

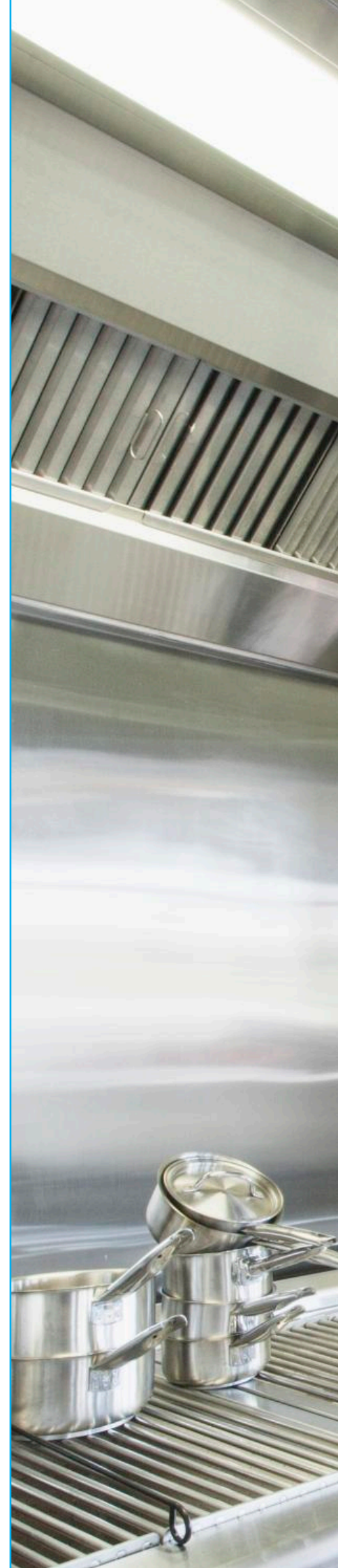
Halton®

Kitchen Ventilation Solutions

2022 EDITION



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Halton



STODDART

Halton®

A Professional Kitchen is always a very challenging and demanding setting. Kitchen ventilation plays an important role in providing a safe, comfortable and productive working environment within this setting. Halton is the world's leading supplier of commercial kitchen ventilation systems – including commercial kitchen exhaust hoods and ventilated ceilings. To achieve a good working environment, reduce energy consumption, mitigate risk and minimise the environmental impact, there are many things to consider and many valuable benefits that can be realised if considered early in the design process.

Halton and Stoddart offer the optimum solution in terms of combining safety, energy efficiency, indoor environment, air purification and system control. Engaging our ideas & technologies early in your design process can help you deliver smart ideas. We can help Kitchen Design Consultants and Mechanical Design Consultants bridge the interface between their respective fields of expertise to deliver complete solutions tailored for each unique kitchen design and building ventilation challenge. Our local engineering and manufacture provides quick response and efficient delivery to help keep projects on time and on budget.

Halton's proprietary kitchen exhaust hoods and ventilated ceilings are manufactured under license in Australia by Stoddart specifically to your requirements, while maintaining the internationally proven and accredited design.

Stoddart manufactures Halton Capture Jet™ canopies and ventilated ceilings as well as Pollustops™ air purification solutions, demand based kitchen ventilation systems (MARVEL™) and Mobichef™ units. Stoddart can purchase other products from Halton or develop with halton, new products for our dynamic market.







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**Novotel
Darling Harbour**

- Sydney NSW, Completed 2014





Halton

**The
Lucky Squire**

- Gold Coast QLD, Completed 2020



Halton®

FSNI Transport Limited

- Auckland, NZ, Completed 2021







Halton

**Sean's
Kitchen**

- Adelaide SA, Completed 2015





KSA - CYCLONIC FILTER

KSA filters provide superior filtration for Capture Jet™ Kitchen Exhaust Canopies



Overview:

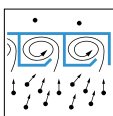
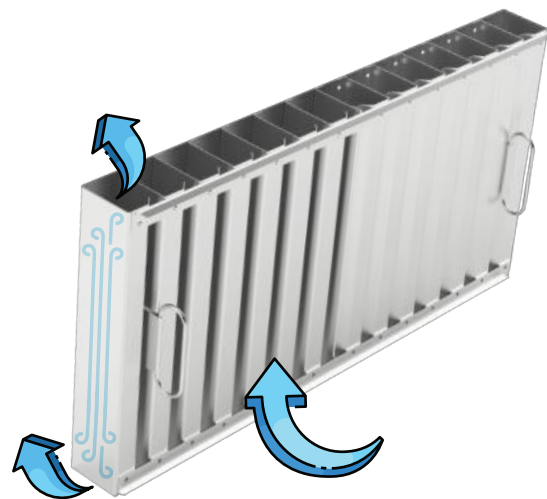
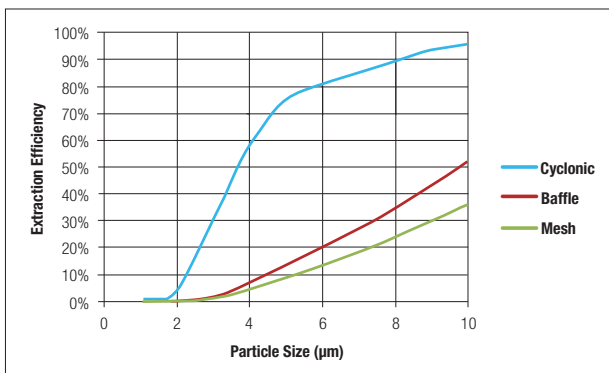
Mechanical grease filters are used to remove particles from the exhaust airflow and provide primary fire protection by preventing flames from spreading into the exhaust system. To ensure high-efficiency grease extraction, Halton have developed and patented the UL1046 and NSF-certified KSA multi-cyclone filter.

The unique KSA filter is constructed of multiple cyclone chambers with high fractional efficiency to remove 95% of grease particles sized ten microns and above by centrifugal separation. Grease and moisture particles drain from the inclined cyclone chambers into a grease collection cup for safe disposal & recycling.

The cyclone chambers maintain a constant pressure drop throughout the operating cycle so design airflows can be maintained with a lower exhaust fan operating cost. KSA filters are robust and can be easily removed and passed through a hood type dishwasher to keep the kitchen clean and hygienic. Independent laboratory tests prove that this is the most efficient mechanical grease filter on the market.

Features:

- **Flame & Spark Arrestance: AS1668.1 2015 (Clause 6.2.9):** Requires that exhaust systems with duct lengths exceeding 10 m and/or with possible exposed flame or embers generated by the cooking processes, the filters must be UL1046 Certified. Every KSA filter carries a "UL1046 classified" certification stamp.
- **Hygienic:** NSF-certified for safe use over food preparation areas to remove grease from the air and prevent grease from falling back onto the food and cooking appliances. Durable Stainless steel (AISI 304) construction allows for easy removal and cleaning in the dishwasher.
- **Efficient:** (AS1668.1-2012) KSA Filters have been tested using VDI 2052 standard test methods and are proven to remove over 95% of particles 10µm size and above. The non-clogging design ensures ongoing contaminant removal with lower fan energy cost.



Cyclonic filter
95% efficient
on 10µm and
above particles



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 UL1046 Certified Cyclonic 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.



KVF - CAPTURE JET™ HOOD

With low-velocity makeup air system on the front face



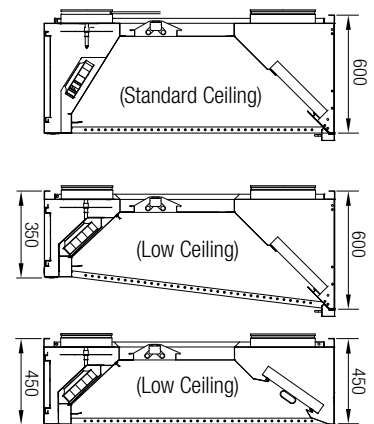
Overview:

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.

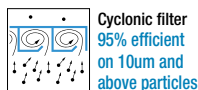
Features:

- **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 UL1046 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.

