

**Halton** Project Book

# Project Halton

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Halton Marine also designs solutions adapted to the unique requirements of the on board professional kitchens overseas.

Norwegian Epic (p. 32) - Emerald Princess (p. 33)

## We will probably never repeat it enough: Passion makes the difference!



Dear valued customer,

In 1982, Halton began to design its first solutions specifically developed for the unique ventilation requirements of professional kitchens for the European market, only 13 years after its founding in Kausala, Finland. The continually evolving Capture Jet<sup>TM</sup> technology was the first innovation that pushed the boundaries on what was possible and revolutionized the kitchen energy footprint.

What a journey it has been! From those humble beginnings we now have a presence in all continents. It would be very challenging to explain in short, how all of our innovations have transformed kitchens. Yet two figures speak for themselves. Halton Foodservice owns a remarkable 139 patents, with 142 others currently pending. They cover all aspects of kitchen ventilation systems, even areas where seemingly everything has already been discovered! In 2017, Halton will bring life to an area in kitchens that has not received the attention needed, Lighting! Working conditions in professional kitchens will be further enhanced by adding the first Human Centric dimension to a high efficiency Culinary Light.

We make your kitchens a better place to work in! The thought that drives us every day is to create environments that allow you and your guests to focus on the creativity and positive culinary experiences without a concern for the environment. Making this environment a reality while consistently saving from reduced energy use, is just another benefit from partnering with Halton.

This wouldn't be possible without a keen passion for innovation, needless to say, without passionate teams I am proud to work with, and above all, without sharing YOUR passion for food. The references gathered in this book represent a small sample of testimonies and achievements that embody this common passion that makes the difference. We are sure you will recognize yourself in any number of these venues.

Sincerely yours,

Georges Gaspar
Director Halton Foodservice



**Enabling Wellbeing** 

## Halton enables Wellbeing in Indoor Environments

Let your imagination flow! Imagine creating comfortable and productive environments combined with the highest safety and energy efficiency standards. Halton embodies this vision and turns it to reality with the world's leading indoor climate and indoor environment solutions.

We offer our clients the highest added value in the industry, from public and commercial buildings, health care and laboratories to commercial kitchens and restaurants, through to marine and offshore applications.

Our areas of expertise, products and solutions cover air diffusion, airflow management, fire safety, kitchen ventilation, emission control and indoor environment management.

We offer the facility of taking a project from initial concept, through detailed design, manufacturing, on-site installation, testing & commissioning and post installation maintenance.

#### A global, family-owned company

Founded in 1969 in Finland, Halton presently operates in 32 countries around the world, with annual sales of €200 million and over 1438 employees. The company has production facilities in 10 countries, extended to 13 with manufacturing licences, and owns 9 innovations hubs in 7 of them.



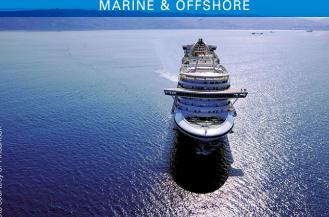












## Everything is pretty much just a question of passion

Halton Foodservice is the department of Halton group dedicated to solutions for the ventilation of professional kitchens and restaurants.

Halton Foodservice has vast experience of all types of commercial kitchens around the world. Its solutions combine Indoor Environment Quality, Safety, Energy Efficiency and Controlled Emissions, the four cornerstones of High Performance Kitchens.

#### A passion for food

Halton Foodservice is more than just a manufacturer. We truly share our customers' passion for exciting foodservice experiences. This pushes us to outperform and truly make commercial kitchens a better place in which to work. With Halton solutions, chefs and their staff will enjoy a creative and performing environment while guests will appreciate in comfort their culinary experience.

This passion even further expresses itself in the display concepts that represent amazing architectural and technical challenges. Creativity and pleasure!

#### A keen passion for innovation

Innovation, which is inherent in any "Industrial Passion" worthy of this name, depends on two fundamentals:

enthusiastic teams and cutting-edge and dynamic Research & Development.

The depth of knowledge and experience in our teams 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 five laboratories exclusively dedicated to ventilation in professional kitchens. These laboratories make up a powerful R&D network and are constantly opening up new horizons in the global improvement of our systems and solutions.

























