



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

The UWI-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.



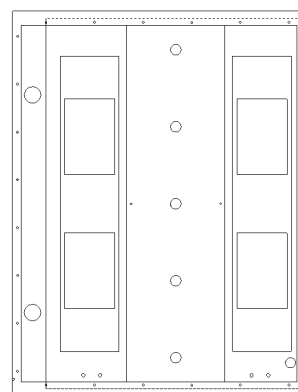
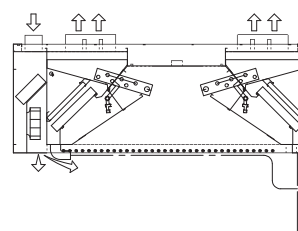
Overview:

Halton UWI-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 10 m. (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. UWI-H hoods require make-up air to be supplied by others through ceilings or wall registers or from adjacent enclosures.

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 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 UWI-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.
- **Safety:** 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 UWI-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 UWI-H can have Ansul R-102 or Piranha fire suppression added at the factory for a complete fire safety solution.

Typical Section / Plan Views:



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

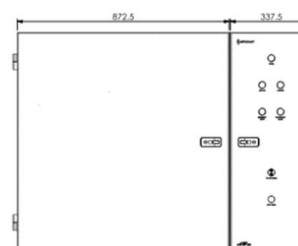


Cyclonic filter
95% efficient
on 10um and
above particles



Capture Ray™ technology
Neutralises
grease vapours
and particles

LED Down or Tube lights available



Water Control Cabinet

Recommended Combinations:



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



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



Pollustop
Exhaust air
Treatment unit
for low level discharge at reduced distance



Typical Specification Text:

Kitchen Exhaust Hood must be a Proprietary design with UL1046 classified filters, water mist and auto wash, Capture Jet™. 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 with minimum airflow calculated by VDI2052 method and manufactured from 1.2 mm AISI 304 satin finish. The hood will be a H-Type unit with size position 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).

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

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