Typical Section & Plan:



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



Cyclonic filter
95% efficient on 10µm and above particles



Integrated supply air
Better capture and comfort



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

Recommended Combinations:



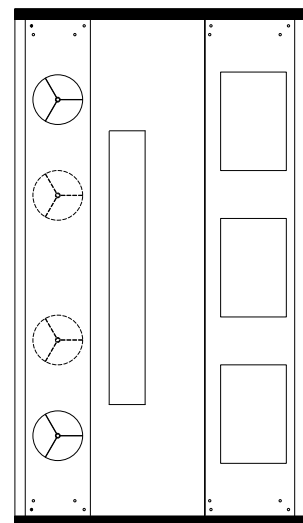
M.A.R.V.E.L.
Extend airflow reduction to up to 64%



Capture Ray™ technology
Neutralises grease vapours and particles



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



*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/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 UL1046 Certified Cyclonic 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.



KVI - CAPTURE JET™ HOOD

With Capture Jets™



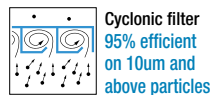
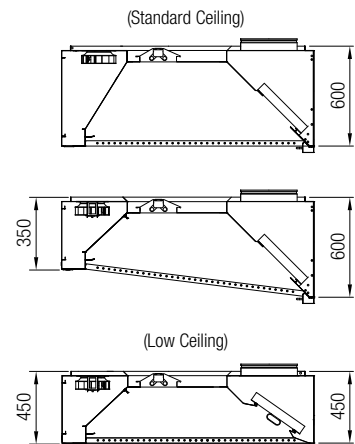
Overview:

Halton exhaust hoods are designed for use in high energy commercial kitchens and show kitchens. Halton KVI 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. Capture Jet™ helps capture and contain the heat load with up to 30% lower exhaust airflow.

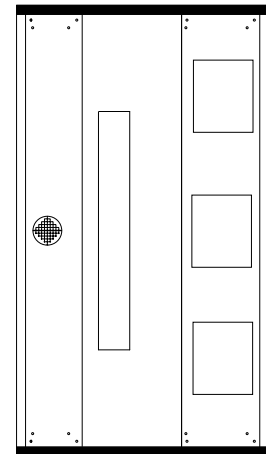
Features:

- **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.
- **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.
- **Low maintenance:** High efficiency removal of oil particulate 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 circuits by installers.
- **Make-Up air:** Is not included in KVI 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:



*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	1100	1300	1500	1700	1900
1100	78	83	88	93	98
1600	103	108	113	118	123
2100	128	133	138	143	148
2600	153	158	163	168	173
3100	178	183	188	193	198



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 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 calculation methods. Make-up air must be supplied at low velocity by others.



KVX - EXHAUST HOOD



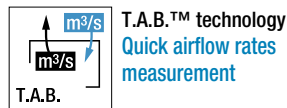
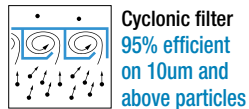
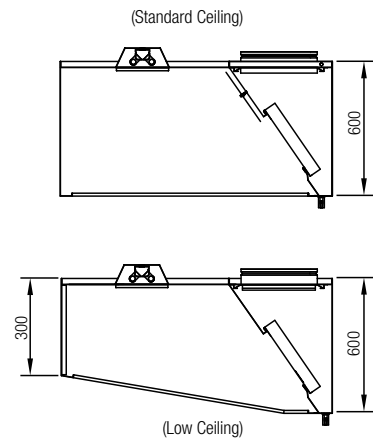
Overview:

Halton exhaust hoods are designed for use in commercial kitchens and show kitchens. Halton KVX hoods are proprietary kitchen exhaust hoods, that capture and extract the thermal plume through high efficiency cyclonic filters.

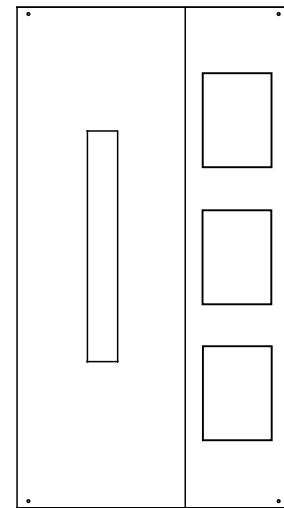
Features:

- **Compliant design:** Halton Exhaust hoods comply with AS1668.2 as proprietary kitchen exhaust hoods designed to proven and tested standards. (ASTM F1704)
- **Safe:** Halton's KSA filters are UL1046 certified to prevent the spread of flames from the kitchen into the exhaust plenum and duct.
- **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:** 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:** Halton Exhaust Hoods are easy to install with full perimeter hanging rails and power leads with plugs for quick connection to lighting circuits by installers.
- **Make-Up air:** Is not included in KVX 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:



*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.

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	1100	1300	1500	1700	1900
1500	53	59	65	71	77
2000	71	77	83	89	95
2500	85	91	97	103	109
3000	101	107	113	119	125

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 high efficiency UL classified multi-cyclone grease filters (KSA) and pressure measurement points, exhaust 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 calculation methods.



KVL - LOW SIDEWALL CANOPY

With Capture Jet™ for High Efficiency Extraction



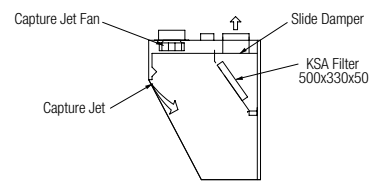
Overview:

Halton KVL Low Sidewall hoods are designed for efficient capture and extraction of the emissions from fryers and grills in Quick Service Restaurants and commercial kitchens. The Capture Jet™ effectively captures the contaminated air with minimum exhaust airflow and the flame arrestor filters efficiently separate particles from the thermal plume.

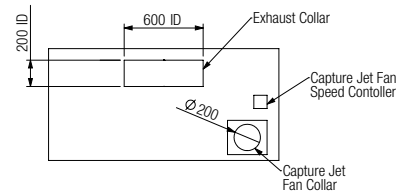
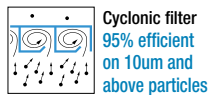
Features:

- **Effective:** Capture Jet™ reduces energy consumption with up to 50% lower exhaust airflow than normal wall hoods. (Performance tested to ASTM F1704)
- **Efficient:** KSA Filters for up to 95% removal of particles 10µm size and above.
- **Safe:** KSA Filters for UL1046 certified flame arresstance.
- **Hygienic:** Stainless steel (AISI 304), welded construction.
- **Ease:** T.A.B.™ testing and balancing taps to allow simple airflow rate balancing & commissioning.
- **Lights:** LED down Lights provide Warm light at 500 Lux.
- **Options:** Cladding above hood can have optional return for plate shelf (see image right) or Perforated front face for low velocity supply of make-up air.

Typical Section & Plan:



Typical End View



Typical Collar/Fan Size

*For dimensions refer to project drawing

Recommended Combinations:



Typical Specification Text:

Kitchen Exhaust Hood must be low height sidewall type (1) with Capture Jet™, UL1046 Certified Cyclonic Filters (KSA), Capture Ray™ UV-C lamps, T.A.B.™ pressure ports and LED Down lights. The hood will be designed to performance standard ASTM1704 and manufactured from 1.2 mm AISI 304 Satin Finish with fully welded exhaust plenum. The hood will be supplied with ANSUL fire suppression and Plate Shelf option or perforated Front for integrated make-up air.



KCJ - CAPTURE JET™ VENTILATED CEILING

With low-velocity makeup air



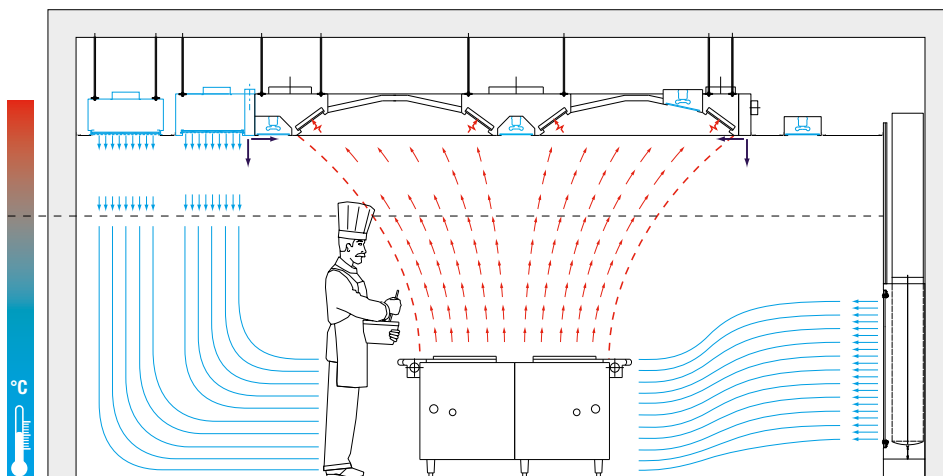
Overview:

Halton ventilated ceilings are designed for use in open commercial kitchens, production kitchens and show kitchens. The combination of Capture Jet™ and the provision for make-up air through the ceiling's face at low velocity helps capture and contain the heat load with lower exhaust airflow. Halton KCJ ventilated ceilings can be installed from 2300-3000 above floor level to provide a healthy open kitchen environment.

