

COMPANY CASE STUDY

Apricity Mayfair: Mechanical Restaurant Package

OBJECTIVES

Restaurant fitouts often generate significant waste and emissions. The client set out to challenge this norm by designing out waste and pollution from the outset of the project. Their goal was to keep natural resources in use for as long as possible and significantly reduce the carbon footprint associated with restaurant interiors.

By applying these circular economy principles to the Apricity fitout, the team achieved a 40% reduction in emissions compared to a typical restaurant fitout.

SOLUTIONS

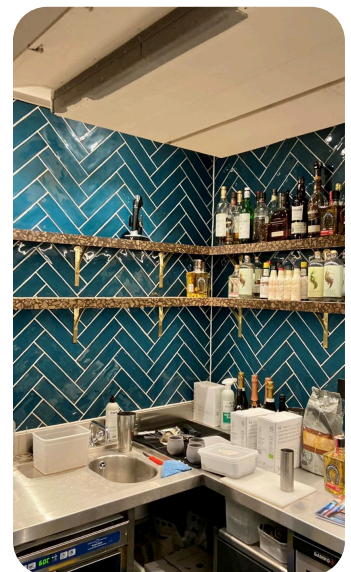
Wherever feasible, existing elements were reused or repurposed—such as the air conditioning heat pumps—to reduce waste and extend the life of materials. New components were introduced only where necessary to meet the performance, safety, and quality standards expected of a fully functioning Michelin Green Star restaurant.

AT A GLANCE

- Kitchen ventilation DW172
- Specialist discreet fire rated kitchen extract ductwork
- New mechanical services gas and water to the kitchen, cookline and public health
- Cookline fire suppression system
- HVAC controls
- Re purpose existing heat pumps

BENEFITS

By thoughtfully adapting and incorporating existing plant and materials into the design, the project reduced the need for new resources—demonstrating how smart, sustainable design can deliver both environmental and operational benefits.



Justin Felkin
Director