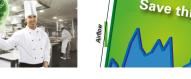




























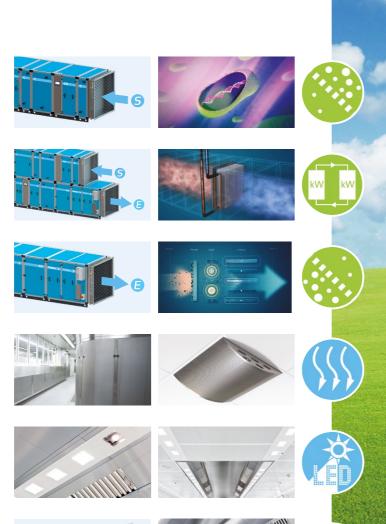


## Halton Completes the Circle of High Performance Kitchens

With the widest range of Air Handling Units specifically designed for the ventilation of professional kitchens, Halton completes the technology circle and provides the most efficient solutions for all stages of kitchen ventilation systems, from capture, extraction and discharge of the air to atmosphere, through to providing the cleanest and healthiest replacement air.

Before this launching, Halton was already providing the most comprehensive ventilation solutions, these being doubtless the most technological and advanced. The five times awarded Demand Controlled Ventilation system, M.A.R.V.E.L., is probably the best demonstration of this statement. In fact, combined with PolluStop exhaust units, it is the most efficient solution for establishing a restaurant anywhere with the lowest possible energy consumption

To complete the circle, only one link was missing: Kitchen Supply Air Handling Units (KAHUs) and naturally, the possibility to offer a unit combining exhaust and supply. That's what Halton Foodservice now









Human Centric Light

**Emissions** 

Capture

Fire

Suppression

Mechanical Filtration

Diffusion

Specialist Filtration



Air Quality

Control

Recirculation

units

Intuitive Controls

Duct

Monitoring

Energy

Recovery

Pollution

Control

Airflow Optimisation

## Halton solutions combine the four cornerstones, at all stages, to get High Performance Kitchens

A professional kitchen is a very demanding environment in which ventilation is always a challenge. Each technology, system or product developed by Halton is exclusively designed to combine one or more of the following objectives and this at every stage of a kitchen ventilation

- Energy efficiency;
- Indoor Environment Quality (IEQ);
- Food or Fire Safety;
- Controlled Emissions.

Our innovations constantly supply the widest and most efficient technical range in the field of kitchen ventilation. This enables our design to combine the four cornerstones at all stages of your kitchen ventilation. It generates a powerful synergy that leads to a High Performance Kitchen. A kitchen where efficiency works "hand-in-glove" with Wellbeing.







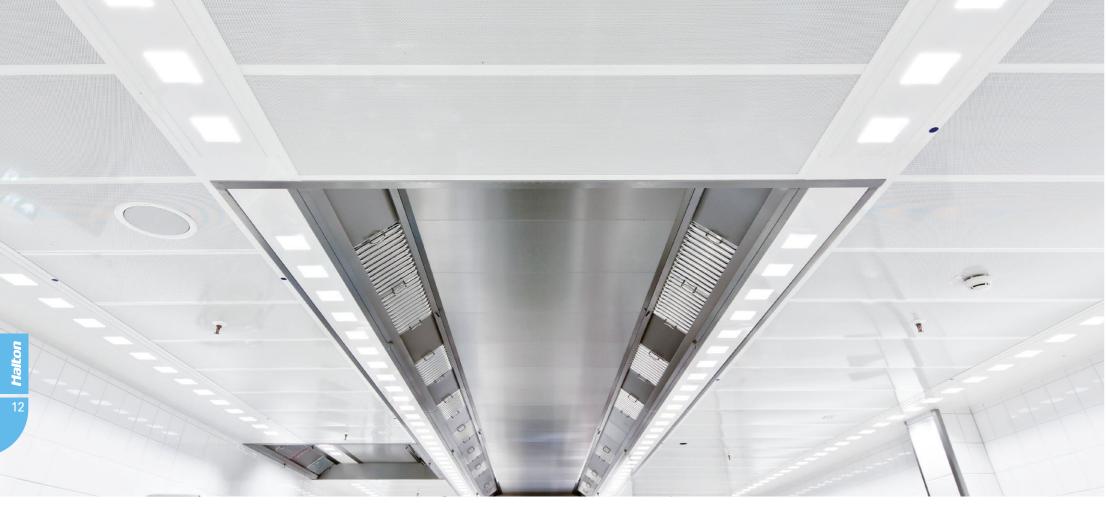
At 800 kWh/m², the catering business is the most energy-consuming activity out of all commercial and residential buildings in the United States, far ahead of the hospital sector (at 600 kWh/m²) (1). All things being equal, this observation may also be considered valid in Europe and in many other countries. It makes energy performance the most important aspect of the "High Performance Kitchen" concept.