Features:

- **Compliant design:** Halton Capture Jet ventilated ceilings comply with AS1668.2 and are designed to proven and tested standards.
- **Efficient:** Capture Jet™ technology uses controlled angled 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.
- **Safe:** Halton's ventilated ceilings have enclosed exhaust plenums and KSA filters that are UL1046 certified to prevent the spread of flames from the kitchen into the exhaust plenum and duct.
- **Healthy:** KCJ ventilated ceilings provide an open design kitchen work environment for improved health and well-being.

Typical Section:



*For dimensions refer to project drawing

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

Cyclonic filter
95% efficient on 10µm and above particles

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

Laminar flow supply
Better capture and comfort

Recommended Combinations:

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

Halton Culinary Light
Kitchen specific LED based lighting system (KCJ Skyline)

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



Typical Specification Text:

Kitchen ventilated ceiling shall comply with AS1668.2 2012. Constructed from 1.2 mm AISI 304 Satin finish with fully welded exhaust plenum. The ventilated ceiling shall be supplied complete with Capture Jet™ technology, high efficiency UL1046 Certified Cyclonic Filters (KSA) fully welded exhaust plenums with 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 ceiling will be designed to save energy and capture efficiency will be calculated using convective heat calculations methods.



UVF - CAPTURE RAY™ HOOD

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



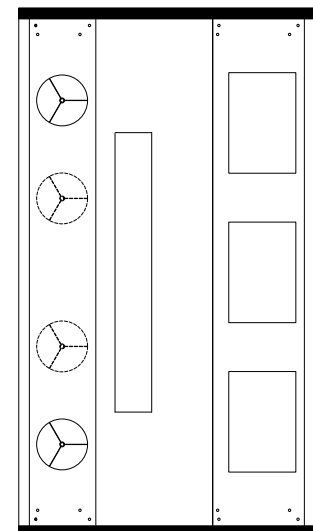
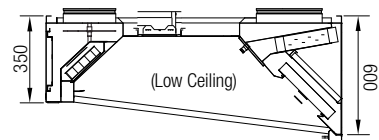
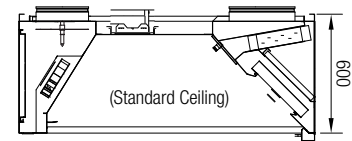
Overview:

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.

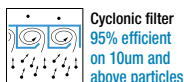
Typical Section & Plan:



*For dimensions refer to project drawing



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



Cyclonic filter
95% efficient on 10µm and above particles



Capture Ray™ technology
Neutralises grease vapours and particles



Integrated supply air
Better smoke 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%



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



Halton Touch Screen
Unique and intuitive LCD user interface for all systems



Pollustop Exhaust air Treatment unit

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.



UVI - CAPTURE RAY™ HOOD

With UV Exhaust Treatment & Capture Jets



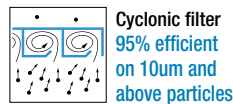
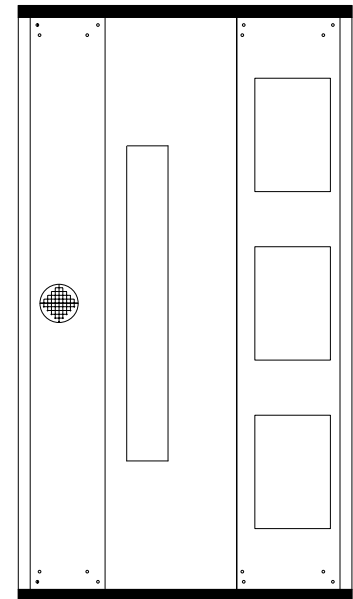
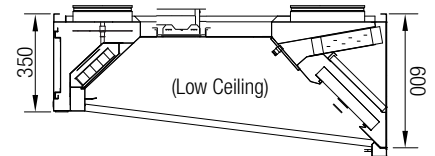
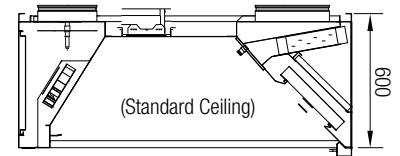
Overview:

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.

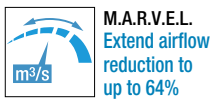
Features:

- **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:



*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 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.



UVL - LOW SIDEWALL CANOPY

With Capture Jet™ UV and Capture Jet™ for High Efficiency Extraction and Odour treatment



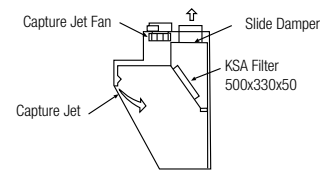
Overview:

Halton UVL Low Sidewall hoods are designed for efficient capture and extraction of the emissions from fryers and grills in Quick Service Restaurants where treatment of vapours & odours is required before discharging air into sensitive environments. The Capture Jet™ effectively captures the contaminated air with minimum exhaust airflow, the flame arrestor filters efficiently separate particles from the thermal plume and the Capture Ray™ UV-C neutralizes grease vapours and associated odour.

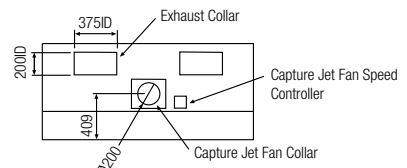
Features:

- **Effective:** Capture Jet™ reduces energy usage with up to 50% lower exhaust airflow than normal wall hoods. (Performance tested to ASTM F1704).
- **Efficient:** KSA Filters for up to 95% removal of particles 10µm size and above. Capture Ray™ UVC lamps neutralize grease and associated odour.
- **Safe:** KSA Filters for UL1046 certified flame arrestance.
- **Hygienic:** Stainless steel (AISI 304), welded construction.
- **Ease:** T.A.B.™ testing and balancing taps to allow simple airflow rate balancing & commissioning. UV Racks are easily removed for maintenance.
- **Lights:** LED down Lights provide Warm light at 500 Lux.
- **Options:** Cladding above hood can have optional return for plate shelf (see image right) or perforated front face for low velocity supply of make-up air.

Typical Section & Plan:



Typical End View



Typical Collar / Fan Size

*For dimensions refer to project drawing



Capture Jet™ technology
Up to 50% reduction in airflow rates



Cyclonic filter
95% efficient on 10µm and above particles



Capture Ray™ technology
Neutralises grease vapours and particles



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

Recommended Combinations:



Impregnated Carbon Filter
Reduces Urban Pollution



Integrated supply air
Better smoke capture and comfort



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



Typical Specification Text:

Kitchen Exhaust Hood must be low height sidewall type (1) with Capture Jet™, UL1046 Certified Cyclonic Filters (KSA), Capture Ray™ UV-C lamps, T.A.B.™ pressure ports and LED Down lights. The hood will be designed to performance standard ASTM1704 and manufactured from 1.2 mm AISI 304 Satin Finish with fully welded exhaust plenum. The hood will be supplied with ANSUL fire suppression and Plate Shelf option or perforated Front for integrated make-up air.



UCJ - CAPTURE RAY™ VENTILATED CEILING

With Capture Jets and low-velocity makeup air



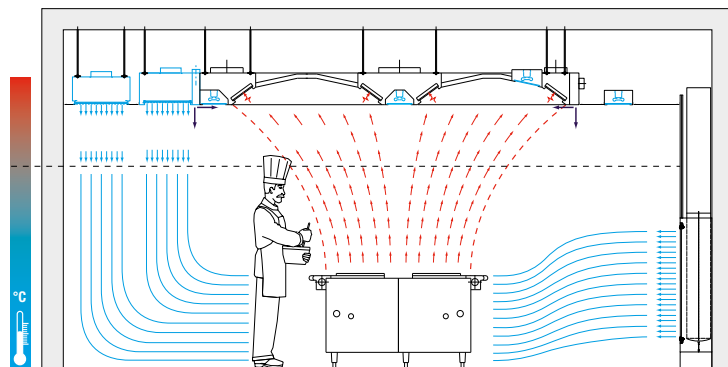
Overview:

Halton ventilated ceilings are designed for use in open commercial kitchens, production kitchens and show kitchens. Halton UCJ hoods with Capture Jet™ efficiently capture, filter and extract the thermal plume. The combination of Capture Jet™ and UV Capture Ray™ captures and contains the heat load, filters the particles and chemically treats the vapours to minimise exhaust discharges. Halton UCJ ventilated ceilings can be installed from 2300-3000 above floor level to provide a healthy open kitchen environment.

