



South Downs Restaurants Ltd

Cobra Restaurants Ltd

Bluefish House

46 High Street

Hurstpierpoint

West Sussex

BN6 9RG

Tel: 01273 834566

Fax: 01273 835443

23 September, 2013

David Glover

Managing Director

Plasma Clean Limited

Broadstone Knowledge Mill

Broadstone Road

Stockport

Cheshire

SK5 7DL

Dear David,

I can confirm that the Plasma Clean Xtract is our preferred odour control system, which we have installed across a number of our KFC restaurants.

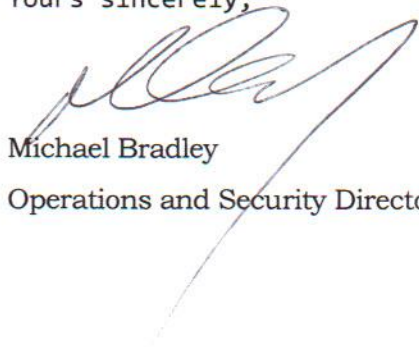
We first used the unit in 2009 at our Worthing restaurant. We had an existing electrostatic precipitator and activated carbon system installed but found that the odours were breaking through after just 6 weeks, which meant that we had to change the carbons at a cost of £3,000 per exchange. By retrofitting the Xtract 2100 system we found that we could dramatically extend the life of the carbons from 6 weeks to 12 months, so within 12 weeks we had a return on our investment in the Xtract 2100 system.

Registered in England No: 4382569 VAT No: 791 3063 30

In some of our other restaurants we are able to do away with activated carbon altogether as the Xtract 2100 reduces the smells to almost zero levels.

As a result of this, I have recommended to KFC central office that Plasma Clean should be consulted on a sites where odours are an issue.

Yours sincerely,

A handwritten signature in black ink, appearing to read 'Michael Bradley', written over a horizontal line.

Michael Bradley

Operations and Security Director

# Project Profile:



## Products:

Xtract 2100 Series

## Partners:

P&A Services  
Combi Vent Engineering

Plasma Clean teamed up with Hydes Brewery and the Tameside Environmental Health Service to ensure that local residents were not exposed to odours extracted from their new restaurant kitchen.

The family owned Pub Company unveiled its new flagship pub, The Joshua Bradley at Gee Cross near Hyde, Cheshire. The £3m project converted the imposing nineteenth century building from what was originally a private hall, and Plasma Clean became a key part of this project by installing a Plasma Clean Xtract odour control system.

As the pub is situated within a residential area, the Tameside Environmental Health Service were concerned about the local residents being exposed to odours extracted from the restaurant kitchen. In order for the pub to open and be fully functional, odour control measures had to be put in place to ensure that no strong smells were released into the atmosphere from the kitchen exhaust

As the volume flow rate was greater than 2m<sup>3</sup>/s, two Plasma Clean Xtract 2100 Units were supplied to cope with the demands of the Joshua Bradley Kitchens. The installation was approved by the Environmental Health Service, so the pub could begin trading to its full capacity. Since the opening, there have been no complaints or concerns from local residents in relation to unpleasant cooking odours.



# Project Profile:



## The Langham London

### Products:

Xtract 2100 Series

### Partners:

Meiko UK Limited

**“We are now specifying the Xtract 2100 as our odour control solution, and we look forward to working with Plasma Clean for many years”**

Bill Downie  
Managing Director- Meiko UK Ltd

The exclusive Langham London Hotel, steeped in 140 years of history, sits in the fashionable West End, in the heart of Regent Street. With a rich heritage, the hotel delivers exceptional hospitality serving 380 rooms and suites, 15 function rooms, a fitness centre and pool, and the Artesian cocktail bar, and the famous Landau Restaurant – known for its exceptional level of service and outstanding range of European and traditional British recipes.

During a recent £80m restoration at the hotel, a Meiko Microvac high vacuum food waste system was installed. Designed to handle food waste from the Landau Restaurant waste is fed into disposal units sited in the kitchen and fed through to storage tanks located in the basement, from here the food waste is collected periodically. To ensure any food odours from the food waste storage tank are kept to an absolute minimum, a Plasma Clean Xtract 2100 system was installed, which injects ozone into the passive ventilation system.

