading companies in air filtration. We have chosen suppliers that hold vast stocks of their products to ensure that we can react quickly and efficiently for our client's needs.

We are partnered and supported by leaders in the industry. System Air a leading global supplier of air handling equipment with a full range of energy efficient EC fans that enable us to offer you cost savings on your electrical running cost with some of the most energy efficient fans on the market.



Wall & Island Canopies



Wall Cladding



Fully Filtered systems to meet DEFRA & Planning control



Full Extract & Make Up Air Systems



Water Mist Filtration



Dishwash Condense Canopies



Recirculation Canopies



Service Distribution Units



DEFRA Assessments



We also offer solutions in Air conditioning, MVHR (Mechanical Ventilation Heat Recovery) in both commercial and domestic markets



Recirculation Canopy

Our revolutionary recirculation unit extracts the fumes, grease and odour into our bespoke filtration tower.

The extracted air passes through 8 forms of filtration, then exits through the front of the canopy back into the kitchen space via various grille options, fully filtered. We can even site the filtration tower remotely if space is tight on the cook line.

Note: The unit is only suitable for Electric equipment. We also recommend the kitchen space is fitted with air conditioning to ensure kitchen temperatures are kept within comfortable levels. We can supply and install. Contact us for details and costs.



Faster installation



Unit can be self-supporting



Unit delivered in sections to enable access to tight areas and assembled on site



No builders works holes for duct penetrations required



1 x 3Ph 16amp electrical connection, reducing the cost for M&E works



Full service and maintenance contracts available in-house



No need for external ducts removing the need for planning permission and possible delays



Integral lighting included



Enables clients to install kitchens where they are not possible with conventional ventilation systems



Water Mist Canopy

The Partridge Ventilation water mist canopy has been developed in-house utilising the broad spectrum of experience within Partridge Ventilation and our leading supplier partners in the UK. The system is designed to meet the new DW172 (2018) recommendations for solid fuel burning.

The Water Mist is for use with solid fuel kitchen equipment. We have coupled our canopy with the latest System Air EC Fans utilising the latest technology. The EC Fans meet the EU directive on reduced energy consumption saving money on running costs.

We have a solid filter bank with an extraction slot to the bottom of the canopy. Air is passed through this slot at a controllable volume and velocity. The air stream is then sprayed with a controlled amount of water.

This combination allows us to extinguish any embers from the wood or charcoal being burnt. We are also able to solidify a large percentage of grease at this point. This is deposited into the waste trough and taken to drain. This allows us to keep the duct run cleaner and greatly improves any other filtration further upstream in the duct system.

Our system has the added benefit of being linked to CO² monitoring. Should the operator turn the fan off and embers are still giving off CO². Our monitor will detect the levels of CO² increasing to unacceptable levels and run the extract fan up until acceptable levels are regained. The Water Mist system is fully interlocked with the fan to avoid operator misuse.

Having had experience of other systems and their pit falls and elevated costs, we have strived to design a system that is simple for the end user to operate and maintain. This packaged with an extremely competitive cost appeals to many of our clients.

Our water spray nozzles have been developed to ensure complete coverage of the filter bank but with very low water usage compared to other systems available. This enables the client to save on running costs.



50mm drain



22mm cold water connection above the canopy



13amp fused spur at CO² monitor



13amp fused spur at water connection



Heat Recovery System

This system has been designed in order to utilise the waste heat from the cook line in order to provide the site with all its hot water requirements, central heating, or to heat the kitchen fresh air supply system. This is all done without the need for cook line alterations, with no effect on the extraction system meaning it can be quickly and easily retro fitted to any site, providing significant cost savings and a fantastic return on investment.

The panel contains a refrigerant liquid which has a starting temperature of -22°C . It is this incredibly low starting temperature that allows the panel to absorb energy from the extracted air allowing it to operate throughout the working day and then continue as the cooking equipment cools after service.

The panel typically would be installed either on the wall cladding behind the cook line or can even be installed behind a fridge or freezer. As the refrigerant liquid passes around the panel, the extracted air passes over the panel with heat coming off the cook line raising the temperature of the liquid. Once the liquid reaches -15°C it vaporises into a gas form. This gas is now taken into your water cylinder where it is compressed to create heat energy.

This energy is used within the water cylinder to heat your water supply efficiently providing you with hot water generated from the waste heat from the cook line. The process will repeat until the hot water demand has been satisfied.



Saves money



Quick and easy installation



No routine or annual maintenance



Converts waste heat from cook line into 55°C hot water to be used on site



No alterations to extraction system or cook line



Works on independently even after service has closed



Can be used within central heating system on the site as well as provide hot water



No adjustments required to extraction system calculations



Service and Maintenance

Partridge Ventilation Service and Maintenance department deals with the service, maintenance & deep clean of commercial kitchen ventilation systems.