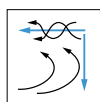
Features:

- **Compliant design:** Halton Capture Jet ventilated ceilings comply with AS1668.2 and are designed to proven and tested standards.
- **Efficient:** Capture Jet™ technology uses controlled angled and vertical air curtains to contain the exhaust air and move it toward the filters for efficient removal.
- **Effective:** Halton's FC combo filters efficiently separate contaminant particles and prepare the air for effective UV treatment.
- **Safe:** Halton's ventilated ceilings have enclosed exhaust plenums for hygiene and to reduce fire risk above the ceiling.
- **Healthy:** UCJ ventilated ceilings provide an open design kitchen work environment for improved health and wellbeing.
- **Low maintenance:** High efficiency removal of oil particulate keeps the exhaust duct and exhaust fan cleaner and reduces formation of combustible deposit and vapours.

Typical Section:



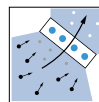
*For dimensions refer to project drawing



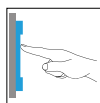
Capture Jet™ technology
Up to 40% reduction in airflow rates



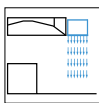
High efficient twin FC Filter
Compliant with DIN 18869-5



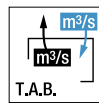
Capture Ray™ technology
Neutralises grease vapours and particles



Halton Touch Screen
Unique and intuitive LCD user interface for all systems

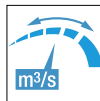


Laminar flow supply
Better smoke capture and comfort



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

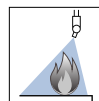
Recommended Combinations:



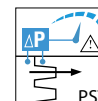
M.A.R.V.E.L.
Extend airflow reduction to up to 64%



Halton Culinary Light
Kitchen specific LED based lighting system (KCJ Skyline)



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



Pollustop Exhaust air Treatment unit
PST



Typical Specification Text:

Kitchen Ventilated Ceiling's shall comply with AS1668.2 2012. Constructed from 1.2 mm AISI 304 Satin finish with fully welded exhaust plenum. The ceiling shall be supplied complete with UV Treatment & controller and with Capture Jet™ technology, high efficiency flame resistance filters, fully welded exhaust plenums with 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 ceiling will be designed to save energy and capture efficiency will be calculated using convective heat calculations methods.



UWF - COLD MIST & WASH, UV FILTER HOOD

The UWF Wall Hood has make-up air face panels, Capture Jet™, UL1046 classified filters, UV Treatment and water mist with auto wash.



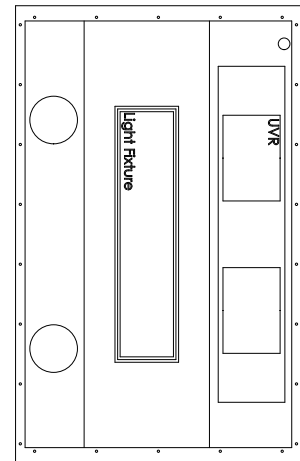
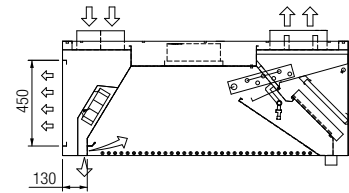
Overview:

Halton UWF exhaust hoods are designed for use where an exposed flame or embers may be present as part of the cooking process or where the length of an exhaust duct within the building exceeds 10 m. (ref AS1668.1 2015 Cl 6.2.9). The KSA filters are UL1046 Classified for flame and spark arresstance. Cold mist is sprayed onto filters to cool the exhaust air before it enters the exhaust system. The cyclonic action of KSA filters and cold mist, washes embers and contaminants from the airstream. UV treatment in the hood decomposes odorous vapours and a hot water wash cycle cleans away combustible deposits, reducing the cost of manual cleaning and mitigates the risk of fire. UWF hoods have perforated front face panels for make-up air to be supplied through the hood.

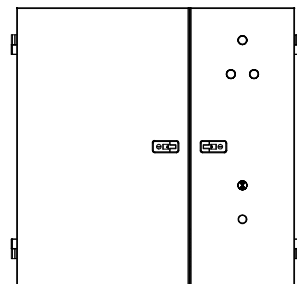
Features:

- **Design:** Complies with AS1668.2-2012 as proprietary kitchen exhaust hoods designed to proven and tested standards. (ASTM F1704, VDI 2052) Complies with AS1668.1-2015 for flame and spark arresstance.
- **Alternative Solution:** Where a separate exhaust system for charcoal cooking equipment is not possible, the UWF hood may be the key for an alternative solution (project specific review required)
- **Effective:** Halton Capture Jet™ technology is the controlled horizontal jets and vertical air curtains that improve capture and containment by 30 – 40%.
- **Efficient:** UL1046 Classified filters are required for flame and spark arresstance. UV generated ozone provides the most effective treatment of odorous cooking vapours. Cold mist & auto wash adds protection and separation of contaminants.
- **Auto Wash:** The UWF hood automatically washes its filters & exhaust plenum with hot soapy water and rinses away soot and oil deposits at the end of each day to maintain hygiene, reduce cleaning labour and reduce fire hazard.
- **Safe:** The auto wash cycle reduces potential for operator injuries associated with reaching into hoods for manual cleaning. Cooling airflows and oxidizing vapours mitigates the risk of duct fires and objectionable emissions.
- **Healthy:** Halton UWF hoods provide a cleaner, safer and healthier work environment for kitchen staff, customers and neighbours.
- **Easy:** Capture Jet™ Hoods are easy to install with full perimeter hanging rails and with power leads for quick connection by installers. The Water Control Cabinet has connection points for water, power and signals wires for BMS and Fan controls.
- The UWF can have Ansul R-102 or Piranha fire suppression added at the factory for a complete fire safety solution.

Typical Section & Plan:

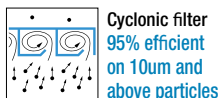
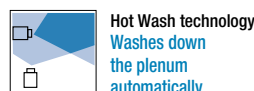


LED Down or Tube lights available



Water Control Cabinet

*For dimensions refer to project drawing



Recommended Combinations:



Notes:
Dimensions of hood, size and position of collars will be detailed on each job specific approval drawing. Large hoods must be supplied in sections. Purchaser must check site access constraints.

230V 10A power supply is required above left end of hood for lighting circuit (by others).
230V 10A power supply and 20mm Hot and Cold Water supply is required to the Water Control Cabinet (by others).
20mm Hot and Cold Water plumbing connections are required from cabinet to each Hood section (by others).

Typical Specification Text:

Kitchen Exhaust Hood must be a Proprietary design with UL1046 Certified Cyclonic Filters (KSA), water mist and auto wash, Capture Jet™ and Face make-up air provision. LED Down/Tube lights must be included to provide 500 Lux at the cooking surface. The hood will be designed to the performance standard ASTM 1704 and manufactured from 1.2 mm AISI 304 satin finish. The hood will be a Wall positioned unit with size and airflows as detailed on the approval drawing. The hood will be supplied with the remote Water Control Cabinet.



UWF-H - COLD MIST & WASH, UV FILTER HOOD

The UWF-H Wall Hood has make-up air face panels, Capture Jet™, Dual exhaust plenums with UL1046 classified filters, UV Treatment and water mist with auto wash.



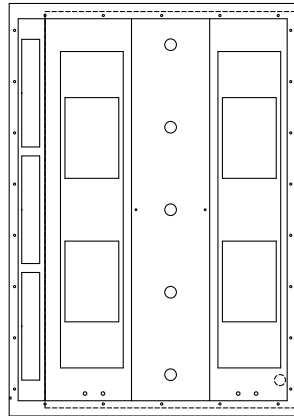
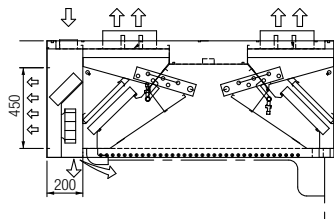
Overview:

Halton UWF-H exhaust hoods are designed for use where an exposed flame or embers may be present as part of the cooking process or where the length of an exhaust duct within the building exceeds 10m. (ref AS1668.1 2015 Cl 6.2.9) The KSA filters are UL1046 Classified for flame and spark arrestance. Cold mist is sprayed onto filters to cool the exhaust air before it enters the exhaust system. The cyclonic action of KSA filters and cold mist, washes embers and contaminants from the airstream. UV treatment in the hood decomposes odorous vapours and a hot water wash cycle cleans away combustible deposits, reducing the cost of manual cleaning and mitigates the risk of fire. UWF hoods have perforated front face panels for make-up air to be supplied through the hood.

