

MELISI PIZZA

CASE STUDY

FlueCraft

Project Brief

We were contacted by Melisi Pizza to design, supply and install a flue and fan system with controls to serve their Forni Valoriani gas fired pizza oven at their new restaurant in Northwood, North London.



Installation

Our engineers built a framework with padded feet on the flat roof above to mount the fan and ran cabling down along the flue route to the control panel position.

The controls were mounted and wired neatly adjacent to the oven so that they were easy to access. The control system was then interlocked with the gas supply for safety.

Specification

We designed a system which suited the requirement and incorporated a 200mm diameter stainless-steel, insulated flue, along with an integrated Exodraft chimney fan, CF1400 control panel, CO2 monitor and an interlocking gas shut-off valve.

Our design drawings and wiring schematics outlined exactly what we proposed to install and clearly highlighted the technical elements of a fail-safe safety system for follow-on trades and restaurant management team.



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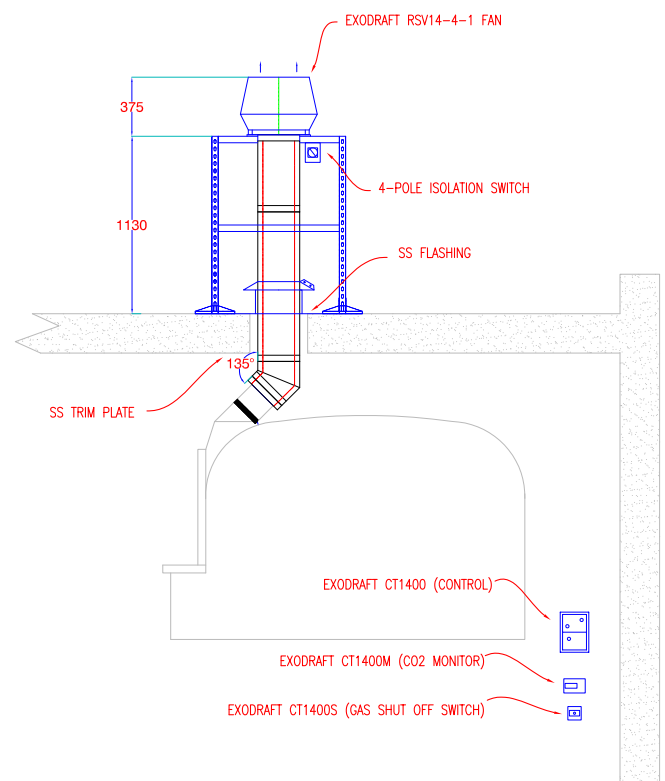
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Testing and Commissioning

Our Gas Safe registered engineer then set the system up and tested it along with the commercial gas engineer and the pizza chef to achieve the optimum working settings.

Once this was done, he demonstrated the controls and safety shut-off mechanism to ensure that the hand-over was complete before providing the operation and maintenance manual to management.



Pizza Oven Flue Systems

Fluecraft offer a full design and installation solution for all types of pizza oven projects. Whether the oven is wood burning, gas or dual fuel, we can provide a tailor-made system to suit any situation.

We can supply and install a suitable fan and control as well as a 'smoke scrubber' unit if required to ensure that your oven will perform at its optimum output rate to suit the demands of a busy restaurant.

Our flue installers and gas / electrical engineers are fully proficient and well qualified for the job. Our designers will carry out the required calculations to ensure that the proposed flue route is viable and has the correct fan and control set-up before producing a CAD drawing for your approval before installation.

Contact us for a quote!

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