



## Unico Keeps On Delivering At Mezemiso

### Introduction

Located on the 15th floor of the elegant Hyatt Regency Hotel on the Albert Embankment in London, the Lebanese and Japanese-inspired Mezemiso restaurant was opened six years ago. Originally specified for its aesthetic qualities and energy efficient performance, the Unico Small Duct High Velocity system continues to provide ideal levels of air conditioning within the spectacular venue.

With its panoramic location over the Thames, Mezemiso features a stunning interior decor that mixes copper and metallic tones set against the moody blue colour scheme, creating an ambience that reflects the fusion of cultures and cuisine. Floor to ceiling windows bring in the night sky whilst extensive wall and ethereal unique atmosphere for those who are dining, enjoying cocktails or revelling in exhilarating late night DJs and musical entertainment.

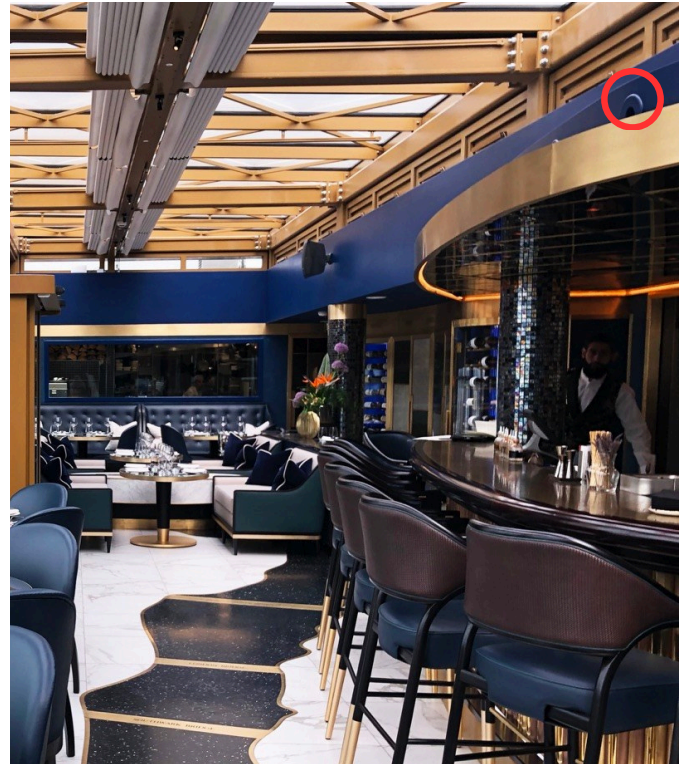
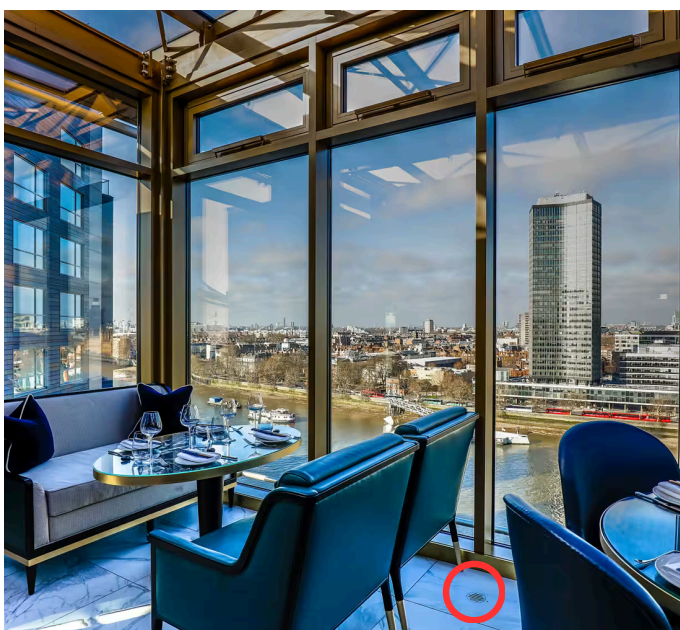
# The Unico System<sup>®</sup>

3-in-1 heating, ventilation & cooling solution

# Mezemiso

Design details such as floor mosaics, fibre optic lights and stunning open fire places in the exterior bar area, cigar and shish terrace, help to create a unique and unforgettable experience where comfort is a number one priority.