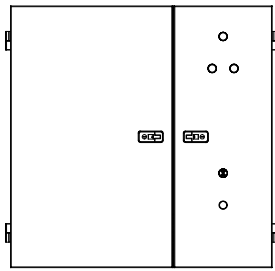
Features:

- **Dual Plenum:** Fast and efficient extraction over heavy cooking loads
- **Design:** Complies with AS1668.2-2012 as proprietary kitchen exhaust hoods designed to proven and tested standards. (ASTM F1704, VDI 2052).
Complies with AS1668.1-2015 for flame and spark arrestance.
- **Alternative Solution:** Where a separate exhaust system for charcoal cooking equipment is not possible, the UWF hood may be the key for an alternative solution (project specific review required).
- **Effective:** Halton Capture Jet™ technology is the controlled horizontal jets and vertical air curtains that improve capture and containment by 30 – 40%.
- **Efficient:** UL1046 Classified filters are required for flame and spark arrestance. UV generated ozone provides the most effective treatment of odorous cooking vapours. Cold mist & auto wash adds protection and separation of contaminants.
- **Auto Wash:** The UWF-H hood automatically washes its filters & exhaust plenum with hot soapy water and rinses away soot and oil deposits at the end of each day to maintain hygiene, reduce cleaning labour and reduce fire hazard.
- **Safe:** The auto wash cycle reduces potential for operator injuries associated with reaching into hoods for manual cleaning. Cooling airflows and oxidizing vapours mitigates the risk of duct fires and objectionable emissions.
- **Healthy:** Halton UWF-H hoods provide a cleaner, safer and healthier work environment for kitchen staff, customers and neighbours.
- **Easy:** Capture Jet™ Hoods are easy to install with full perimeter hanging rails and with power leads for quick connection by installers. The Water Control Cabinet has connection points for water, power and signals wires for BMS and Fan controls.
- The UWF-H can have Ansul R-102 or Piranha fire suppression added at the factory for a complete fire safety solution.

Typical Section & Plan:



LED Down or Tube lights available



Water Control Cabinet

*For dimensions refer to project drawing

Capture Jet™ technology
Better smoke capture and reduction of the exhaust airflow rates

Cold Mist technology
Sparks, grease and heat arrester

Hot Wash technology
Washes down the plenum automatically

Integrated supply air
Better smoke capture and comfort

Cyclonic filter
95% efficient on 10um and above particles

Capture Ray™ technology
Neutralises grease vapours and particles

Recommended Combinations:

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

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

Notes:
Dimensions of hood, size and position of collars will be detailed on each job specific approval drawing. Large hoods must be supplied in sections. Purchaser must check site access constraints.

230V 10A power supply is required above left end of hood for lighting circuit (by others).
230V 10A power supply and 20mm Hot and Cold Water supply is required to the Water Control Cabinet (by others).
20mm Hot and Cold Water plumbing connections are required from cabinet to each Hood section (by others).



Typical Specification Text:

Kitchen Exhaust Hood must be a Proprietary design with UL1046 Certified Cyclonic Filters (KSA), water mist and auto wash, Capture Jet™ and Face make-up air provision. LED Down/Tube lights must be included to provide 500 Lux at the cooking surface. The hood will be designed to the performance standard ASTM 1704 and manufactured from 1.2 mm AISI 304 satin finish. The hood will be an H-Type Island positioned unit with size and airflows as detailed on the approval drawing. The hood will be supplied with the remote Water Control Cabinet.





KWF - COLD MIST & WASH, FILTER HOOD

With UL1046 classified filters and water mist, auto wash, Capture Jet™. The KWF Wall hood has make-up air face panels.



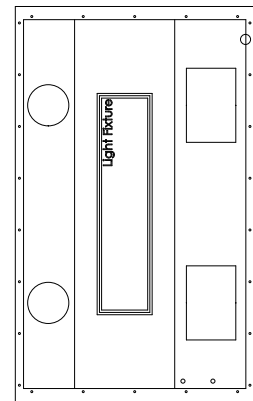
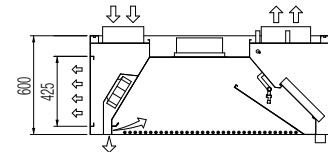
Overview:

Halton KWF exhaust hoods are designed for use where an exposed flame or embers may be present as part of the cooking process or where the length of an exhaust duct within the building exceeds 10m. (ref AS1668.1 2015 Cl.6.2.9). The KSA filters are UL1046 Classified for flame and spark arrestance. Cold mist is sprayed onto filters to cool the exhaust air before it enters the exhaust system. The cyclonic action of KSA filters and cold mist, washes embers and contaminants from the airstream. A hot water wash cycle cleans away combustible deposits, reducing the cost of manual cleaning and mitigates the risk of fire. KWF hoods have perforated front face panels for make-up air to be supplied through the hood.

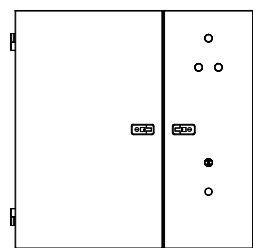
Features:

- **Design:** Complies with AS1668.2 as proprietary kitchen exhaust hoods designed to proven and tested standards. (ASTM F1704, VDI 2052) Complies with AS1668.1 2015 for flame and spark arrestance.
- **Alternative Solution:** Where a separate exhaust system for charcoal cooking equipment is not possible, the KWF hood may be the key for an alternative solution (project specific review required).
- **Effective:** Halton Capture Jet™ technology is the controlled horizontal jets and vertical air curtains that improve capture and containment by 30 - 40%.
- **Efficient:** UL1046 Classified Cyclonic filters are permitted for Flame and spark arrestance. The Addition of cold mist provides the ultimate protection and separation of contaminants.
- **Auto Wash:** The KWF hood automatically washes its filters & exhaust plenum with hot soapy water and rinses away soot and oil at the end of each day to maintain hygiene, reduce cleaning labour and reduce fire hazard.
- **Safe:** The auto wash cycle reduces potential for operator injuries associated with reaching into hoods for manual cleaning. The cool mist extinguishes live embers to reduce the risk of fire. The exhaust air is cooled below the flash point of oil vapours for safety.
- **Healthy:** The Halton KWF hood provides a cleaner, safer and healthier work environment for kitchen staff, customers and neighbours.
- **Easy:** Capture Jet™ Hoods are easy to install with full perimeter hanging rails and with power leads for quick connection by installers. The Water Control Cabinet has connection points for water, power and signals wires for BMS and Fan controls.
- The KWF can have Ansul R-102 or Piranha fire suppression added at the factory for a complete fire safety solution

Typical Section & Plan:



LED Down or LED Tube lights



Water Control Cabinet

*For dimensions refer to project drawing

Capture Jet™ technology
Better smoke capture and reduction of the exhaust airflow rates

Cold Mist technology
Sparks, grease and heat arrester

Hot Wash technology
Washes down the plenum automatically

Integrated supply air
Better smoke capture and comfort

Cyclonic filter
95% efficient on 10um and above particles

Recommended Combinations:

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



Typical Specification Text:

Kitchen Exhaust Hood must be a Proprietary design with UL1046 Certified Cyclonic Filters (KSA), water mist and auto wash, Capture Jet™ and Face make-up air provision. LED Down/Tube lights must be included to provide 500 Lux at the cooking surface. The hood will be designed to the performance standard ASTM 1704 and manufactured from 1.2 mm AISI 304 satin finish. The hood will be a Wall positioned unit with size and airflows as detailed on the approval drawing. The hood will be supplied with the remote Water Control Cabinet.

Notes:
Dimensions of hood, size and position of collars will be detailed on each job specific approval drawing. Large hoods must be supplied in sections. Purchaser must check site access constraints.

