

Case Study

Wingstop Restaurant - Birmingham



VORTEX

by CORSAIR

Wingstop is an American multinational chain of nostalgic, aviation-themed restaurants specialising in chicken wings.

The new restaurant in Birmingham's Bullring features a large bank of Pitco deep fat fryers which generates a very high vaporised grease load.

To handle the volume of grease the canopy is fitted with UL listed high performance baffle grease filter panels and high volume grease control system.

Grease is drained into removable high capacity grease drawers specially designed for the extra high grease load.

The canopy has perforated supply diffusers incorporating disposable G4 filter media, to introduce air back into the kitchen at low velocity. Induction slots provide containment, preventing the extract plume escaping from the canopy

Above the canopy a structural walkway was fitted to aid access and maintenance.

The installation also benefits from low energy, recessed LED light fittings and an ANSUL fire suppression system.

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