



PRESS RELEASE / CASE STUDY

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SpiroCross tops the menu for relaunched restaurant

When entrepreneurs chose to restore a derelict below ground restaurant to its former glory Spirotech's combined deaerator and dirt separator SpiroCross proved 'the perfect solution' for its extensive underfloor heating system.

The 3-in-1 unit, which also features hydraulic balancing, was installed in the relaunched Capricorn Restaurant & Bar by plumbing and heating specialist Thorpe Eco.

The 200-year-old premises, in Goole in the East Riding of Yorkshire, had been closed for four years until they were purchased by Kevin and Craig Collins. The brothers knew The Capricorn as children and decided to refurbish it 'to give Goole the venue it was lacking'.

Over six months, they stripped it back to brick walls, removing some, rewiring, re-plumbing, building a new kitchen with new equipment, new tables and chairs, adding underfloor heating and a new cellar with pump lines, along with a disabled lift in the new main street entrance.

For Thorpe Eco, the installation meant laying more than 1,000m in underfloor piping to cover the 450sq m restaurant, as well as installing six 'hidden' radiators to the system and a 150ltr unvented hot water cylinder to two 50kw system boilers.

Thorpe Eco director Ashley Thorpe said: "The job had to be completed to a tight schedule, as the date had been widely advertised for a grand re-opening. This was our first SpiroCross installation and we were very pleased at how easy it was to install the unit in the boiler room."

As a single unit, the SpiroCross carries both the flow and return and has at its heart a Spirotube, a spiral structure that ensures any micro bubbles in the fluid rise automatically, while dirt particles sink, enabling both to be removed from the system.

The effective removal of air and dirt is a key contributor towards ensuring a heating, or cooling, system operates to its optimum. It also helps prevent corrosion and any subsequent unwanted downtime.

Ashley added: “As well as the quality of design, in looks and performance, we worked out that the 3-in-1 functionality of the SpiroCross was also very cost effective. It was perfect for the application. We look forward to seeing how well this continues to help keep our system installation efficient over the next few years of maintenance.”

Thorpe Eco, also based in Goole, was established in 2014 by Ashley and his brother Scott.

Kevin Collins said the old restaurant had been warmed using mobile gas heaters. But while it had then been one of the top places to eat in the town customers complained about feeling cold.

Since the new system has gone in there has not been a single complaint.

Kevin said: “Now we can control it at the touch of a button, heating one half of the restaurant or the other, or the whole floor. It is excellent.”

The Capricorn, in Aire Street, has been tastefully restored as a family restaurant offering up to 200 covers, with its two centuries of heritage retained in the new look.

For more information on the Spirotech range, visit www.spirotech.co.uk.

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