



UVF - CAPTURE RAY™ HOOD

With UV exhaust treatment & Low Velocity make-up air face panel



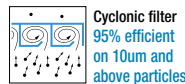
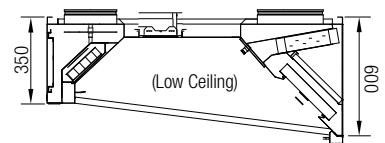
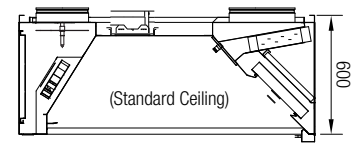
Overview:

UVF exhaust hoods are designed for use in all commercial and show kitchens, especially those with horizontal ducting. UVF hoods are equipped with the UV Capture Ray™ technology that neutralises the grease carried by the exhaust air. By carefully selecting the number of UV tubes, airborne cooking odours will be reduced so that it can negate the need to discharge at a high level from the building. UVF hoods have the latest generation of patented Capture Jet technology and make-up air supplied through the front face to help capture and contain the heat load with 30-40% lower exhaust airflow.

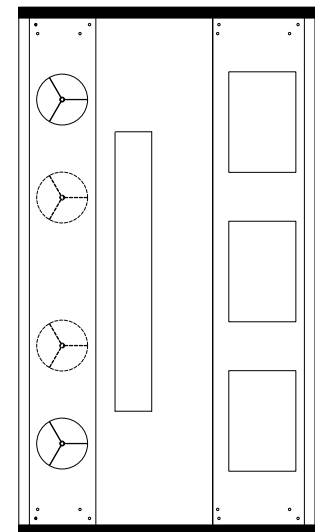
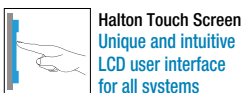
Features:

- **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 UL1046 certified to prevent the spread of flames from the kitchen into the exhaust plenum and duct. Safety interlocks remove power from the UV when filters or UV doors are opened and prevent ozone generation when the exhaust fan is not operating.
- **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. UV in the hood chemically destroys remaining fatty vapours for horizontal exhaust discharge.
- **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 front hood's face at low velocity can increase the hoods capture efficiency up to 40%.
- **Low maintenance:** High efficiency removal of oil particulate keeps the exhaust duct and exhaust fan cleaner and reduces formation of combustible deposit and vapours.
- **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 and power circuits by installers.

Typical Section & Plan:



Recommended Combinations:



*For dimensions refer to project drawing

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/B	1200	1300	1500	1700	1900
1200	101	106	112	122	128
1600	129	134	140	151	156
2100	161	167	172	184	190
2600	189	194	200	213	219
3100	216	222	227	242	248



Typical Specification Text:

Kitchen Exhaust Hood shall comply with AS1668.2 as a proprietary hood. Constructed from 1.2 mm AISI 304 Satin finish with fully welded exhaust plenum. The hood shall be supplied complete with UV treatment with operational & safety controls and with vertical and horizontal Capture Jet™ technology, high efficiency UL1046 Certified Cyclonic Filters (KSA) and pressure measurement points, exhaust and supply air adjustment dampers, and flush light fittings 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 calculation 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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