Comments Bill Downie, Managing Director, Meiko UK, *“Installing the Plasma Clean unit was the final piece of the jigsaw in our organic food waste solution, we were very impressed. We are now specifying the Xtract 2100 as our odour control solution, and we look forward to working with Plasma Clean for many years.”*

# Project Profile:



## Products:

Xtract 2100 Series

## Partners:

Catering Complex

“I am really impressed with the Plasma Clean Xtract 2100, it is the most affordable and effective odour control solution I have ever come across”

COS, Manager-  
Langley Friery

The refurbished Langley Friery is located in a shopping precinct with residential properties situated above. Prior to the refurbishment there were odour control issues in the area, with the Environmental Health Officer commenting on the strong cooking odours within the vicinity of the shop. It was therefore necessary for an adequate odour control provision to be installed as part of the shop refit.

The kitchen extraction point is at low level, taking odours away from the kebab and char grill equipment. Two Plasma Clean Xtract 2100 units were installed to combat the problem and tests have confirmed that cooking smells have significantly reduced to a level where there is no nuisance to local residents.

The installation was quick and simple, and the size of the units enabled them to be fitted discretely into the false ceiling of the kitchen.

*“The installation has been fantastic; the Plasma Clean system has helped improve air quality inside the kitchen and has significantly reduced the odours released from the extraction point. My clothes even smell much less, and that can only be down to the Plasma Clean Xtract system. I am really impressed with the system and would definitely recommend it to any fast food take away. It is the most affordable and effective odour control solution I have ever come across”*

## Client

## Overview

## Solution



New restaurant required to install an odour and grease abatement system to obtain planning, and to comply with Environmental Health Legislation (DEFRA 2005)

**Very high odour and grease concentration**

2 x Electrostatic precipitators  
2 x Xtract 2100



Odour issues from the staff canteen and in store café, bakery and delicatessen.

**High odour concentration**

4 x Xtract 2100 systems



Complaints from local businesses regarding smoke, odour and grease from the kitchens.

**High smoke, odour and grease concentration**

Plasma Clean Eliminair including;  
High Efficiency Grease Filters,  
Electrostatic Precipitators, HEPA  
Filters & Xtract 2100



Strong fish odours released through the extraction system. Odour control required as part of the restaurant refurbishment.

**High odour concentration**

2 x Xtract 2100



Odour issues from the staff canteen and in store café, bakery and delicatessen.

**High odour concentration**

5 x Xtract 2100



# Project Profile:



## Products:

Xtract 2100 Series

## Partners:

Willmott Dixon  
G.S Group

**“The Plasma Clean Xtract was the only system we found which was cost effective, maintained efficiency and could be easily installed”**

Harry Dhanjal,  
Operations Manager-  
Willmott Dixon

Theatre Severn in Shrewsbury opened its doors in March 2009, but only after Plasma Clean stepped in at the 11th hour, to ensure the theatre restaurant could be part of the grand opening. Due to the low level of the restaurant kitchen canopy extraction point, the Environmental Health insisted that an odour control system was put in place, to ensure an odour free discharge into the atmosphere.

It was recommended by the Environmental Health that Filter Bags would be ideal for this application, but research proved that these would be unsuitable for odour control and inefficient due to the high levels of maintenance that the system requires.

Plasma Clean were then approached, and a Plasma Clean Xtract 2100 system was proposed. The system was ideal for the job and was fitted quickly and simply to the existing duct work. The Environmental Health approved the system, ensuring that the restaurant opened with the rest of the theatre; subsequently there have been no issues with any cooking odours being extracted from the restaurant kitchens.

*"We contacted Plasma Clean for an odour control system for Theatre Severn. Faced with a low level extraction point and EHO intervention to ensure odour free discharge, the Plasma Clean Xtract was the only system we found that was cost effective, maintained efficiency and could be easily installed saving us time and money. We will be using Plasma Clean Xtract systems on our future projects".*