

## Upscale brasserie with classically French menu, devised by Raymond Blanc.

Extremely high duct cleaning costs due to a long duct run through a multi-storey building.

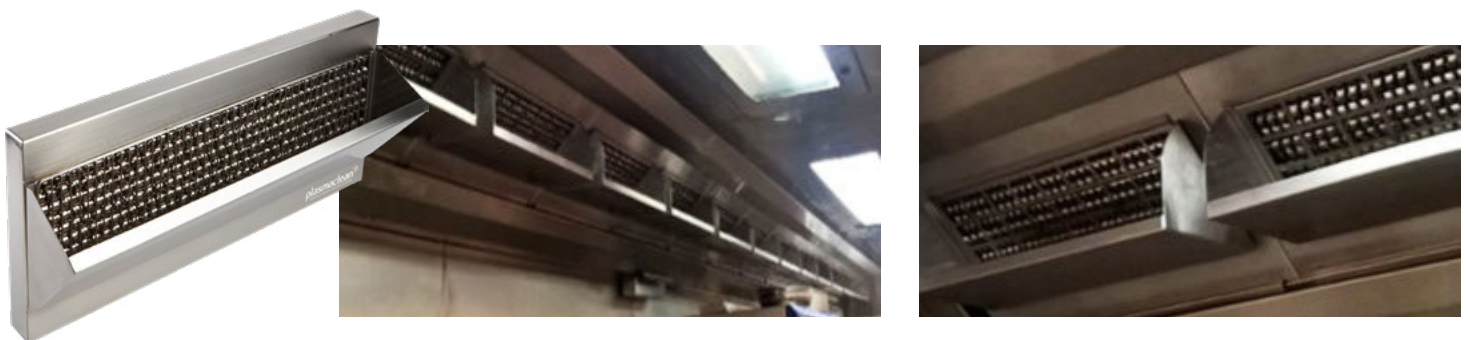


### Issue

Brasserie Blanc operates in 17 locations, stretching from Leeds to Portsmouth. Footfall is high, service is non-stop, and this requires smooth operation from front of house to the kitchen. In this instance, one site featured a remarkably long duct which ran through a multi-storey building. This resulted in an abundance of grease build-up and subsequently, extremely high cleaning costs.

### Solution

We fitted our high efficiency stainless steel Coil Filters into each of the restaurant's overhead canopies. Our Coil Filters capture 95% of grease particles from commercial kitchens in the extraction canopies. This drives up productivity by making kitchens healthier and cleaner places to be.



### Result

Significant reduction in duct cleaning frequency resulting in cost savings, meaning that the Coil Filters paid for themselves in under 18 months.

**plasma-clean.com** · ask@plasma-clean.com | +44 (0)161 870 2325  
Earl Business Centre, Dowry Street, Oldham, OL8 2PF

Facebook Twitter @PlasmaClean LinkedIn /Plasma-Clean-LTD