230V 10A power supply is required above left end of hood for lighting circuit (by others).
230V 10A power supply and 20mm Hot and Cold Water supply is required to the Water Control Cabinet (by others).
20mm Hot and Cold Water plumbing connections are required from cabinet to each Hood section (by others).



KWF-H - COLD MIST & WASH, FILTER HOOD

Dual exhaust plenums with UL1046 classified filters and water mist, auto wash, Capture Jet™. The KWF Wall hood has make-up air face panels.



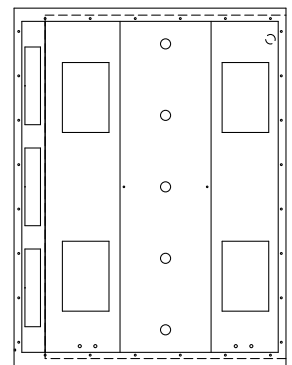
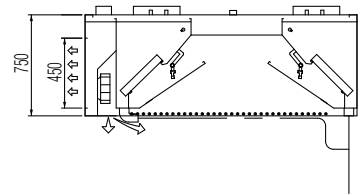
Overview:

Halton KWF-H exhaust hoods are designed for use where an exposed flame or embers may be present as part of the cooking process or where the length of an exhaust duct within the building exceeds 10m. (ref AS1668.1 2015 Cl.6.2.9). The KSA filters are UL1046 Classified for flame and spark arresstance. Cold mist is sprayed onto filters to cool the exhaust air before it enters the exhaust system. The cyclonic action of KSA filters and cold mist, washes embers and contaminants from the airstream. A hot water wash cycle cleans away combustibile deposits, reducing the cost of manual cleaning and mitigates the risk of fire. KWF hoods have perforated front face panels for make-up air to be supplied through the hood.

Features:

- **Dual Plenum:** Fast and efficient extraction over heavy cooking loads
- **Design:** Complies with AS1668.2 as proprietary kitchen exhaust hoods designed to proven and tested standards. (ASTM F1704, VDI 2052) Complies with AS1668.1 2015 for flame and spark arresstance.
- **Alternative Solution:** Where a separate exhaust system for charcoal cooking equipment is not possible, the KWF hood may be the key for an alternative solution (project specific review required).
- **Effective:** Halton Capture Jet™ technology is the controlled horizontal jets and vertical air curtains that improve capture and containment by 30 - 40%.
- **Efficient:** UL1046 Classified Cyclonic filters are permitted for Flame and spark arresstance. The Addition of cold mist provides the ultimate protection and separation of contaminants.
- **Auto Wash:** The KWF hood automatically washes its filters & exhaust plenum with hot soapy water and rinses away soot and oil at the end of each day to maintain hygiene, reduce cleaning labour and reduce fire hazard.
- **Safety:** The auto wash cycle reduces potential for operator injuries associated with reaching into hoods for manual cleaning. The cool mist extinguishes live embers to reduce the risk of fire. The exhaust air is cooled below the flash point of oil vapours for safety.
- **Healthy:** The Halton KWF hood provides a cleaner, safer and healthier work environment for kitchen staff, customers and neighbours.
- **Easy:** Capture Jet™ Hoods are easy to install with full perimeter hanging rails and with power leads for quick connection by installers. The Water Control Cabinet has connection points for water, power and signals wires for BMS and Fan controls.
- The KWF can have Ansul R-102 or Piranha fire suppression added at the factory for a complete fire safety solution

Typical Section & Plan:



Capture Jet™ technology
Better smoke capture and reduction of the exhaust airflow rates



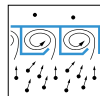
Cold Mist technology
Sparks, grease and heat arresster



Hot Wash technology
Washes down the plenum automatically

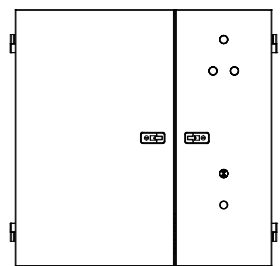


Integrated supply air
Better smoke capture and comfort



Cyclonic filter
95% efficient on 10um and above particles

LED Down or LED Tube lights



Water Control Cabinet

*For dimensions refer to project drawing

Recommended Combinations:



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



Typical Specification Text:

Kitchen Exhaust Hood must be a Proprietary design with UL1046 Certified Cyclonic Filters (KSA), water mist and auto wash, Capture Jet™ and Face make-up air provision. LED Down/Tube lights must be included to provide 500 Lux at the cooking surface. The hood will be designed to the performance standard ASTM 1704 and manufactured from 1.2 mm AISI 304 satin finish. The hood will be a Wall positioned unit with size and airflows as detailed on the approval drawing. The hood will be supplied with the remote Water Control Cabinet.

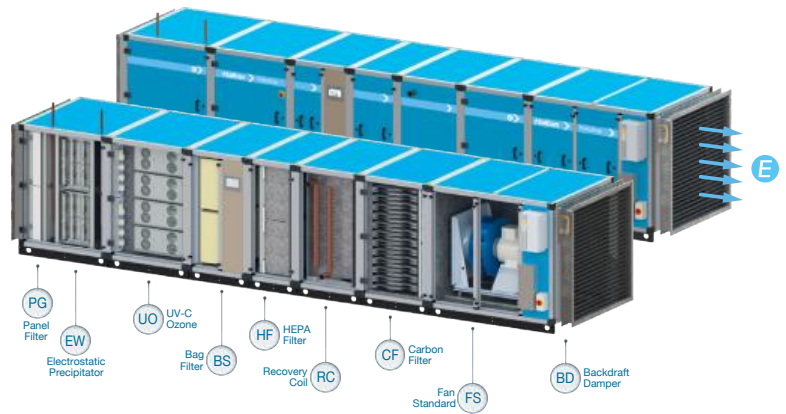
Notes:
Dimensions of hood, size and position of collars will be detailed on each job specific approval drawing. Large hoods must be supplied in sections. Purchaser must check site access constraints.

230V 10A power supply is required above left end of hood for lighting circuit (by others).
230V 10A power supply and 20mm Hot and Cold Water supply is required to the Water Control Cabinet (by others).
20mm Hot and Cold Water plumbing connections are required from cabinet to each Hood section (by others).



PST - POLLUSTOP

Exhaust Air treatment unit

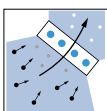


Overview:

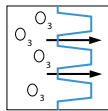
Halton Pollustop is specially designed for commercial kitchens operating in sensitive urban locations. Pollustop Air Purification Units are tailored to each project's needs to allow horizontal and low-level discharge of exhaust ductwork with reduced separation distances. The Pollustop's control system continuously monitors the condition of the filters & fan, regulates the system for optimum ongoing performance and communicates to operation personnel when maintenance is required.

Features:

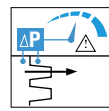
- **Efficient:** Multiple stages of progressive filtration provides extremely high fractional efficiency to allow horizontal & low-level discharge of exhaust ductwork with reduced separation distances.
- **Controlled:** The Controller continuously monitors the system and prevents exhaust operation if the filters are not in place and adjusts the fan speed as the filters load up to maintain exhaust airflow and ongoing contaminant removal. The Pollustop comes with a user interface Touch Screen for easy visual inspection of the system status and it alerts operations & maintenance personnel when the system requires service attention.
- **Clean:** Designed to work with Capture Ray™ UV technology whether integrated into hoods, ceilings or in the PolluStop unit itself. UV-C lamps create UV radiation that degenerates fatty compounds on surfaces and it generates Ozone that reacts with fatty vapours passing through the exhaust system.
- **Odour Removal:** UV-C technology is the most effective way to neutralize cooking vapours and their associated odours. UV-C lamps chemically decompose grease vapours and reduce associated cooking odours to a level allowing low level discharge of exhaust ductwork with reduced separation distances.
- **Safe:** NFX activated carbon filters in the final stage of the Pollustop capture surplus ozone produced by the UV-C lamps (when the cooking appliances are not generating maximum emissions) to prevent undue discharged into sensitive environments.
- **Quiet:** Acoustic insulation built into the unit's double-skin panels adsorbs and diffuses system noise. Pollustops designed with the exhaust fan included use a balanced centrifugal plug fan housed within the insulated unit.
- **Easy:** The modular configuration allows it to be adapted to fit most plant rooms. The unit can also be installed vertically or located externally with weather proof additions.



