



Kitchen Exhaust System for American Burger Chain's First Swedish Restaurant

**Efficient kitchen exhaust solution
prevents grease buildup in fast-
paced food service environment**

MELLIFIQ

Introduction

Our client in this case is a renowned American hamburger chain, famous for its premium burgers and casual dining experience. The company recently opened its first Swedish restaurant in Stockholm, located in the iconic Hötorgskrapan-building in the city center. Known for their fresh, made-to-order burgers, they have established a loyal customer base worldwide, with more than 1,900 restaurants. The Stockholm location is committed to upholding the company's high standards of food quality, safety, and customer satisfaction.

Facts

Location:	Stockholm, Sweden
Application:	Kitchen Exhaust
Industry	Commercial Properties

Solution

Mellifiq delivery: Complete design and installation of RENA Kitchen Solution, including the oxygen generator, control system, monitoring system, and installation and commissioning services.

Capacity: Above 2400 L/s

Brands:



Burger restaurant

A Mellifiq reference project

The problem

Located in the vibrant Hötorgskrapan, a landmark property owned by Wallenstam, our client's restaurant required a robust and efficient solution to manage kitchen exhaust air. The company places great emphasis on cleanliness



Located in central Stockholm, the restaurant must ensure that cooking odors do not disturb adjacent properties while maintaining the highest safety standards.

and operational efficiency, which extends to their kitchen facilities. Effectively managing the grease and odors produced during cooking was a priority to ensure the kitchen environment remained safe, clean, and aligned with the brand's high standards.



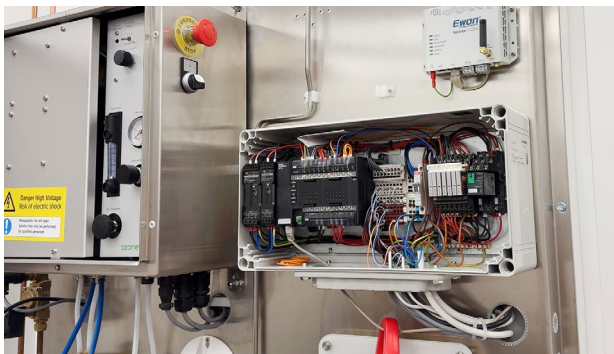
Our client is dedicated to the craft of burgers and fries. Since this type of cooking generates heat, grease, and odors, efficient ventilation is essential.



Restaurant renovation including grease and odor management improvements in the kitchen.

The Solution

To support the needs of our client's first Swedish restaurant, Mellifiq provided an efficient RENA Kitchen Solution 40. This solution was designed to keep the kitchen exhaust system's ducts clean and maintain the highest level of hygiene within the kitchen, which is essential in a fast-paced food service environment like our client's restaurant.



Ozone system comprises all necessary functions for automatic operation including automation and pressure switches to adapt to ventilation flows.

The RENA Kitchen Solutions is equipped with a high-performance, oxygen-fed ozone generator, that injects pure ozone into the ventilation system, efficiently preventing grease buildup in the ducts.

This reduces fire hazards and helps maintain a clean kitchen environment. In addition, the system helps reduce odor and minimizes the risk of cooking smells to spread throughout the building.

This is particularly important in high-traffic areas like Hötorgskrapan, where the restaurant is part of a mixed-use property with various tenants and visitors.

The compact design makes it ideal for a fast-casual restaurant like our clients', where space is often limited. Despite its small size, the system delivers excellent performance in grease removal and odor control, making it a perfect fit for the kitchen's needs.

The RENA Kitchen Solution 40 is an advanced air treatment system that is specifically designed for smaller to medium-sized restaurants. It offers effective grease removal, which ensures that the exhaust air is clean before being expelled from the building. The system not only helps keep the ducts clean but also prevents grease buildup that could pose a fire hazard.



The ozone system components are mounted on a stainless steel plate to simplify installation.