We offer all our clients our complete care package which consists of canopy and duct cleaning, filter changes and service and replacement of parts.

Partridge Ventilation are supported by their specialist Service and Maintenance division providing deep

clean and sanitisation of kitchen ventilation systems together with their associated plant, equipment and integrated systems.

All works are carried out by our in-house maintenance specialists. Site attendance times are booked to suit our clients. Many of our clients operate extended working hours. We work with you to attend when your kitchen operation is least affected.

A private limited company, established in 2010, Partridge Ventilation Service and Maintenance Limited provides continued client peace of mind by offering service agreements tailored to suit the Clients requirements while ensuring adherence to the up to date statutory requirements and approved codes of practice.

The service we offer covers the following:



The deep clean and sanitising of kitchen ventilation systems



Airflow readings before and after cleaning to ascertain if fans are starting to fail



Cleaning of gas interlock pressure switch pipes



Sound level readings before and after to ascertain bearing failure



Photographs before and after for insurers proof of cleanliness for the client and insurance providers.



On completion of works we will issue a 'certificate of cleanliness'



ATHANOR
PROFESSIONAL

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PROFESSIONAL

Fire Rated Duct Work

Partridge Ventilation Fire Rated Ductwork has been designed to cater for the various fire safety requirements within the building industry today. The prevention of fire spreading through ducted systems is of critical importance. All of our ducting is manufactured in our own dedicated facility, to give us complete control of manufacturing, installation and servicing, by our own fully qualified staff.

Partridge Ventilation Fire Rated Ductwork is a complete system all tested by independent accredited laboratories under UKAS. The complete system includes:

- Partridge Ventilation's Fire Rated Ductwork successfully acquired a 4-hour rating under BS476 Part 24 and 3hour insulation.
- All fixing and supports components, fully tested to BS standards.
- Penetration seals for floors and walls both flexible and solid.
- Fire-rated and insulated access doors tested to BS standards
- Fire tested silencers & fans
- Comprehensive testing of all elements, horizontally and vertically, Fire Type A & B.
- Available as square in sizes up to 1250×1000

Client's Perspective - a job to be confident in



Our Fire Rated Ductwork is a non-coated duct and comes ready for installation. The quality assurance ensures that your product arrives conforming to the standards applied during our independently verified tests.



We supply and install a complete system, namely the proper sealants, gaskets, access doors and fire rated insulation as required, ensuring a compliant installation. Each installation conforms to a strict code, which specifies rod diameters, support centres, types of mounting strut and fire-rated sealants. All installers must be qualified 3rd Party Certified and have completed a Training and Badging Program.



Partridge Ventilation's fire rated duct work is of heavy constitution with a smooth inner surface for easy cleaning.



All installations are carried out under Warrington FIRAS, which gives the client a guarantee that an independent and quality recognised body will certify. All installations will have documented certification which will identify the extent of the works carried out on site.



Fast installation, with a robust product that doesn't chip and is suitable for the expected wear and tear of building site conditions.



Partridge Ventilation offers a completed system with matching penetration seals, fire rated access doors, silencers and insulation.



Non-fire resistant ductwork systems can be responsible for allowing the initial spread of fire and smoke between compartments. The correct use of fire-rated ductwork will maintain fire compartmentation and assist in the safe dispersal of hazardous smoke and fumes.

Portable Kitchen Container

Partridge Portable Kitchens, part of the Partridge group specialises in providing a temporary kitchen solution for events and whilst kitchen renovations/refurbishments take place. Our self contained units provide ample storage, refrigeration, cooking and wash up facilities. Our units have all the required equipment for a broad range of client uses.

The unit will be delivered with start-up chemical packs, additional chemicals can be supplied through us as you need them. The unit is supplied ready to be connected to the clients services.



Dimensions

6 metres long
2.44 metres wide
2.6 metres high

Service Connections

2 x 42mm waste connections
1 x 22mm cold water connection
1 x 80kw 3Ph power supply

Ideal for

Kitchen facilities at events
Kitchen facilities during refurbishments



Niab-C
LINCAT

Lincat



Lincat



Other services

Partridge Ventilation also offer the following services:

- Stainless steel wall cladding supplied and installed
- Canopy lighting
- Service chambers for island canopy installations.
- Full fire suppression installations
- Gas Interlock systems to meet Gas Safe requirements.
- Electrical installations, connections of fans, controllers & lighting
- Air conditioning systems
- MVHR (Mechanical Ventilation Heat Recovery) system, both domestic and commercial applications



Interested in our services?

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