

Refresh
smart vent

Britannia

kitchen ventilation

SPECIALISING IN

- VENTILATION
- RECIRCULATION



PRODUCT RANGE & PRICE LIST



Contents



Create a clean and fresh working environment
Ventilation

Ideally suited for:

Fast food outlets, smaller pubs and restaurants and cafes, ensure that your staff are focused only on delivering the very best quality food by keeping the air clean and clear.

Why choose SmartVent?

- Easy to install
- Efficiently remove kitchen smoke and odours
- Provides a safer and more comfortable place for staff to work in
- A real alternative to expensive bespoke kitchen ventilation
- Great for tight installation deadlines
- Gas and electric compatible
- Modular in design and robustly constructed

Find out more on page **B3**



Providing a safer, more comfortable and productive working environment
Recirculation

Ideally suited for:

Restricted buildings, concession areas, temporary catering, pubs, snack bars and coffee shops where venting to the atmosphere is impossible or costly.

Why choose Refresh?

- Quick and easy to install
- Filtration process removes grease, fine particles, smoke and odours
- Provides a safer, more comfortable and productive working environment
- For use with electrical appliances
- Constructed from polished stainless steel for long term durability and easier cleaning

Find out more on page **B5**

2 YEAR UK parts and labour warranty on all IMC products | **Export parts warranty**

All prices are exclusive of VAT.

UK
Goods are normally delivered free of charge to either the dealers' address or direct within 3 working days. If overnight and/or premium services are required charges will apply.

Export
Goods are priced ex works, export packaging is included.

- ☎ UK Tel: 01522 875500
- ☎ Export Tel: +44 1522 503250
- ✉ UK e-mail: sales@lincat.co.uk
- ✉ Export e-mail: export@lincat.co.uk



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SmartVent creates a clean and fresh working environment

The SmartVent Canopy Extraction System is designed to efficiently remove kitchen smoke and odours, making your kitchen a safer and more comfortable place for staff to work in.

A real alternative to expensive bespoke kitchen ventilation, the system is modular in design and robustly constructed. Facing challenging

installation deadlines? The SmartVent Canopy Extraction System can help with that.

The cost-effective system is flexible, with four different length options, it's easy to install, and it's compatible with both gas and electric cooking equipment.

Ideally suited for...

The SmartVent Canopy Extraction System is perfect for the cost conscious buyer working to tight deadlines. It suits a variety of venues, including the following:



Fast food outlets

Are your staff working flat out to deliver quality fast food around the clock? Keep them cool and safe while they work.



Smaller pubs and restaurants

Ensure that your staff are focused only on delivering the very best quality food by keeping the air clean and clear.



Cafes

Perfect for removing smoke and odours to make for a more comfortable experience for your staff as well as your customers.

Efficiently remove kitchen smoke and odours, making your kitchen safer and more comfortable for staff to work in.

Benefits at a glance

- Flexible
- Efficient
- Easy to install
- Cost-effective
- Great for tight installation deadlines
- Gas and electric compatible



SmartVent Canopy Extraction Ventilation System

- Canopy extraction system suitable for use with gas and electric cooking equipment up to 900 series
- Choice of fan position (please see box at bottom of page)
- Variable fan speed enables selection of the required level of ventilation to suit kitchen output throughout the day
- Reduces energy consumption by using lower fan speeds during quieter periods
- Bright energy-efficient LED lighting provided as standard
- Supplied with a wall mounted variable fan speed controller
- Simple to install



⚡ 1200mm long SmartVent						
MODEL	L	W	D	POWER	WT	
SV1212	1200	1200	748	0.12kW	85	



⚡ 1600mm long SmartVent						
MODEL	L	W	D	POWER	WT	
SV1216	1200	1600	740	0.12kW	105	



⚡ 2000mm long SmartVent						
MODEL	L	W	D	POWER	WT	
SV1220	1200	2000	740	0.12kW	126	



⚡ 2400mm long SmartVent						
MODEL	L	W	D	POWER	WT	
SV1224	1200	2400	740	0.12kW	147	

Please note that ductwork and gas interlocks are not included. Please contact our sales desk for advise on suppliers.

When placing an order please specify your preferred fan position by adding one of the following codes to the end of the SmartVent model number.

