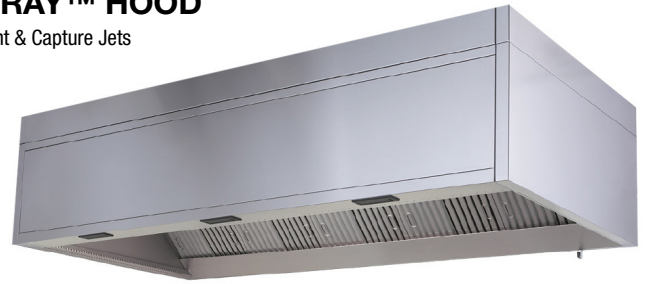




## UVI - CAPTURE RAY™ HOOD

With UV Exhaust Treatment & Capture Jets



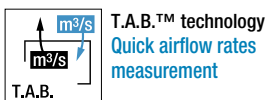
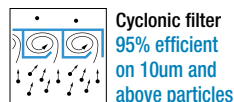
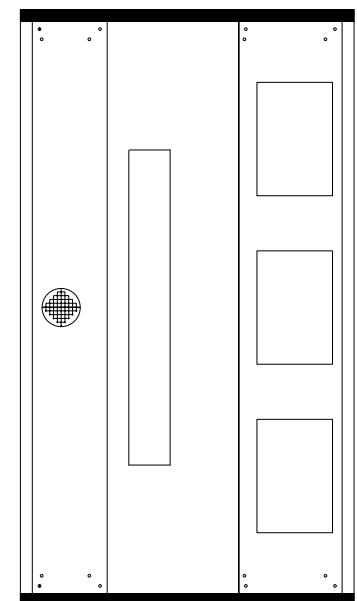
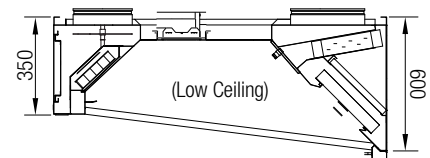
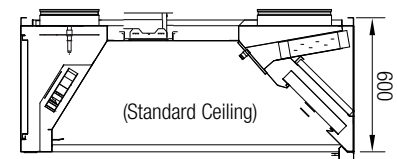
### Overview:

UVI exhaust hoods are designed for use in all commercial and show kitchens, especially those with horizontal ductwork. UVI 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. Capture Jet™ helps capture and contain the heat with upto 30% lower airflow.

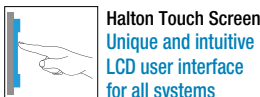
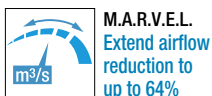
### Features:

- **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.
- **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.
- **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.
- **Low maintenance:** High efficiency removal of oil particulate and vapours keeps the exhaust duct and exhaust fan cleaner and reduces formation of combustible deposits.
- **Healthy:** 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.
- **Make-Up Air:** Is not included in UVI hoods - The exhaust air needs to be replenished into the kitchen by natural ventilation or by mechanical supply through ceiling or wall diffusers to maintain a slight negative pressure kitchen in the kitchen.

### Typical Section & Plan:



### Recommended Combinations:



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.

\*For dimensions refer to project drawing

### 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 2012 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 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 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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