



PROJECT CASE STUDY

KONJIKI, BATTERSEA POWER STATION

It's been many decades since Battersea Power Station stopped supplying electricity to the London grid. This iconic building on the banks of the River Thames at Battersea is now open to the public and has become one of London's most exciting and innovative destinations, featuring world-class cafes, bars, and restaurants.

AirCraft Air Handling is proud to have provided 12 bespoke Air Handling Units (AHUs) for the main shopping mall area when the Power Station was being developed. We are also immensely proud to have been chosen to design and manufacture the AHUs installed at Konjiki, a modern Japanese restaurant located inside the power station's Art Deco turbine halls. Konjiki serves a freshly prepared full menu, including sushi and sashimi, alongside a range of Japanese drinks and cocktails.

AirCraft Air Handling, working alongside Konjiki's contractors, was commissioned to design and manufacture the restaurant's new AHUs.

The new units were designed to extract stale air from the restaurant and kitchen incorporating UV

and carbon-filters for odour removal, while supplying tempered cool air back into both spaces. The units also utilise a heat recovery system that captures thermal energy from the exhaust airflow, feeding it directly back into the fresh air supply before distribution through the restaurant's ventilation system.

As with all our AHUs, the units were designed and manufactured at our Stafford premises before being delivered for installation by Konjiki's contractor. Once installed, our team attended the site to test and commission the units before they entered service.