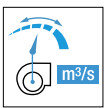
Capture Ray™ technology
Neutralises
grease vapours
and particles



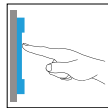
NFX active carbon filter
Controls ozone
emissions



Filter monitoring
Constant
control of the
filters load



**Fan monitoring
Control Platform**
Fan speed control
(constant airflow)



Halton Touch Screen
Unique and intuitive
LCD user interface
for all systems

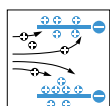


Balance Control
Adjusts the supply
& Exhaust

Optional Combinations:



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



Electrostatic Precipitator
Removal of
smoke particles



HEPA Filtration
Removal of
smoke particles



Typical Specification Text:

Kitchen Exhaust Air treatment unit designed to comply with the discharge requirements of AS1668.2 with fractional efficiency to allow low level discharge at reduced separation from openings and inlets. If the kitchen exhaust air may contain smoke, H-11 grade HEPA filters must be included in the unit to prevent undue discharge of contaminants. UV-C and Ozone generation must be included into the exhaust hoods or added as a UV module to the Pollustop unit. NFX grade granulated carbon filters must be included in the unit to provide the required exhaust airflow at the static pressure of the system. The unit must have controls to continuously monitor the system and prevent exhaust operation if filters are not in place and to adjust the fan speed as the filters load up to maintain exhaust airflow and ongoing satisfactory contaminant removal. The unit must have acoustically insulated panels and be modular in design to be configured for the available space. (If the Unit is to be installed externally, weatherproof cover structures must be provided).



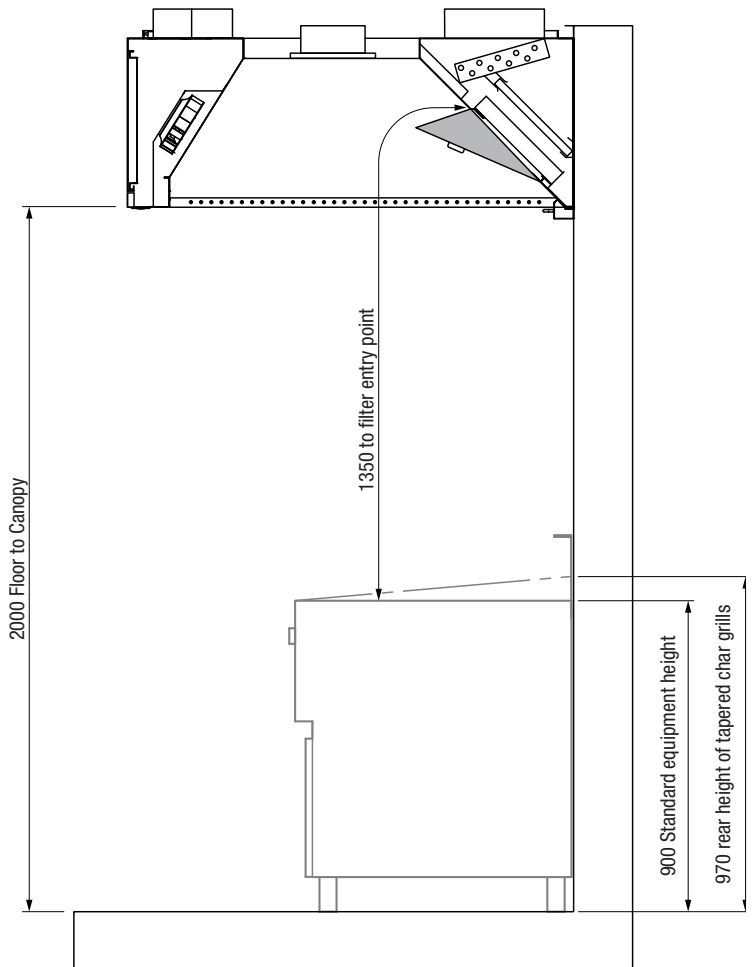
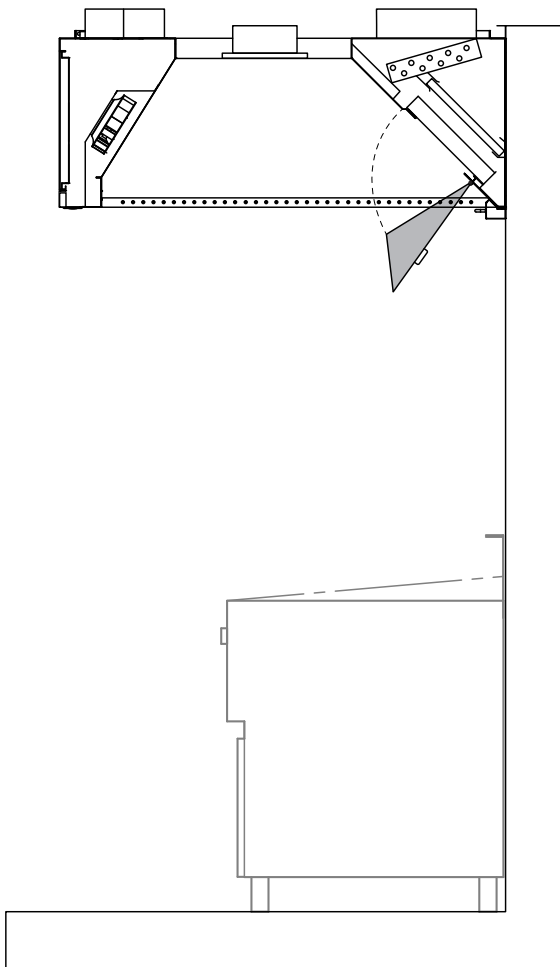
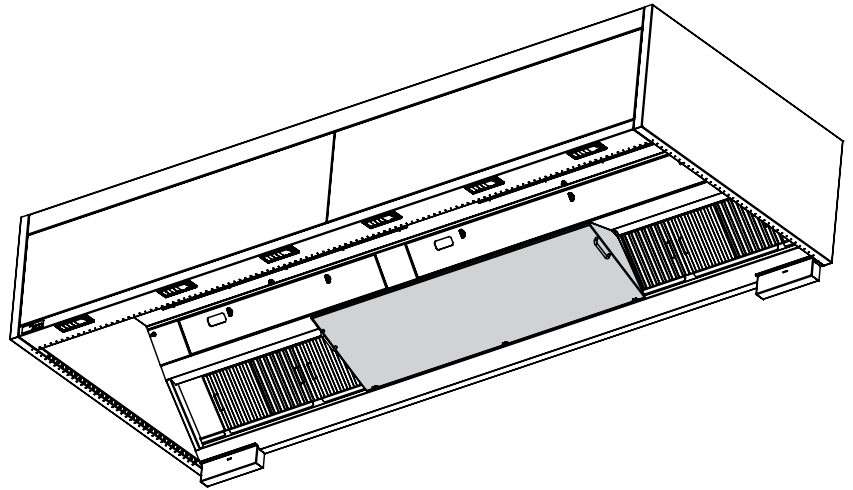
NON REMOVABLE HINGED FILTER COVER

Overview:

The hinged filter cover increases the distance from the flame source to the filter entry point, to the minimum distance of 1350mm in accordance with AS1668.2

Using stainless steel rivets the hinged filter cover is retrofitted on site to the existing canopy. It is positioned above the flame source i.e. Char grill and must extend 300mm either side of the equipment.

Available in two pre fabricated sizes: 1500mm and 1200mm.
Contact your Stoddart representative for custom size enquiries.





LFU - LAMINAR FLOW UNITS

Installation on the ceiling in combination with hoods or ventilated ceilings



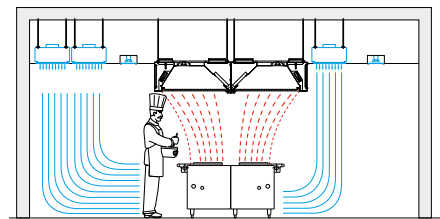
Overview:

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.

