



LFU - LAMINAR FLOW UNITS

Installation on the ceiling in combination with hoods or ventilated ceilings



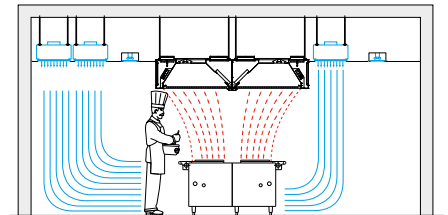
Overview:

Halton laminar flow units are designed for a combination use with hoods or ventilated ceilings in high energy commercial kitchens and show kitchens. Halton LFU laminar flow units are a well-designed make up air strategy that guarantees the efficiency alongside the final Indoor Air Quality (IAQ) inside the kitchen. They are designed to break the speed of the fresh air carried by the supply ductwork, distribute it equally inside the units and laminarise the flow.

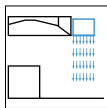
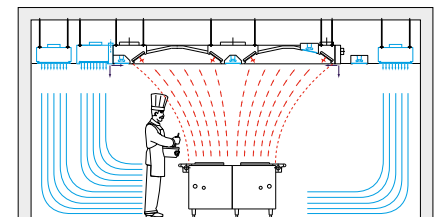
Features:

- **Compliant design:** Halton Laminar Flow units comply with any integration requirements, with possibilities of customisation.
- **Efficient:** Contributes to saving energy compared to traditional diffusers by contributing to exhaust airflow rates reduction of the hoods and ventilated ceilings.
- **Effective:** Halton Laminar Flow units contribute directly to good working conditions and productivity improvement by improving indoor air quality and the perceived temperature.
- **Healthy:** Specific design of the dampers and the association of a honeycomb structure to the perforated front face "laminarise" the air flow, resulting in a continuous flow of fresh air.
- **Easy:** Halton Laminar flow units are easy to install with a wide range to match any integration units, and standard dimensions to fit false ceilings with a 600x600mm grid. Also designed to facilitate easy cleaning.
- **Make-Up air:** The unit's makeup air strategy contributes not only to guarantee this efficiency but also to the final Indoor Air Quality (IAQ) inside the kitchen.

LFU units combined with hoods:



LFU units combined with a ventilated ceiling:



Laminar flow supply
Better smoke
capture and
comfort

Dimensions of the standard units with vertical connections (Recommended):



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 fluorescent light fittings with installation hatch 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.

Due to continuous product research and development, the information contained herein is subject to change without notice.

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