

Press Release
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Stunning Anglesey HUF HAUS Restaurant Goes Green with Stiebel Eltron

A stunning new restaurant in Anglesey is using eco friendly heat pump technology to provide heating and hot water.

Backed by the Timpson retailing family, the distinctive Oyster Catcher restaurant is aiming to become one of North Wales' leading dining destinations, and has also incorporated a Cadet Chefs' Academy.

The glass fronted Oyster Catcher in Rhosneiger – on the site of the old Maelog Lake Hotel – has been designed and built by HUF HAUS, the renowned German manufacturer of top of the range pre fabricated houses for 100 years. All technical installations in HUF HAUS are planned and executed by redblue energy UK Ltd, a subsidiary of HUF HAUS.



The restaurant has 600 m² of commercial space, a heated building volume over 3000 m³ and the heat load requirement of 32 kW due to the commercial usage of the building. A project of that scale required a leading brand in the energy field and redblue energy UK Ltd appointed Stiebel Eltron UK.

Stiebel Eltron UK technical director John Felgate said: "We went through a lot of different configurations and designs before hitting on a perfect system that matches the specific brief of the restaurant owners and redblue energy UK Ltd. At Stiebel Eltron we pride ourselves on being able to offer a bespoke system for each project we undertake, working alongside the property owner and redblue energy from the very start to ensure each green energy system works to maximum efficiency."

The building has incorporated a state-of-the-art WPF32 Set heat pump system.

Torsten Schneider, Head of Technics for redblue energy UK Ltd, said: "We assessed the energy requirements of the building and specified a ground source heat pump to meet the restaurant's demanding requirements. The WPF32 Set heat pump set was matched to the requirement of the building and the twin compressor system offers a failsafe solution, with each heat pump able to run independently if needed. A fast response hot water solution was specified for use during peak demand periods when the restaurant is really busy, and the WPF32 is able to meet this demand quickly and efficiently."

The Stiebel Eltron UK heat pump – installed through a bore hole system – will provide space heating for the restaurant mainly through an innovative air heating system with CO₂-controlled permanent fresh air supply and high efficiency heat recovery as well as hot water for the wash rooms and the kitchens.

Mr Felgate added: "The restaurant owners were committed to developing an eco-friendly venue and are delighted with the performance of the system so far. HUF HAUS properties and their subsidiary redblue energy UK Ltd are the perfect partners for Stiebel Eltron products, providing planning, design, manufacturing and installation to the highest standards in Germany."

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Stiebel Eltron

Tel: 0151 346 2300

Email: info@stiebel-eltron.co.uk

Web: www.stiebel-eltron.co.uk