

purified^{air}

REFLOW

RECIRCULATION
AND FILTRATION SYSTEMS

CASE STUDIES

LOCATE COMMERCIAL
KITCHENS **ANYWHERE.**

EXPERTS IN COMMERCIAL KITCHEN FILTRATION

purifiedair®

For over 30 years Purified Air has been a market leader in indoor air quality filtration and filtration and odour control for commercial kitchens.

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CASE STUDIES



CHIPOTLE KING WILLIAM STREET



PROJECT INFO

Location	London
Restaurant type	Casual Dining
Reflow System	1.5
Products used	Reflow

SERVICES PROVIDED:

- 01 Removing smoke oil and grease from the cooking process
- 02 High level of filtration for odour reduction
- 03 Maintenance and service package provided

Chipotle came to the UK in 2010 and has since expanded across numerous locations.

Mexican can sometimes be an odorous cuisine and further, due to local receptors and extraction restrictions, we opted to install this particular Chipotle with a Reflow system suitable for the relevant airflow and cooking challenges. Our Reflow range is adaptable, capable of being vertically or horizontally oriented, it can be located remotely or inside the kitchen and is able to cope with various airflows and cuisines – in this instance we installed plenty of carbon to control the odors and keep Chipotle popular with its neighbors.



WEMBLEY STADIUM

PROJECT INFO

Location	London
Restaurant type	Various
Reflow System	Multiple 0.9s
Products used	Reflow

SERVICES PROVIDED:

- 01 Removing smoke oil and grease from the cooking process
- 02 High level of filtration for odour reduction
- 03 Maintenance and service package provided

Purified Air provided Wembley with three of our revolutionary Reflow systems.

These have been designed to unlock new locations where it may have been difficult to obtain planning permission or locate a duct run.

For this project, we designed the Reflows to be portable, with wheels, so they can be moved into storage or positioned into large halls where events are taking place.



VAGABOND MONUMENT

PROJECT INFO

Location	London
Restaurant type	Wine Bar
Reflow System	0.9
Products used	Reflow

SERVICES PROVIDED:

- 01 Removing smoke oil and grease from the cooking process
- 02 High level of filtration for odour reduction
- 03 Maintenance and service package provided

We work with Vagabond across their entire London portfolio, from Fulham to Canary Wharf.

We regularly service their Purified Air systems with our reliable team of highly skilled engineers. In the unique and quirky wine bar experience at Monument we designed a vertical Reflow system to enable Vagabond to effectively deliver their nibbles, cured meats and tapas-style selection. The system relates to the kitchen but is unobtrusive, slick and easily accessible by our maintenance team.



MARUGAME MIDDLESEX STREET

PROJECT INFO

Location	London
Restaurant type	Japanese
Reflow System	1.5
Products used	Reflow

SERVICES PROVIDED:

- 01 Removing smoke oil and grease from the cooking process
- 02 High level of filtration for odour reduction
- 03 Maintenance and service package provided

Marugame first came to the London in 2021 foreseeing an opportunity to introduce their famous udon to locals after an easing in restrictions revolving around the pandemic.

The world's largest udon noodle chain planed to expand over many European sites and wanted to the formula right first time. With their expertly designed open air kitchens they needed a filtration system that will work with local extraction restrictions whilst helping them to bring us back to normal following Covid-19 restrictions. They certainly did just that with over one-hundred people waiting in line to get in on the first day.



CINEWORLD O2 STADIUM

PROJECT INFO

Location	London
Restaurant type	Various
Reflow System	0.9
Products used	Reflow

SERVICES PROVIDED:

- 01 Removing smoke oil and grease from the cooking process
- 02 High level of filtration for odour reduction
- 03 Maintenance and service package provided

The entertainment world is fast-changing with the market going through various upheavals and shifting trends.

Cineworld, the second largest cinema group globally, is a real innovator and has achieved great success through clever expansion and an unparalleled operating model. Taking over the space from Vue in July 2010 they have since made various infrastructural improvements with new screens and of course restaurant capabilities. In a space like the O2, operators must be pliable, flexible and follow certain requirements with termination of extraction. Cineworld knew they needed to work with the best to get a bespoke design suited to them and their exact needs.

Also in the O2, Purified Air are entrusted by: ASK Italian, Beer and Burger, Nando's, Thunderbird Fried Chicken and Wagamama. All contractors approached us at different times with different situational needs.



MONOPOLY LIFESIZE TOP HAT BAR & RESTAURANT

PROJECT INFO

Location	London
Restaurant type	Various
Reflow System	0.9
Products used	Reflow

SERVICES PROVIDED:

- 01 Removing smoke oil and grease from the cooking process
- 02 High level of filtration for odour reduction
- 03 Maintenance and service package provided

Increasingly consumers are seeking more than a simple night out.

Experiences are on the up and Monopoly Lifesize has complemented their popular event with a Monopoly inspired British dining experience. In the highly sought-after central London locations it is often difficult, long or more expensive to obtain planning permission to extract to atmosphere. We've become experts at locating Commercial Kitchens anywhere and have developed three standard units and bespoke systems to suit various project applications. Many events would miss out on massive profit opportunities if they didn't include a restaurant or dining facilities and we feel it is highly important to help business and innovative models such as Monopoly Lifesize achieve their consumer goals by providing an affordable and time sensitive solution.