LH - Left fan horizontally mounted	CH - Central fan horizontally mounted	RH - Right fan horizontally mounted
LV - Left fan vertically mounted	CV - Central fan vertically mounted	RV - Right fan vertically mounted

Example: SV1216RH = 1600mm long canopy with fan positioned to the right and exiting horizontally.
Please refer to the SmartVent brochure for further details.

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kitchen ventilation

Refresh
Recirculation Unit



For kitchens that require ventless cooking, the Refresh range of self-contained kitchen ventilation and air recirculation systems are the ideal solution.

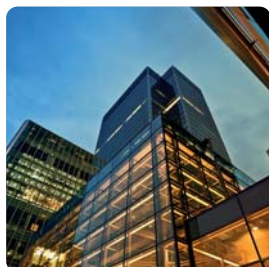
Incorporating the Ultima range, free-standing Refresh units are available in a range of sizes and can be installed quickly and easily, with minimal disruption to service. They are equipped with an extract and supply canopy, along with a services tower that houses a powerful, efficient fan unit. Air is drawn out through the canopy, before passing through five filtration stages to remove grease, fine particles, smoke and odours.

The grease and smoke is filtered from the airstream, before passing through a carbon filter set to reduce odours. Filtered air is then reintroduced into the kitchen.

Constructed using durable stainless steel, Refresh units come with a pre-programmed fan control system, filter life monitoring and cook-line equipment interlock interface. The unit is manufactured to the ISO 9001-2015 quality standard.

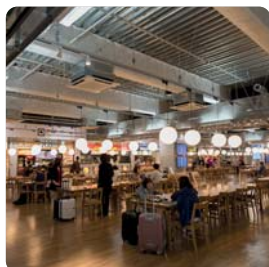
Ideally suited for...

Struggling with venting to the atmosphere? Solve the problem with Refresh ventilation and recirculation units. They are ideal for a wide range of locations, including:



Restricted buildings

From high-rise buildings to basements, and properties with listed status and planning restrictions, Refresh is the ideal solution. Where venting to the atmosphere is impossible, difficult or costly, it provides a safer, more comfortable working environment.



Concession areas

Concession areas in airports and transport concourses can be difficult locations to vent to the atmosphere. Refresh units require no venting and filter air, providing a better kitchen space for staff



Pubs, snack bars and coffee shops

Ventless cooking is ideal for smaller pubs, snack bars and coffee shops, where ventilation to the atmosphere is difficult or costly. Refresh units are quick and easy to install, and provide a safer, more comfortable working space.

Make your kitchen safer, cleaner and more comfortable with a Refresh ventilation unit.

Benefits at a glance

- No venting required
- For use with electrical appliances
- Accommodate multiple pieces of equipment
- Quick and easy to install
- Multi-stage filtration
- Filter monitor and fan control systems
- Manufactured to ISO 9001-2015
- Durable construction
- Cook-line can be interlocked to the unit



Refresh Recirculation Units

- Highly efficient four stage sequential filtration process removes grease, fine particulate, smoke and odour
- Ideal for use where venting to the atmosphere is impractical
- Suitable for use with electric cooking equipment only
- Free standing in design, their flexibility can increase output in existing kitchens or allow the set up of a cooking station in previously unsuitable areas of a building



Refresh Mini Recirculation Unit							
MODEL	DESCRIPTION	COOKLINE LENGTH	H	W	D	POWER	WT
*Y10030	Refresh Mini	500	2222	555	734	190W	131

MODEL	DESCRIPTION
\$ SE100/109	Baffle filter
\$ SE100/103	Carbon filter
\$ SE100/100	G4 filter set
\$ SE100/106	HEPA filter

Refresh Midi Recirculation Unit							
MODEL	DESCRIPTION	COOKLINE LENGTH	H	W	D	POWER	WT
*Y10020	Refresh Midi	1000	2222	1050	734	190W	183.5

MODEL	DESCRIPTION
\$ SE100/110	Baffle filter
\$ SE100/104	Carbon filter
\$ SE100/101	G4 filter set
\$ SE100/107	HEPA filter

Refresh Maxi Recirculation Unit							
MODEL	DESCRIPTION	COOKLINE LENGTH	H	W	D	POWER	WT
*Y10010	Refresh Maxi	1500	2222	1551	734	380W	246

MODEL	DESCRIPTION
\$ SE100/111	Baffle filter
\$ SE100/105	Carbon filter
\$ SE100/102	G4 filter set
\$ SE100/108	HEPA filter

