

Halton – Complete Commercial Kitchen Ventilation Solutions

– Energy Efficiency, Safety, Air Purification and Indoor Environment Quality



Halton Foodservice - Specialists In Commercial Kitchen Ventilation Solutions

Halton, is the world leader in the field of commercial kitchen ventilation, specialising in indoor air quality, safety, energy performance and environmental awareness. Based on an underlying desire for innovation and simplicity, our depth of knowledge and experience is second to none, a factor recognized by the professionals within the industry. Our Research & Development facility is acknowledged to be the industry benchmark with, at any one time, at least five or six new products under development.

Halton Foodservice has vast experience of all types of commercial kitchens around the world and offers the facility of taking a project from initial concept, through detailed design, manufacturing, on-site installation, testing & commissioning and post installation maintenance.

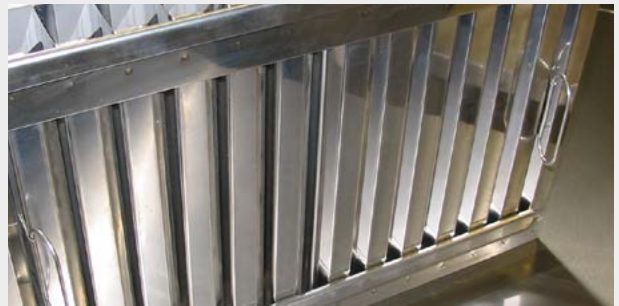
Ventilation Canopies featuring Capture Jet technology



Effective ventilation starts at the ventilation canopy. Halton Foodservice offers a range of wall, island and low level canopies which can include high efficiency patented Capture Jet™ technology. The Capture Jets create a capture and containment air curtain around the cooking equipment, thus allowing up to 40% reduction in exhaust airflow rates compared to traditional canopies to remove the same smoke load.

High efficiency KSA Filters

Canopies are fitted with Halton's unique KSA filters. They work on a multi-cyclone principle that removes 95% of grease of 10 microns or above. It has a unique filter honeycomb which creates a vortex within the extracted air and spins out the grease by centrifugal force. KSA filters are UL-accredited as flame-resistant and have NSF hygiene and safety approval.



M.A.R.V.E.L Demand Based Ventilation



M.A.R.V.E.L. is an innovative, patented and cost effective system that regulates fan activity according to the real demands of the cooking appliances, in real time and exhaust plenum per exhaust plenum in a totally independent manner. Associated to the Capture Jet™ technology, M.A.R.V.E.L. bring the exhaust airflow rates reduction to up to 64% and reduces the cost of commercial kitchen ventilation.

Air Purification Systems

Capture Ray technology

Efficient removal of grease particles and odour from commercial kitchen environments and discharge into the outside air is vitally important when meeting exacting environmental standards. Halton Capture Ray canopies fitted with UV-C cassettes remove odours and grease from discharge and ductwork. Halton Foodservice has installed over 1,000 UV-C canopies over the past 10 years.



Pollustop

Pollustop is an assembly of modular components resulting in acceptable air quality at the point of discharge. It can include UV-C technology, pre, bag & hepa filters, heat recovery, carbon filters (for reducing ozone levels) and fan units. Pollustop means that low-level discharge of commercial kitchen exhaust is now a viable proposition.



Ventilated Ceilings



Capture Jet ventilated ceiling

The design utilises the European 'Vaulted' format, which helps to guide the heat and impurities toward the extract sections. Supply air is delivered to the kitchen through a low-velocity unit. Ideal for cooking schools and restaurants.

Capture Jet and Water Wash ventilated ceiling

Design as above, these ceilings are aesthetically pleasing with clean site lines to the chef at work. Ideal for workplace restaurants, airports or wherever the cooking process is visible to the public. Ideal for large size kitchens like inflight catering, hospitals and canteens.

Custom made products

Thanks to the wider set of innovative solutions, a unique expertise and a global presence through 6 manufacturing units in the world, Halton offers the best freedom of expression for architectural projects and show kitchens.



Low velocity supply units

The make-up technology and design are both vital in order to guarantee the final total capture and containment of the canopies and staff comfort. Halton's range of stainless steel low velocity diffusers allows the kitchen air to be renewed on the principle of air displacement.



Fire Suppression Systems

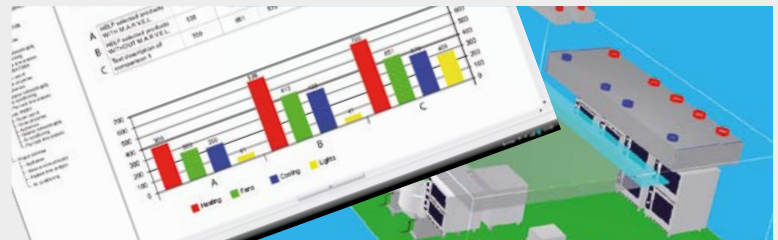


The integration by Halton of Ansul® R-102™ system in Halton's products provides a cost efficient global solution, fully compliant with Halton's products HACCP certification. The factory pre-installation leads to a better integration quality and reduces installation and commissioning time on site. Halton provides full service packages, from designing to installation and maintenance.

Halton experts provide an accompaniment for each single project, from the programme, the adjustment of the most suitable and effective solutions, to the carrying out and the operating.



Halton is a real partner. A complete tools proposal provides an efficient help to the design work, with a detailed payback time analysis.



Visit www.halton.com to find your nearest Halton agency.