#### Indoor Environment Quality (IEQ)

Lack of staff is one of the major challenges faced by commercial catering. The low appeal of the chef's profession is largely due to unpleasant thermal comfort. This is related to air temperature and speed, the heat radiated by cooking appliances and humidity. The Indoor Environment Quality (IEQ) is a wider notion that also encompasses lighting quality, sound pressure levels and visual comfort. All of these factors can be improved with a correctly designed and properly dimensioned air ventilation and conditioning system

Many restaurants today do not re-open after a major safety incident. Operators or owners not only have to deal with the interruption of business, but also face up to their responsibilities to the building's other tenants, customers, third parties, or cope with bad press. Safety is de facto a major concern in professional kitchens.

It is highly likely that future legislation may well stipulate that "fresh" air used for any process must be discharged back into the atmosphere at the same quality as that at which it was taken in. This will represent a real challenge for catering establishments in dense urban areas.













## Wago

#### MINDEN / GERMANY

- Capture Jet™ ventilated ceiling with integrated UV-C Capture Ray™ and Halton Culinary Light technologies KCJ-UV Skyline.
- Creative Capture Jet<sup>™</sup> ventilated ceiling with integrated UV-C Capture Ray<sup>™</sup> technology KCJ-UV.
- Ventilated ceiling for dishwashing areas with Halton Culinary Light technology KCV Skyline.
- Factory integration of Ansul R-102® Fire Suppression System FSS.
- Passive ceiling for neutral areas equipped with Halton Culinary Light technology KCP Skyline, integrated laminar flow units LFU and extraction boxes KBO.





## The Roseate

NEW DELHI / INDIA

- Capture Jet<sup>™</sup> hoods with integrated UV-C Capture Ray<sup>™</sup> technology UVI.
- Factory integration of Ansul R-102® Fire Suppression System FSS.















