



Leon Restaurant, Central London, UK

# Daikin VRV introduces 'neat heat' to London's Westend

**Daikin's new integrated air conditioning system is set to revolutionise the aesthetics of many commercial buildings in high streets throughout the UK.**

M&E contractor, Synecore, installed its first 'invisible' HVAC system, the Daikin VRV IV i-Series at Leon Restaurant, central London, to overcome tight space restrictions and achieve maximum climate control efficiency.

## **Project requirements**

Air conditioning systems most commonly require an outside space - either a back alley or roof space - to accommodate the bulky

condenser unit, but Daikin have created a unique system that is entirely installed indoors with only grilles visible from the outside, which can be discretely disguised within the existing architecture, or signage.

One of the first application of this all-new patented system was by Synecore for its long standing client and healthy fast food restaurant chain, Leon.

Synecore has been the contractor of choice for HVAC design and installation for Leon sites over several years, with the majority of the projects taking place across London, where outside space is at a premium.

## LEON RESTAURANT, LONDON, UK

Through using the all-new Daikin VRV IV i-Series, the new Leon site in Fenchurch Street could open sooner, thanks to the system's unobtrusive design and low operating sound, making planning permission simpler.

Not only is the new Daikin integrated system quieter and more discreet, it is also quicker and more cost effective to install, as the unit is split into two elements – a heat exchanger and compressor.

The heat exchanger is integrated within the ceiling, with an outside vent. It's V-shaped heat exchanger and high performance fan combination offers higher air flow and static pressure, thus resulting in higher efficiencies compared to a standard outdoor unit installed indoors. The compact compressor element can be installed indoors, within an office, storage room, kitchen or technical area.

Being installed inside and within two parts means the amount of pipework is minimised, so there is no requirement for a costly crane for rooftop installation or sound insulation.



*"It was an honour to be the first M&E contractor to install the all-new Daikin VRV IV i-Series. There is no doubt, that I would recommend this system to clients looking for a space saving solution for their properties air conditioning and heating in the future."*  
Synecore's HVAC Manager, Gary Piper

**To find out more visit**

**[www.daikineurope.com/city secret](http://www.daikineurope.com/city secret)**

## CASE STUDY | DECEMBER 2016

### The solution

Synecore connected two 5 HP i-VRV systems – one to serve the restaurant area and one in the kitchen. The compressor was neatly installed in a cupboard under the stairs, completely out of sight.

Not only is this system much more aesthetically pleasing and practical for retail developments, but it also simple to install and provides fantastic overall efficiency to keep energy bills down. As for maintenance of the air conditioning system, every element is easy to access and the time taken will be no different to a conventional air conditioning system.

*"To be able to install such a discreet and highly efficient air conditioning system will hugely benefit many high street retailers across the UK, but particularly in London, where sourcing outside space for a condenser can be challenging,"* explains Synecore's HVAC Manager, Gary Piper.

*"Daikin's strapline for this product is 'Keep looking, you'll never find me', which is entirely appropriate."*

*At Leon, Fenchurch Street, you can't visibly see any sign of the air conditioning system on the exterior of the building, as it is concealed by a glass canopy. Inside, the units could have also been disguised fully, however, Leon preferred the industrial exposed look of the pipework and utilities."*

*This is a fantastic example of how hidden the units are when installed, as the neat heat exchanger units are positioned by the front door and in the kitchen area is right under the noses of both customers and staff and yet totally unobtrusive."*