For the designer and client, a key element of the specification of the air conditioning system was the need for complete integration with all the visual design elements of Mezemiso' beautifully created interior. This included a dramatic curved bar, which mirrored the path of the Thames, as well as a bespoke wine cabinet and humidor. The installation also needed to ensure the perfect interior temperature and comfort levels for users of the venue at all times of the year whatever the occasion, especially during those



warmer summer days when the interior could feel the full effects of the sun through the large areas of glazing.

The Unico System has met all these requirements, with highly discreet room outlets being the only visible manifestation of the installation. Offering highly energy efficient performance and all year round dependability, the system has been built around a condensing unit serving two Unico Air Handlers. One is located out of sight in the ceiling void above the kitchen. From there, it is connected by flexible supply tubing to virtually indiscernible high level linear wall outlets positioned on the wall above the bar.

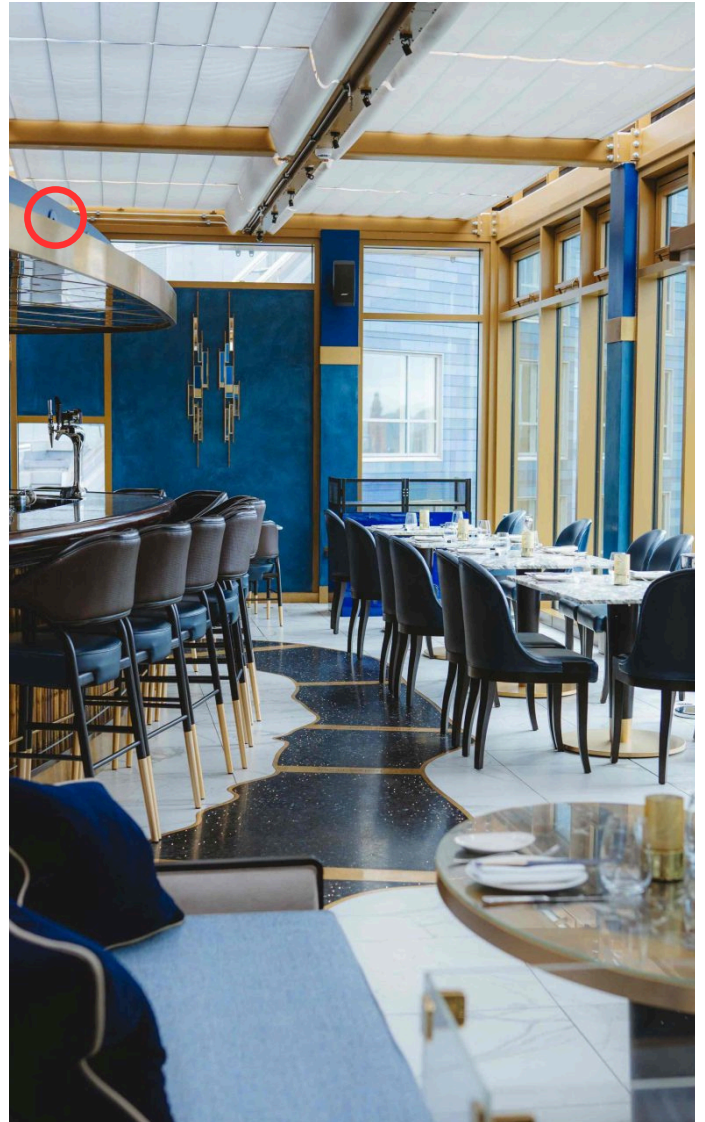


The second unit has been installed under the floor and supplies conditioned air to designer circular metallic finish round floor outlets. These are discreetly located in front of the floor to ceiling windows, forming the perfect complement to the marble flooring, uniquely designed handmade dining tables and copper toned chairs.

In air conditioning mode and coping with temperatures of up to 30 degrees C on a hot day, the Unico System's operational design means that diners are not subject to any uncomfortable drafts, or cold spots within the space. The temperature variation is no more than +/- 1 degree C floor to ceiling.

## Results

There's no doubting the contribution that the Unico System makes to the complete Mezemiso experience. It was a long-term investment and, " It's worked well, " according to Dillon Lingard, Chief Engineer & Security Manager. With continued routine maintenance that includes filter changes, the system will offer excellent service for years to come.



Installation Date  
July 2022

Property Type  
Restaurant and bar

System Specification  
2430 installed at high level  
3642 installed in the floor void