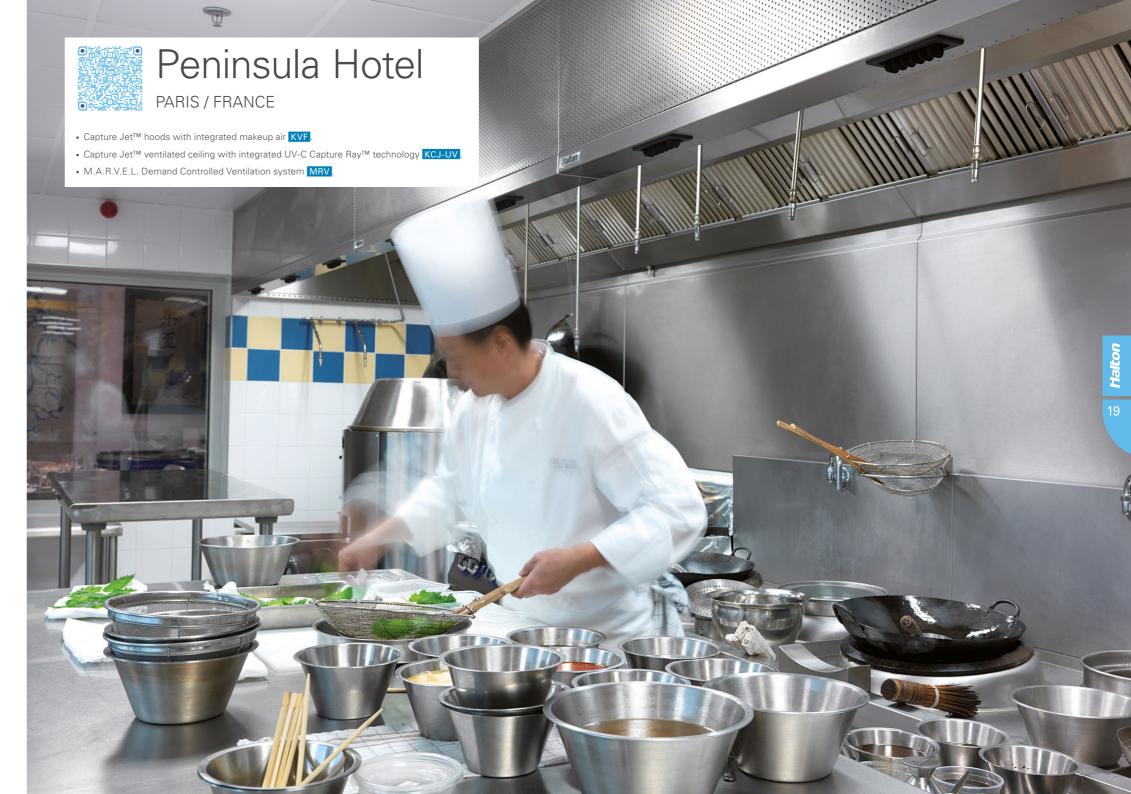














## George Brown College

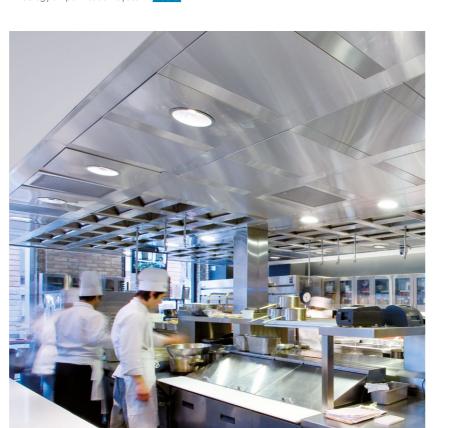
TORONTO / CANADA

- UL listed Capture  $\mathsf{Jet}^\mathsf{TM}$  hoods with and without integrated makeup air  $\mathsf{KVC}$   $\mathsf{KVE}$ .
- Cyclocell cassette ventilated ceiling with flat design and spotlights CCL.
- M.A.R.V.E.L. Demand Controlled Ventilation system MRV
- Integrated Fire Supression System FSS.

### Armani Hotel

DUBAI / UNITED ARAB EMIRATES

Creative round Capture Jet<sup>™</sup> hoods for show cooking KVI.











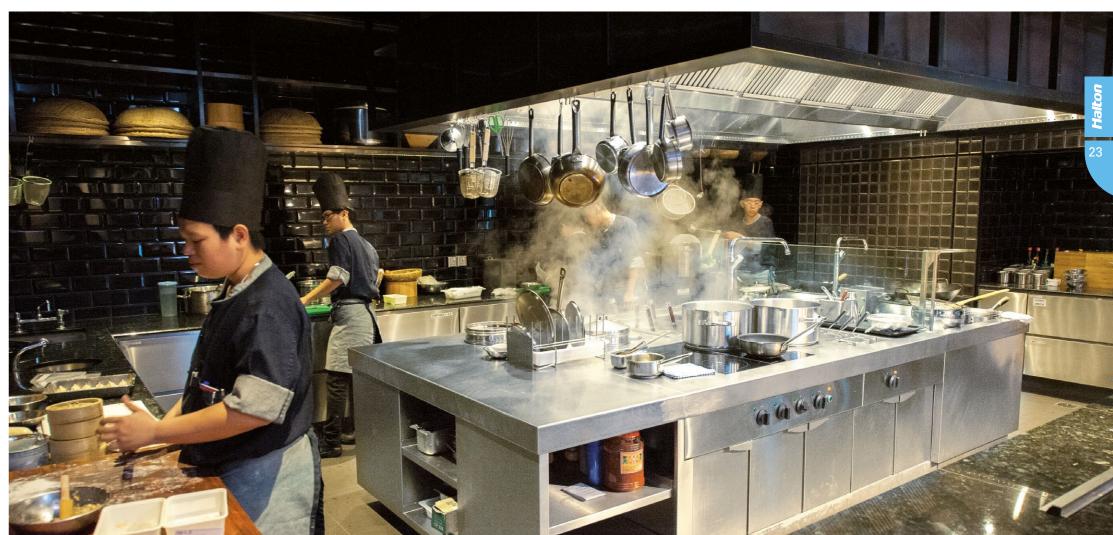






## Genting Club House PAHANG/MALAYSIA

- Creative Capture  $\mathsf{Jet}^\mathsf{TM}$  hoods for show cooking  $\ensuremath{\mathsf{KVI}}$  .



