



PROJECT MECHANICAL LIMITED

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DOUBLE DUTCH FOOD TRUCK

Project Mechanical Services Ltd were approached to offer a solution for a food truck which was extremely hot and oppressive during service. The brief was to provide a more comfortable working environment as well as an efficient grease removal system. We were able to offer a 'one stop' package with a custom Britannia hood and full mechanical system. Our team successfully turned the manufacture and install around within a few days in our factory to ensure our client could be back out trading with little impact to his business.



JOE'S GARAGE

Project Mechanical Services Ltd were very excited to install our first Britannia Capturestream hood into the successful Joe's Garage chain. The Joe's Garage kitchen gives diners the opportunity to see chef's showcase their talents in the 'theatre' style kitchen, with the cookline and Britannia hood proudly on show. We too have a great sense of pride seeing the Britannia Capturestream hood as one of the main focal points, not only looking impressive but working exceptionally with the Britannia induction air technology and Superstream baffle filters effectively removing grease and smoke from the cookline as expected.



NANDO'S—QUEEN STREET

The Nando's brief was to offer an 'on budget' full mechanical extraction package with our key focus being effective smoke and odour removal for this prime Queen Street location. Project Mechanical Services Ltd worked alongside Project Design International Ltd to design, manufacture and install our Britannia Capturestream and Econex hoods which incorporated UV technology to provide odour control to this very populated site. Nando's show great pride with their famous flame-grilled PERi-PERi chicken being cooked in full view of diners, we were informed thick acrid smoke has been an issue on a previous site so special attention was to be given to extraction in this area. The Britannia Econex hood was the obvious solution here and works remarkably well, ensuring there is no distraction from the star of the show.



NSIA

Having Britannia Britstream hoods installed into the award winning NSIA Professional Hospitality Academy training kitchen was a great achievement for our Project Mechanical Services team, so we were of course delighted to be approached again by NSIA to provide Britannia hoods for their second phase of training kitchens which consisted of twelve student stations and two tutor stations. It was important the hoods did not obscure the student's line of sight during training, therefore our Britannia Britstream hoods were a perfect fit due to their low profile. The lower extract volumes also meant quieter extraction hoods.



EMBER

Cooking with solid fuel cooking appliances is becoming much more popular and the Project Mechanical Services team are aware that extraction over these appliances requires very careful design consideration. Ember Bar and Grill proudly display their wood-fired Robata grill which takes centre stage in their large open kitchen. It was critical smoke was captured and did not escape into the main restaurant area. The Britannia Econex hood does a magnificent job at removing smoke, along with two Capturestream hoods which work quietly in the kitchen background over the main cooking suite. The Project Mechanical Services team designed and installed the full mechanical package with an intricate ductwork layout.



