

Points to note:

- Suitable for use with electric catering equipment only (the unit will not remove products of combustion such as CO or CO² from the recycled air).
- Recirculating units do not include equipment to reduce extracted air temperatures. This may be of benefit in cold weather but consideration should be given to the provision of cooling within the kitchen space when warmer conditions prevail.
- Refresh units need no direct duct connection to atmosphere; however we suggest a small amount of background extract ventilation should be provided to create at least 10-15 air changes per hour. Most existing kitchens will already have background ventilation in place.
- With the exception of the stainless steel baffle filter (which will only need replacing due to accidental damage), the other stages of filtration will require replacing once they have reached capacity. The frequency of filter changes will depend on the intensity and type of cooking. If a filter change is needed this can be determined easily by visual inspection as part of general maintenance checks. The stainless steel baffle filters (which provide the first level of filtration) should be washed in a dishwasher once per week, whilst this filter is removed, a visual inspection of the panel filter can take place, this filter will need replacing more often than the final two stages of HEPA and Carbon filtration.



You can choose Lincat products with confidence. All products in this leaflet are backed by the reassurance of a comprehensive UK two-year parts and labour warranty.

QUALITY GUARANTEED



A member company of  **THE MIDDLEBY CORPORATION**

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Refresh

Recirculation Unit

Ductless air recirculation units



Created by leading UK catering equipment manufacturer Lincat, in partnership with its sister company, kitchen ventilation experts Britannia, Refresh is a new range of recirculation units to be used in kitchens where ventilation to outside atmosphere is impractical.

The robust and powerful Refresh units are truly unique. Available for use with electric appliances, they require no ductwork to the outside, but work by recirculating the air back into the kitchen after the extracted air has passed through a unique four-stage filtration process.

Lincat's partnership with Britannia provides ease and convenience, as operators will only have to deal with one supplier for both ventilation solutions and cooking equipment. Each unit comes with a two-year warranty and the excellent customer service and support that you can come to expect when dealing with Lincat.

Developed with

Britannia
kitchen ventilation

Refresh recirculation units

The Refresh range consists of three, free-standing and self-contained units – the Mini, Midi and Maxi – which are designed to work over electric catering appliances only, including Lincat's own Lynx 400, Silverlink 600 and Opus 700 products.

Simple to specify, all units are free standing in design, allowing them to provide an increase in capacity in existing kitchens, or allow the set-up of a cooking station in previously unsuitable areas of a building. They are quick and simple to install, too, eliminating the costs of contractors and designers.

When it comes to fan operation, each Refresh unit has a variable speed controller, to provide control and flexibility while cooking.

Ideal locations for Refresh

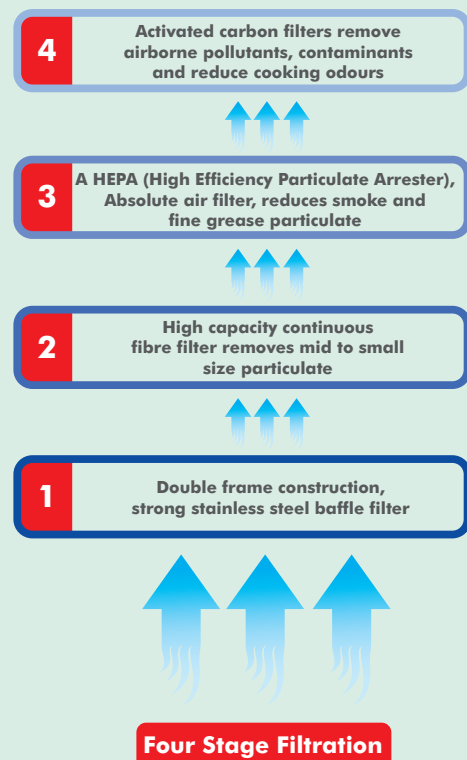
Refresh is designed for use where venting to the atmosphere is impossible, difficult or costly.

- Listed buildings and conservation areas
- Basement kitchens
- Office blocks with limited access for ventilation
- Where ventilation systems would otherwise need to go through a firebreak (and therefore increase fire risk)
- Concession areas within airports, train stations and concourses
- Buildings with restricted planning consent
- To increase capacity or help with menu changes, which call for additional equipment in existing kitchens

If required during food preparation, the fan can be set to the minimum speed, and then only increased during cooking. The flexibility to control the speed of the fan is especially beneficial in the Midi and Maxi units, where there may be multiple pieces of cooking equipment positioned underneath but with only one in use. It can also help with energy efficiency, potentially reducing running costs.

The Refresh range also provides a safer, more comfortable kitchen environment, thanks to the unique four-stage filtration process, which removes grease, fine particulate, smoke, and most odour.

Four stages of sequential filtration to remove grease, fine particulate, smoke and odour





Refresh Mini – REF50

The Mini is designed to accommodate a single piece of equipment up to 500mm wide. It can be used as an extension to existing ventilation, to help increase the output with minimal disruption.

Note: Range ovens and fryers are for illustrative purposes and not included.



Refresh Midi – REF100

Designed to accommodate multiple pieces of equipment up to 1000mm wide, the Midi is ideal for small snack outlets or to allow the simple expansion of an existing facility.



Refresh Maxi – REF150

Ideal for a small snack outlet or to help extend ventilation in an existing facility, the Maxi can house multiple pieces of equipment, up to 1500mm in width.

Specifications

Model	Dimensions W x D x H (mm)	Weight (Approx kg)	Electrical Supply	Motor Rating (Watts)	Current (Amps)	KW ph Consumption (kWh)*	Air Movement	Filter Stages
REF50	550 x 756 x 2185	125	230V / 1Ph / 50Hz	140	0.65	1.54	0.25 ³ /sec. (clean)	4
REF100	1045 x 756 x 2185	175	230V / 1Ph / 50Hz	140	0.65	1.54	0.33m ³ /sec. (clean)	4
REF150	1545 x 756 x 2185	220	230V / 1Ph / 50Hz	2 x 140	2 x 0.65	2 x 1.54	0.53m ³ /sec. (clean)	4

Spares

Code	Description
RBF	Refresh stainless steel baffle filter
RPF6	Refresh panel filter (6 each per pack)
RHF	HEPA Absolute air filter
RCF	Refresh carbon filter

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