

Overview

With capture Jets™

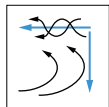
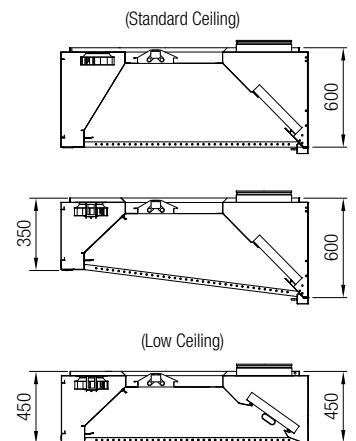
Halton exhaust hoods are designed for use in commercial kitchens and show kitchens. Halton KVI hoods with Capture Jet™ are proprietary kitchen exhaust hoods, that efficiently capture and extract the thermal plume from heavy duty and solid fuel cooking equipment. Capture Jet™ helps capture and contain the cooking effluent with up to 30% lower exhaust airflow.



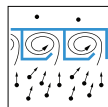
Features

- **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 for preventing 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.

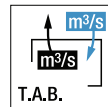
Typical Section & Plan



Capture Jet™ Technology
Up to 30% reduction
in airflow rates



Cyclonic Filter
95% efficient on 10µm
and above particles

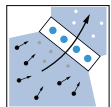


T.A.B.™ Technology
Quick airflow rates
measurement

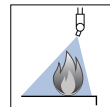
Recommended Combinations:



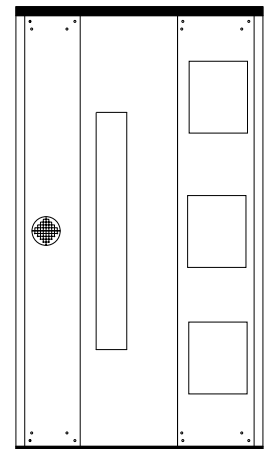
M.A.R.V.E.L.
Extend airflow
reduction of up to 64%



Capture Ray™ Technology
Neutralises grease
vapours and particles



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



*For dimensions refer to project drawing

Notes

LOCATION OF CONNECTIONS

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.

Typical Specification Text

Kitchen Exhaust Hood shall comply with the requirements or NCC and AS1668.2. Constructed from 1.2mm AISI 304 Satin finish with welded exhaust plenum. The hood shall be supplied complete with vertical and horizontal Capture Jet™ technology, high efficiency UL1046 Certified Cyclonic Filters (KSA) and TAB 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 the exhaust air flow will be calculated using convective heat calculations methods. Make-up air will be supplied at low velocity through the front face of the canopy.