

# Halton

– Inspiring kitchen environments





# The key to memorable service

**A good indoor environment** is a key factor in running a successful food service business and providing good service. Customers, staff and businesses all benefit. With fresh comfortable air in the dining area, customers feel relaxed and at ease, and with the ideal environment in the kitchen, staff perform at their best. The result is a popular and profitable business with an atmosphere that everyone appreciates.



# Improved quality, improved conditions

Halton is the expert in indoor environments. We are a leader in indoor air solutions globally, specialising in innovative products and systems that provide comfortable indoor air in a cost effective way. With our expertise we can improve the whole food service area – everything from kitchen, bar and dining areas, to lobbies and reception areas. Our innovative technologies eliminate odour migration from cooking to dining zones and the surrounding outdoor area. They reduce energy costs, improve hygiene, and provide a pleasant thermal environment with excellent indoor air quality, as well as increasing workplace safety. With these capabilities we can improve the total quality of your indoor climate – and your business.

## **Leading quality**

At Halton Foodservice we combine our highly professional services with the deepest technical understanding of Indoor Air Quality (IAQ) on the market. We use this knowledge to serve our customers with the most convenient, effective and cost efficient solutions for professional kitchen applications: institutional kitchens, theater kitchens, fast food and retail applications, and dishwashing areas. We take a total approach to kitchen ventilation, considering both supply and exhaust air systems, backing them up with the best product support. This helps foodservice operators around the world provide the highest quality service, and improve their profitability. And, with Halton systems looking after their indoor air, their jobs are made easier, letting them concentrate on their core business.

## **Ready to serve**

It is important for us to listen to our customers so that we can understand them and their needs. Our products are at work in the kitchens of the leading fast food chains, major hotels, and premier restaurants throughout the world. And, with customer satisfaction always in mind, we offer a total package and a highly flexible approach to tailor solutions to exactly meet your needs.





## Better business from healthier indoor air

**Customers.** With Halton Foodservice systems installed, customers can enjoy a pleasant dining temperature in an atmosphere free from unwanted kitchen odours. As a result they will be relaxed, more satisfied and may also extend their dining experience. Importantly, they are also more likely to be repeat customers.

**Staff.** Comfortable thermal conditions and IAQ are highly beneficial to food service businesses because staff are more productive. They also decrease the number of workplace accidents, reduce sick leave and employee turnover, and increase the popularity of kitchen work, facilitating recruitment.

**Business.** With a good indoor climate food service businesses gain from improved sales, increased competitiveness, controlled costs, lower energy usage and lower initial investment. These benefits are achieved through Halton's Capture Jet technologies. The lower air-flow and optimised ductwork save energy and initial cost, and the special KSA filters result in high levels of hygiene and savings in maintenance.



# Comfort and performance from good indoor air

## **Halton Capture Jet™ technologies**

With Capture Jet™ technologies Halton Foodservice delivers all the benefits of good indoor air to your food service business. We developed Capture Jet™ specifically to improve food service environments while reducing operational costs. Capture Jet's efficiency is based on our unique technology that reduces the effective net exhaust volumes while improving extraction efficiency with minimized fan and ductwork sizing. These features contribute to lower operational and servicing costs than with traditional systems, and greater energy savings for fast payback. In addition to being environmentally friendly, the cleaner ductwork improves fire safety.

## **Halton Capture Jet™ hoods**

Halton Capture Jet™ hoods prevent the heat and impurities produced by cooking appliances spreading to the work area. The hoods deliver a small air jet - the Capture Jet™ - that pushes the uprising thermal current to the filters. Compared to conventional exhaust-only hoods, Capture Jet™ is more efficient, reducing energy consumption by 30% due to its lower air flow rates – giving direct savings in both running and initial costs. Capture Jet™ hoods also include unique mechanical KSA grease filters, which remove 95% of grease particles sized 8 microns and above. These save energy and maintenance as the pressure loss is low and the stainless steel filters are easy to clean. Hoods



also include a T.A.B. system for easy system testing and balancing.

## **Ventilated ceilings**

Halton Ventilated ceilings are a flexible solution for kitchens where the heat loads are relatively low and aesthetics and openness are appreciated. Halton ventilated ceilings utilise a Capture Jet™ installed flush-to-ceiling surface to guide the heat and impurities to the exhaust sections. Supply air is introduced to the kitchen through low velocity units.

Our modular Cyclocell cassette ceiling is a complete ventilated ceiling system with exhaust and supply air, as well as lighting designed to ensure a completely clean line of sight. The modularity of the cassette ceiling enables you to add to or rearrange components to accommodate changes in the equipment set-up.



### **Halton Capture Ray hoods – Ultra-Violet Technology**

Many kitchens require emission control in their exhaust systems to comply with the increasing demand for environment friendly operations. Our Capture Ray hoods are based on Halton's patented Capture Jet™ solution, advanced mechanical KSA filter technology and a UV-C system for the destruction of grease generated in the cooking process. Our UV-C technology is scientifically tested and includes all the necessary safety features. Together, these features result in clean ducts and improved fire safety.

