



Enabling the release of commercial kitchen exhaust into garage

Is it possible to purify the kitchen exhaust from the food court of a large mall to the extent that it can be released into a garage?

With our solutions – it is!

MELLIFIQ

Fältöversten, Stockholm, Sweden

Fältöversten – the go-to mall for a luxurious shopping and dining experience holds a significant historical value. For that reason, altering the exterior of the building in any way is strictly forbidden, which for long made it impossible to build a food court within the mall. Thanks to high performance Ozonotech RENA Kitchen systems and Nodora air filters – the kitchen exhaust air can now be released into the garage. Now, the residents of Karlaplan can enjoy a wide variety of restaurants at their local mall.

Facts

Name:	Fältöversten
Location:	Stockholm, Sweden
Industry:	Real Estate - Food court
Challenge:	Odor control, fire safety, enabling use of heat exchanger
Project value (SEK):	1 530 000

Solution:

Mellifiq delivery:	2 RENA Commercial Kitchen 80, 2 Nodora ADS B6
Capacity:	8100 l/s

The problem

Fältöversten is a shopping mall with over 60 different shops, but was for long lacking an adequate dining experience leading to shorter consumer stays and a reduced clientele. Adding a food court was a must – but not possible due to building regulations and issues concerning the exhaust air.

The Solution

Mellifiq was asked to provide a concept for air treatment enabling the release of kitchen exhaust in compliance with regulations, taking into consideration any and all possible advantages of today's technology.

Having done similar projects before – the scope of delivery was clear from the beginning; RENA Commercial Kitchen systems matched with Nodora ADS, our low-pressure drop activated carbon filters for the complete elimination of adverse odors.

The high-performance ozone systems also made it possible to use a heat exchanger, recycling the heat from exhaust of dozen restaurants.



View of the installed Nodora ADS.

Evaluation

With the outlet in the garage, in direct proximity to cars, motorcycles and people – the odor from the dozen restaurants is unrecognizable. The heat exchanger works efficiently, without grease buildup and the duct hasn't been swept for 18 months.

Maintenance is conducted annually for the ozone systems and the filtration media is proactively exchanged every other year.

Another successful project.

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 and Water Maid, 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

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