

Case Study

CHANGE IS IN THE AIR

INGENIOUS AIR



Key Benefits

- ✓ Comfortable, virtually draught-free heating & cooling in one system.
- ✓ Meets planning permission criteria.
- ✓ Discreet air outlets blend beautifully into the interior design and free up floor and wall space.
- ✓ A choice of ducting shapes fit into restricted spaces that standard ducting cannot reach.
- ✓ Individual time & temperature control for each room.

Discreet Air Conditioning for Beautiful Grade II Listed Restaurant

The Problem:

Set in a charming Grade II listed building in the beautiful village of Shinfield, L'Ortolan is Reading's only Michelin starred restaurant. The owners are passionate about creating a magical atmosphere. They have created the beautiful interior design to complement the outstanding quality of the food.

The Solution:

One 10kW Ingenious Air® Small Duct System was installed in a storeroom located between the two fine dining rooms. The system was paired with an inverter heat pump condensing unit, which was located outside in a position advised by English Heritage.

The static regain design of the system allowed adjustments to be made more easily to the ductwork to suit the building. Changes to the ductwork shape could be made in restricted areas more easily, without affecting the operation of the system.

The system provides even cooling and heating to the two dining areas. Each area has individual time and temperature control. Discreet air outlets free up the wall and floor space. They were painted to perfectly match the different interior design of the two dining rooms.

Follow Up:

The guests at L'Ortolan enjoy a relaxing and delightful dining experience. Room temperatures are even, and no one eats their meal under an uncomfortable air conditioning draught. As the core of the system is in the storeroom, routine maintenance is completed with minimal downtime and disruption.

The owners are happy and are planning to install another system in a different area of the restaurant.

"It warms the cockles of my heart to see my customers dining in real comfort".

PETER NEWMAN, OWNER