### **Demand based ventilation**

When energy usage is regulated by assessed cooking activities (steam, smoke and exhaust air temperature) significant savings in fan energy costs, maintenance and fan life are possible, as is a conditioned supply air during idle, low or non-cooking.

To ensure the total performance of kitchen ventilation, Halton also offers displacement ventilation and air flow management products for commercial kitchens, restaurants and bars.



### **Advanced air purification technologies**

Increasingly stringent environmental demands and building regulations have placed considerable limitations on the location of commercial kitchens. Odour control, smoke and the appearance of exterior exhaust ducts are all factors that need particularly careful consideration in foodservice environment design.

Pollustop is designed to be incorporated into commercial kitchen ventilation systems where the control of airborne pollutants at the discharge point is a requirement. Pollustop's filter assemblies remove airborne contaminants such as smoke and surplus ozone.





# Service system enhancements

## **Services Distribution**

The Unipoint utility services system provides a cost-effective method for distributing services in commercial cooking operations. Unipoint systems are custom-made and are expandable to accommodate virtually any cooking set-up. The pre-assembled Unipoint end units eliminate many costly field connections. Cooking equipment can be easily changed or re-arranged, and clean-up is made easier since pipes, junction boxes and conduits are not needed. Overall, Unipoint is an aesthetic and hygienic solution for distributing services in professional kitchens.



## **Fire Safety**

For enhanced fire safety, Halton provides proven and highly efficient solutions along with our ventilation systems. These include a fully automatic, stand-alone, non-electrical system that provides 24 hour protection for cooking equipment, extraction plenums and extraction duct spigots in commercial kitchen ventilation hoods.

## **Water wash systems**

Halton Foodservice offers automatic and manual washing systems for hoods and ceilings, which combine Capture Jet's efficiency with filter and exhaust plenum cleaning. These maintain grease extractor performance and keep the entire system running at peak performance. Better still, with our advanced design the filters do not have to be removed from the hood, reducing labour costs.





# For successful foodservice businesses

## R&D for customer satisfaction

Halton Foodservice invests more in research and development of commercial kitchen systems than anyone else in the industry. All our R&D is aimed at developing economical, flexible, productive and reliable solutions, which will give enduring life cycle benefits to our customers. We have our own R&D facilities on three continents, equipped with state-of-art tools like CFD, Schlieren and sound-measurement test facilities. We offer our clients these resources for tests, measurements and mock-ups in life-size, real-world conditions, enabling them to design and select the ideal system.

## Halton design tools

Halton Foodservice is dedicated to improving indoor air quality in foodservice facilities. To achieve this we use sophisticated methods and solutions to design systems with the optimal size and efficiency. Furthermore, we also provide a comprehensive package of design tools to assist our customers and their designers in selecting the best combination of Halton Foodservice products and systems. These tools include an electronic product catalogue, design and selection software HELP, energy analysis software HEAT and a commercial kitchen design guide.



# Enabling Wellbeing

Halton believes that high quality indoor air is the key to a healthier and more productive life. We make this possible by delivering leading indoor climate solutions internationally for users ranging from office environments to commercial kitchens and demanding marine applications.

## Halton Indoors

Halton Indoors develops, manufactures and markets high-quality indoor climate components and systems for public and commercial buildings, such as offices, hotels and health care facilities. We use our expertise to meet each customer's requirements, and to provide indoor environments that are healthy, comfortable, productive and energy-efficient throughout their life cycle.

## Halton Marine

Halton Marine offers the latest technology for cabin and galley ventilation, fire safety, airflow management and air distribution systems. We are one of the world's leading suppliers of HVAC for cruise ships, and focus on solutions that provide the highest standards of safety and comfort aboard ships and offshore installations. All our products comply with the highest international standards and certification.

## Halton Foodservice

Halton Foodservice specialises in indoor climate solutions for commercial kitchens and restaurants. Our six manufacturing units and global customer service network offer many high quality systems and solutions, including our Capture Jet™ technologies, which provide a superior thermal environment while also reducing initial and operational costs. Our expertise, flexibility and proprietary technology enable us to create memorable customer experiences, which increase the profitability and productivity of food service operations around the world.

## Halton Clean Air

Halton Clean Air manufactures advanced air cleaning solutions for public buildings, industry and private homes. Our products improve the profitability of our customers' operations by improving the indoor air quality and energy efficiency of their indoor environments, as well as the well being of their employees. Halton Clean Air's filter selection includes efficient, economical and environmentally friendly filtering solutions for offices, hospitals, laboratories, households, industrial and other indoor environments.



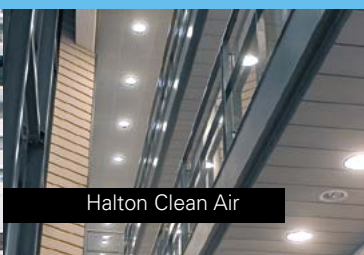
Halton Indoors



Halton Foodservice



Halton Marine



Halton Clean Air



[www.halton.com](http://www.halton.com) at your service  
Halton's website is a source for product, system and application information. With its comprehensive data, news and eServices the website is always at your service.

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