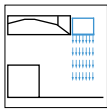
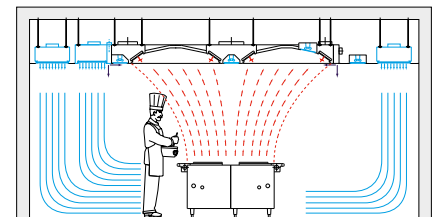
Features:

- **Compliant design:** Halton Laminar Flow units comply with any integration requirements, with possibilities of customisation.
- **Efficient:** UL1046 Classified Cyclonic filters are permitted for Flame and spark arresstance. 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 percieved 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:

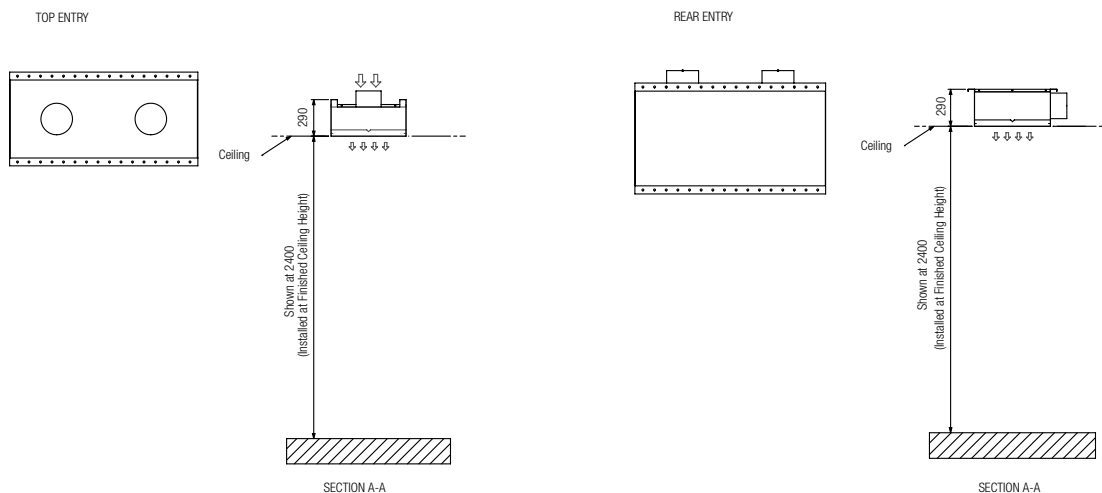


LFU units combined with a ventilated ceiling:



Laminar flow supply
Better smoke
capture and
comfort

Typical Section & Plan 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 UL1046 Certified Cyclonic 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.





ANSUL® R-102™ FIRE SUPPRESSION SYSTEMS

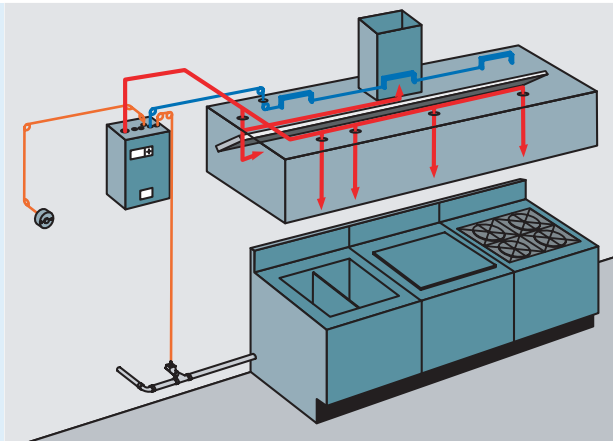
ANSUL R-102 Fire Suppression Systems discharge ANSULEX® Liquid Fire Suppressant, quickly knocking down flames and cooling hot surfaces, while generating a tough vapor securing blanket that helps prevent reflash. With a nearly neutral pH, ANSUL R-102 systems are exceptionally friendly to cooking equipment.

ANSUL R-102 systems are offered in two basic designs: appliancespecific, in which nozzles are aimed at specific hazard areas of each appliance; and overlapping, where nozzles are arranged to overlap and provide a “fire-free zone” throughout a group of appliances. Depending on the kitchen line-up, your trained ANSUL distributor can design, install and service a system that offers the ultimate protection for specific facilities.

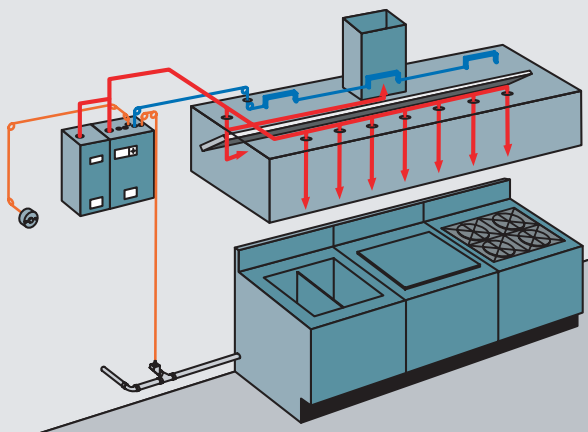
Customers Who Benefit From Ansul R-102 Systems

- Diners
- Fast-Food Chains
- Retail Food Courts
- Convenience Stores
- Hotel Kitchens
- School, College & University Cafeterias

R-102 APPLIANCE SPECIFIC DESIGN



ANSULEX® LIQUID FIRE SUPPRESSANT ■ TWO BASIC DESIGNS WITH PROVEN FUSIBLE-LINK
DETECTION AND RELEASE SYSTEMS ■ STAINLESS STEEL ENCLOSURES
UL300, ULC, MEA, ABS AND CE APPROVED AND LISTED,
ALONG WITH OTHER INTERNATIONAL APPROVAL AGENCIES ■ FIVE-YEAR LIMITED WARRANTY
ANSUL K-GUARD® EXTINGUISHER FOR MANUAL BACKUP



R-102 OVERLAPPING APPLIANCE PROTECTION



ANSUL® PIRANHA® FIRE SUPPRESSION SYSTEMS

The only agent-plus-water fire suppression hybrid on the market today, ANSUL PIRANHA systems outperform all conventional single-agent systems on a number of fronts. ANSUL PIRANHA systems attack fire using the rapid flame knockdown and securing capabilities of PRX™ Liquid Fire Suppressant. Then, the superior cooling effects of water follow, quickly cooling the cooking media and further helping to prevent reflash.

In UL300 testing, the ANSUL PIRANHA system cooled hot grease 15 times faster than single agent wet systems, required 60% less chemical agent, covered hazard areas better and provided a cost-effective means to protect the cooking equipment.

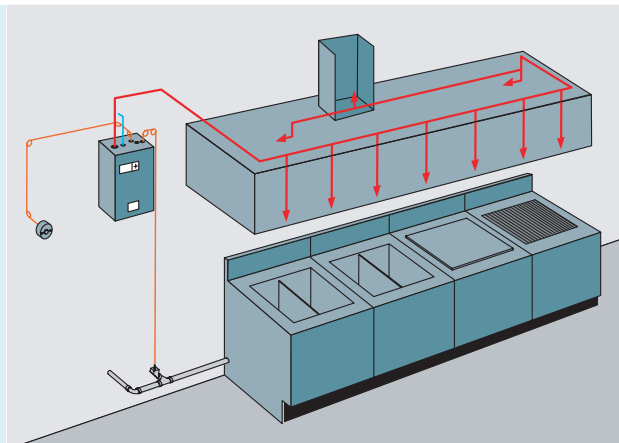
ANSUL PIRANHA systems are also available with fully self-contained water units to simplify installation. The Self-Contained Water Supply offers three minutes of water discharge to help assure hot oils and greases remain well below re-ignition temperatures.

ANSUL PIRANHA systems are available in various sizes that can be combined for multiple configurations to expand the suppression system coverage. Depending on your type of facility, your ANSUL PIRANHA distributor will design a system that offers you the ultimate in fire protection.

Customers Who Benefit From Ansul Piranha Systems

- Casual & Fine Dining
- Fast-Food Chains
- Culinary Schools
- Sports Complexes & Stadiums
- Four and Five start lodging facilities

PIRANHA SYSTEMS



PRX™ LIQUID FIRE SUPPRESSANT ■ OVERLAPPING PROTECTION

TWO BASIC DESIGNS WITH PROVEN FUSIBLE-LINK DETECTION AND RELEASE SYSTEMS

HYBRID DUAL-AGENT CONCEPT ■ STAINLESS STEEL ENCLOSURES

APPROVED AND LISTED UL300 & 2092; ULC C1254.6; ASSE 1001; AND IAPMO PS108-98

FIVE-YEAR LIMITED WARRANTY ■ OPTIONAL SELF-CONTAINED WATER SUPPLY

ANSUL K-GUARD® EXTINGUISHER FOR MANUAL BACKUP

woodson®

Culinaire®

ASADO®

Halton

CookTek®

Electrolux
PROFESSIONAL

airex®

ANETS

STODDART
PLUMBING PRODUCTS

GIORIK

AMERICAN RANGE

STODDART
INFRASTRUCTURE

METRO

SIMPLY
STAINLESS

ADANDE

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