# KVF - CAPTURE JET™ HOOD

With low-velocity makeup air system on the front face

## Overview:

Halton exhaust hoods are designed for use in high energy commercial kitchens and show kitchens.
Halton KVF hoods with Capture Jet™ are proprietary kitchen exhaust hoods, that efficiently capture and extract the thermal plume from heavy duty and live fuel cooking equipment. The combination of Capture Jet™ and the provision for make-up air through the hood's front face at low velocity helps capture and contain the heat load with 30 to 40% lower exhaust airflow.

## Features:

- **Compliant design:** Halton Capture Jet™ hoods comply with AS1668.2 as proprietary kitchen exhaust hoods designed to proven and tested standards. (ASTM F1704.VDI2052)
- **Safe:** Halton's KSA filters are UL 1046 certified to prevent the spread of flames from the kitchen into the exhaust plenum and duct.
- **Efficient:** Capture Jet™ technology uses controlled horizontal and vertical air curtains to contain the exhaust air and move it toward the filters for efficient removal. Provision for supply of Make-up Air through the hood's front face at low velocity increases the hoods capture efficiency up to 40%.
- **Effective:** Halton's KSA filters use cyclonic action to efficiently separate contaminant particles. Independent tests verify that 95% of particles (10µm and above) are removed.
- **Low maintenance:** High efficiency removal of oil particulate keeps the exhaust duct and exhaust fan cleaner and reduces formation of combustible deposits.
- **Healthy:** Louvred nozzles in the front of the canopy provide fresh air to maintain a comfortable work environment for chefs. Provision for supply of Make-up Air through the front hood's face at low velocity further improves the comfort for kitchen staff. The HACCP certified KSA filters are easily removed and washed on site in the pot-washer with hot soapy water to maintain kitchen hygiene.
- **Easy:** Capture Jet™ Hoods are easy to install with full perimeter hanging rails and power leads with plugs for quick connection to lighting circuits by installers.

Capture Jet™ technology
Up to 40% reduction in airflow rates

Cyclonic filter
95% efficient on 10um and above particles

Integrated supply air
Better capture and comfort


T.A.B.™ technology
Quick airflow rates measurement

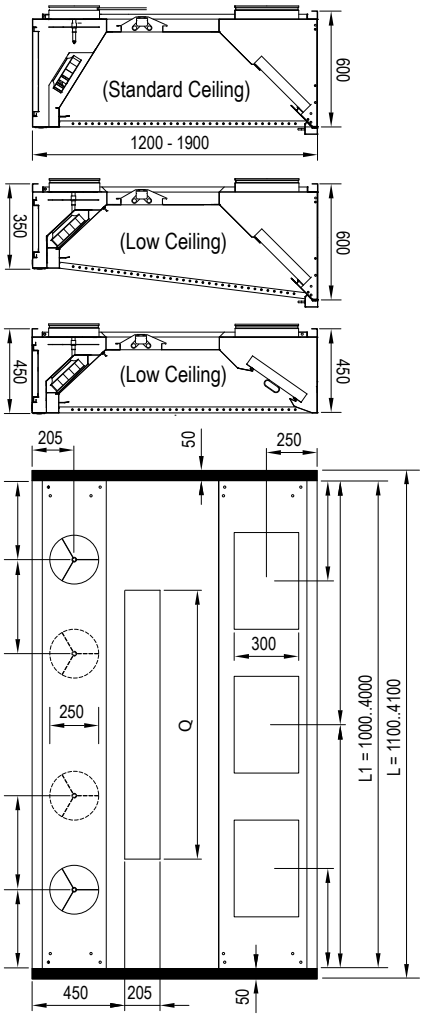
## Recommended Combinations:


M.A.R.V.E.L.
Extend airflow reduction to up to 64%

Capture Ray™ technology
Neutralises grease vapours and particles

Built-in Fire Suppression
Engineered & pre-installed from factory

## Dimensions:




Notes:
1. The dimensions shown are for modular sections only. Longer hoods are assembled using a combination of separate modules to make delivery and on-site handling easier.
2. Other Capture Jet™ air supply possibilities or connections are available on request.

LOCATION OF CONNECTIONS (mm)
Number of exhaust and supply connections to be assessed in relation to the length of the modules and the calculation of airflow rates depending on the configuration of the cooking appliances.

**Estimated Weight kg (h=600mm)**

| L/W | 1100 | 1300 | 1500 | 1700 | 1900 |
|---|---|---|---|---|---|
| 1100 | 86 | 91 | 97 | 107 | 113 |
| 1600 | 114 | 119 | 125 | 136 | 141 |
| 2100 | 141 | 147 | 152 | 164 | 170 |
| 2600 | 169 | 174 | 180 | 193 | 199 |
| 3100 | 196 | 202 | 207 | 222 | 228 |

## Typical Specification Text:

Kitchen Exhaust Hood shall comply with the requirements or NCC 2015 and AS1668.2 2012. Constructed from 1.2 mm AISI 304 Satin finish with fully welded exhaust plenum. The hood shall be supplied complete with vertical and horizontal Capture Jet™ technology, high efficiency UL classified multi-cyclone grease filters (KSA) and pressure measurement points, exhaust and supply air adjustment dampers, and flush light fittings to provide minimum 500 lux at the cooking surface. The size shall be as indicated in the drawings. The hood will be designed to save energy and capture efficiency will be calculated using convective heat calculations methods. Make-up air will be supplied at low velocity through the front face of the canopy.



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