



## wagamama restaurants

### Great Britain

**wagamama** is a highly acclaimed and successful Japanese restaurant chain that first opened for business in Bloomsbury, central London, in 1992, offering substantial portions of freshly-made, nutritious noodle dishes in a clean air environment at reasonable cost.

The wagamama concept grew from the belief that eating out can be egalitarian and convivial, respectful and enjoyable. wagamama strives to provide an aesthetically pleasant environment in which to eat.

wagamama has won the award of “retailers” retailer of the year for the best concept in 2002.

#### **Project Description**

In terms of kitchen ventilation, the primary concern of wagamama is to effectively prevent grease from entering the extract system in order to reduce the fire risk, whilst at the same time keeping cost-inhibitive system maintenance at an absolute minimum.



#### **Benefits**

- Clean exhaust ducts and plenum for improved hygiene and fire safety, and reduced maintenance cost.
- Comfortable indoor climate, improved working conditions and productivity in the kitchen.
- Low air flow rates and savings in energy consumption with Capture Jet technology.
- Reduced odour emissions contributing to neighbourhood friendly operation.

# Halton solution

## Halton Capture Ray UV-C technology

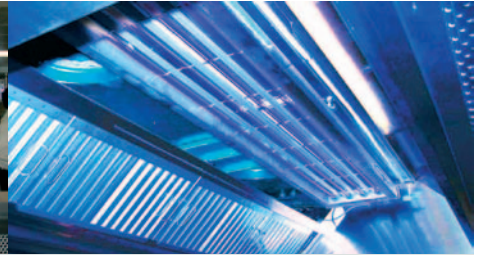
All the systems so far installed at wagamama restaurants have been individually engineered by Halton on a "project-by-project" basis. Careful consideration must be given to the volume of exhaust air passing through the canopy, calculated with the Halton HELP kitchen design and dimensioning program, and to the overall hood size and layout.

Halton Capture Ray hoods are based on UV-C technology that offers a ventilation system with scientifically validated benefits in terms of safety, running costs and environmental values. Halton Capture Ray hoods are equipped with Halton's high efficiency Capture Jet solution and advanced mechanical KSA filters which help to create a pleasant kitchen and restaurant environment.

"It is amazing to see the design and technology that goes into producing, what we as restaurateurs would have originally just called extraction canopies. However, now with the knowledge of the system that you gave us, we are able to relate to the advanced design, which your products utilise, to give us the best performance and savings possible", states Jeremy Sykes, General Manager at wagamama, Leicester Square.



UK installations began in late 2000 with two wagamama restaurants, and have progressed throughout 2001-2006 with several wagamama restaurants all over Great Britain now running with the additional benefits of Halton kitchen ventilation and UV-C technology.



## Halton Capture Jet technology

incorporates the commercial kitchen's latest innovation: the ultraviolet light technology. Scientifically proven results give added value in fire safety, running costs and the environment.

**Total system efficiency** is the starting point for a fully operable UV-C system. The system design evaluates both exhaust and supply based on actual heat loads and Capture Jet efficiency.

## The most efficient UV-C system

is a combination of Halton Capture Jet technology, high efficient KSA grease filters and UV-C technology equipped with the necessary safety features.

For more information, please contact  
Halton Foodservice  
[www.halton.com](http://www.halton.com)