Please note: Range ovens and fryers are for illustrative purposes and not included

* Please refer to page B8 for electricity supply requirements

Ultima Recirculation Units

- Designed to deliver ventless cooking
- A self-contained recirculation system that needs no direct ductwork connection to the atmosphere
- For use with low to medium-duty electric appliances forming cooklines up to 3600mm wide
- Ideal where venting to the atmosphere is restricted or costly
- Provides a safer, more comfortable and productive working environment
- Quick and easy to install with the tower situated to the right or left of the cookline
- Comprises an extract and return air canopy, along with a services tower that houses a powerful, efficient fan
- Air is drawn from the canopy, before passing through five filtration stages to remove grease, fine particles, smoke and odours. The filtered air then returns to the kitchen via the canopy
- Pre-programmed fan control system and filter life monitoring with safety cut-off
- Manufactured to the ISO 9001-2015 quality standard



Ultima Recirculation Unit							
MODEL	DESCRIPTION	COOKLINE LENGTH	H	W	D	POWER	WT
*Y200101	Ultima 1 Left Hand	1800	2385	2775	1380	3.5kW	660
*Y200102	Ultima 2 Left Hand	2100	2385	3075	1380	3.5kW	680
*Y200103	Ultima 3 Left Hand	2400	2385	3375	1380	3.5kW	695
*Y200104	Ultima 4 Left Hand	2700	2385	3675	1380	3.5kW	710
*Y200105	Ultima 5 Left Hand	3000	2385	3975	1380	3.5kW	730
*Y200106	Ultima 6 Left Hand	3300	2385	4275	1380	3.5kW	745
*Y200107	Ultima 7 Left Hand	3600	2385	4575	1380	3.5kW	760
*Y200108	Ultima 1 Right Hand	1800	2385	2775	1380	3.5kW	660
*Y200109	Ultima 2 Right Hand	2100	2385	3075	1380	3.5kW	680
*Y200110	Ultima 3 Right Hand	2400	2385	3375	1380	3.5kW	695
*Y200111	Ultima 4 Right Hand	2700	2385	3675	1380	3.5kW	710
*Y200112	Ultima 5 Right Hand	3000	2385	3975	1380	3.5kW	730
*Y200113	Ultima 6 Right Hand	3300	2385	4275	1380	3.5kW	745
*Y200114	Ultima 7 Right Hand	3600	2385	4575	1380	3.5kW	760

MODEL	DESCRIPTION
A SE100/115	Carbon filter set - Ultima 1 / 2 / 3
A SE100/119	Carbon filter set - Ultima 4 / 5 / 6 / 7
A SE100/113	F6 filter set - Ultima 1 / 2 / 3
A SE100/117	F6 filter set - Ultima 4 / 5 / 6 / 7
A SE100/112	G4 filter set - Ultima 1 / 2 / 3
A SE100/116	G4 filter set - Ultima 4 / 5 / 6 / 7
A SE100/114	H10 filter set - Ultima 1 / 2 / 3
A SE100/118	H10 filter set - Ultima 4 / 5 / 6 / 7

* Please refer to page B8 for electricity supply requirements

For Sale terms and conditions please visit lincat.co.uk/sale-terms-conditions

Electricity Supply Requirements

Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

Brand	Product Code	Power Supply/ Connection Type	Electrical Supply Rating [watts]	Single Phase		Three Phase			
				Amps	Voltage	Amps - Phase 1	Amps - Phase 2	Amps - Phase 3	Voltage
Britannia	Y10010	16A Commando Plug	3,500	1.65	220	-	-	-	-
Britannia	Y10020	16A Commando Plug	3,500	0.68	220	-	-	-	-
Britannia	Y10030	16A Commando Plug	3,500	0.68	220	-	-	-	-
Britannia	Y200101	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200102	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200103	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200104	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200105	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200106	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200107	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200108	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200109	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200110	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200111	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200112	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200113	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400
Britannia	Y200114	32A Commando Plug	3,500	N/A	N/A	6.5	6.5	6.5	400

All weights stated are packed weights.

Warning UK: In accordance with The Gas Safety (Installation and Use Amendment Regulations 1998) gas appliances must be installed by commercial catering equipment engineers certified by the Gas Safe Register. Failure to comply with this will render any non registered installer liable to prosecution and will invalidate the guarantee.

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