3 HENRIETTA STREET

PROJECT INFO

Location	Covent Garden
Restaurant type	Various
Reflow System	0.9
Products used	2X Reflow

SERVICES PROVIDED:

- 01 Removing smoke oil and grease from the cooking process
- 02 High level of filtration for odour reduction
- 03 Maintenance and service package provided

3 Henrietta Street is an exciting mixed-use space used by the best chefs, bars, bakers and coffee connoisseurs.

The intriguing space in central London currently houses two restaurants along with an all-day café and a coffee house. Sharing the filtration makes it more cost effective for the businesses that operate inside and providing these enterprises with the best equipment on the market was something the space was certainly conscious of. We designed a split-system with two Reflow units operating at the heat of the building, one being vertically arranged and the other suspended above the ceiling in a horizontal fashion. We considered available space, accessibility, efficiency and quality throughout the project and have been able to deliver something special in a central London location where it is often difficult to obtain planning permission to extract outside.



LOCATE COMMERCIAL KITCHENS... ANYWHERE.

Our revolutionary recirculation units extract the fumes, grease and odour into our bespoke filtration tower.

There is an increasing demand for unlocking new locations where planning permission may have been refused or where a duct route to outside is simply not possible; Purified Air now has a solution. Our revolutionary recirculation unit extracts the fumes, grease and odour into our filtration tower and returns cleaned air back into the kitchen fully filtered.

BENEFITS

- ✓ Easy installation
- ✓ UK's best filtration
- ✓ Install internally or externally
- ✓ Bespoke service available

5/8 Stage Filtration Process

UKAS Laboratory Tested

No Need For External Ducts

Can Be Sited Remotely



COMPLIANT AND APPROVED



Approved for all
Stadiums



City of Westminster
Accepted



Laboratory
Tested



Compliant

PERFECT FOR:



Airports



Shopping Centres



Cafes



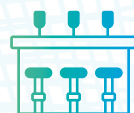
Stadiums



Restaurants



Catering Canteens



Public Houses



Listed Buildings

TRUSTED BY



We've been working with some of the UK's leading brands to help them install kitchens easily and purify the recirculated air they create.



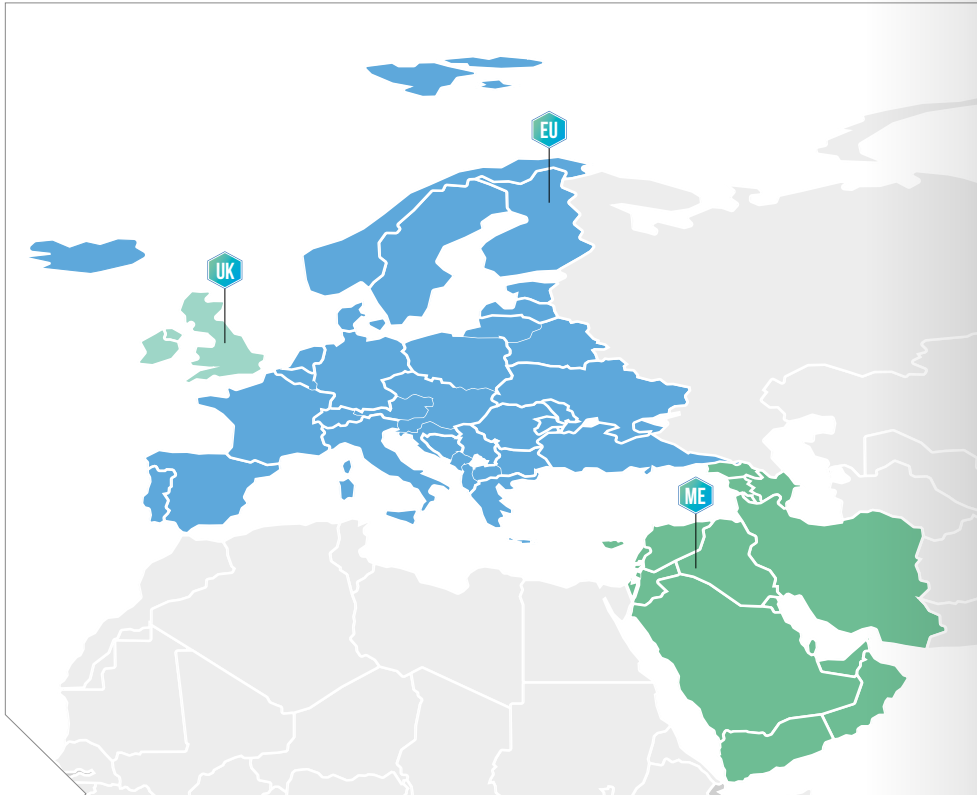
ABOUT US

Purified Air Ltd. has been striving to find the best and most cost-effective way to filter and control oil, smoke, fat and odour produced by commercial kitchens and residential installation and service since 1984.

Purified Air, which currently supplies systems to many sectoral brands, provides bespoke systems designed dependent on the type of food cooked, the cooking process used, and the volume of the Air extracted. Customers widely use our products within the Fast Food, Casual Dining and Luxury Concept Restaurant (Fine Dining) markets. By working with these variables, we can design and supply some of the best commercial kitchen extractor filter and odour control systems in the world.

GLOBAL COVERAGE

- United Kingdom
- Middle East
- Europe



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