The system is designed to be low-maintenance, with easy-to-clean parts that ensure the system remains effective over time. This feature is particularly beneficial for a high-volume restaurant like our clients, where the kitchen operates continuously during business hours.

Evaluation

The installation of the RENA Kitchen Solution 40 at the client's first Swedish restaurant in Hötorgskrapan highlights how effective kitchen exhaust air treatment can enhance operational efficiency, safety, and sustainability in a fast-casual dining environment.

Mellifiq's solution ensures that the restaurant maintains high standards of cleanliness, safety, and air quality, all of which are critical to our client.

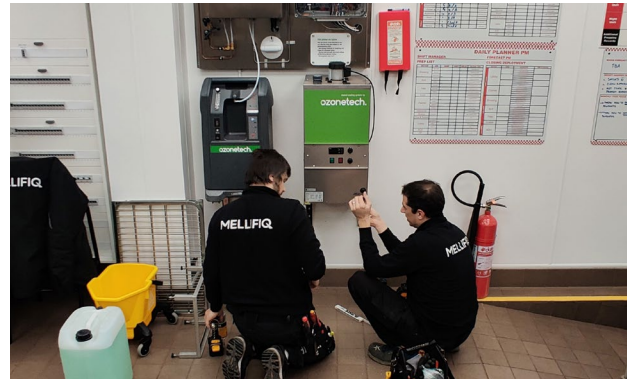
By providing an easy-to-maintain, energy-efficient solution for exhaust air treatment, grease

elimination and odor control, Mellifiq helped our client to meet the rigorous demands of their kitchen while ensuring a comfortable experience for both employees and customers.

This case is a great example of how modern exhaust air treatment solutions can support international brands in maintaining their high standards and delivering exceptional dining experiences.



Setting up the RENA system, with integrated ozone injection in the ventilation.



The ozone system is located in a separate room managing the exhaust air from the kitchen.

Benefits realized:

- **Enhanced kitchen safety:** The RENA Kitchen Solution 40 ensures that grease and other contaminants are effectively treated from the exhaust air, reducing the risk of grease fires and ensuring the kitchen remains a safe environment.
- **Improved air quality:** The odor control and exhaust air treatment capabilities of the system ensure that the air inside the restaurant and surrounding areas remains fresh. This contributes to a better dining experience for customers and a more comfortable working environment for staff.
- **Reduced operational costs:** By keeping the ducts clean and minimizing grease buildup, the system helps prevent costly maintenance issues and reduces the risk of fire hazards, which could lead to expensive repairs or downtime.
- **Sustainability:** The RENA Kitchen Solution system is designed for energy efficiency. By optimizing the air handling process, it reduces the overall energy consumption of the kitchen ventilation system, contributing to our client's sustainability goals.

About Mellifiq

Mellifiq is a multi-awarded environmental service company group, that has since the early nineties evolved into a world leading system and solution provider with multiple groundbreaking applications for industrial, municipal, and real estate clients. We supply cutting-edge technologies to manage the most sophisticated air, water, and energy challenges.

Mellifiq offers a complete range of air and water treatment technologies and solutions across multiple industries such as processing industry, energy sector, food and beverage, pharmaceutical, wastewater treatment and commercial real estate.

Mellifiq offers strong and renowned brands, such as Ozonotech, Nodora, Water Maid, Saniray, Axolot and world-class engineering services combined an excellent track record of more than 40 years of innovation. We help our clients achieve the most efficient and sustainable solutions while creating the maximum value for their businesses.

With several business units across Europe, Mellifiq is headquartered in Stockholm where research and development, production, QA and certification all take place. Our unique technology and our extensive expertise have made us the Center of Excellence for the world's most complex projects, and a global player with installations on all six continents.

Everyday millions of people rely on our solutions for ventilation, disinfection, sanitation, and odor control. We are committed to raising the bar for the concept of clean and the industry standard for engineering, technical services and general contracting.

For additional information, visit our website at www.mellifiq.com

