



PROJECT CASE STUDY

TOCA BIRMINGHAM KITCHEN AIR EXTRACTION

Over the past few years there has been a growing interest in venues that provide interactive sports activities for those who enjoy the excitement of competitive sports in a social environment. One of the sectors innovators is TOCA Social, the world's first combined interactive football and dining experience venue operator. TOCA Social has venues in the UK and America and in the summer of 2024 will be opening their latest UK venue in Birmingham's Bullring & Grand Central shopping centre.

As part of the venue's fit out and kitchen installation, AirCraft Air Handling worked with TOCA Social's consultants and contractors to design and manufacture a high performance external weatherproof kitchen air extraction unit.

The new extraction unit is additional to the building's existing air management and ventilation systems and was required to address the need of removing warm, moist air that contains steam, smoke, VOCs and cooking



odours from kitchen canopies and ducting. Additionally, the extraction unit was manufactured to comply with the HSE's requirements for kitchen air extraction.

The external kitchen extraction unit has been supplied with high performance G4, F9 bag, H11 Hepa and activated carbon filters that will collectively remove the irritants found in the air of an active kitchen environment and dispense the unwanted air in a safe and environmentally friendly way.