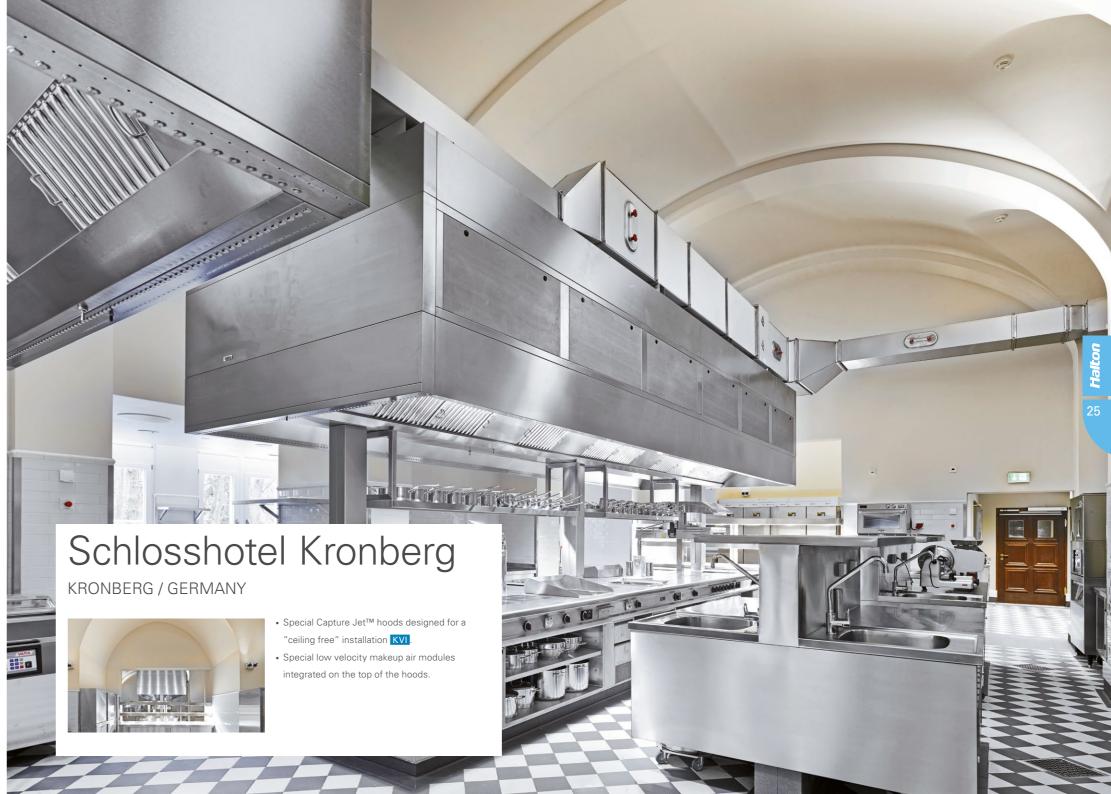


#### Vodafone Arena

BESIKTAS / TURKEY

Mobile recirculation unit for electric cooking appliances Halton MobiChef KMC.





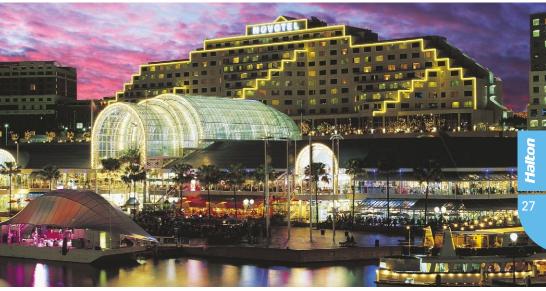




## Novotel Darling Harbour

PYRMONT / AUSTRALIA

Creative Capture Jet™ ventilated ceilings KCJ.









### Co Creation Lab

VENLO / NETHERLANDS

- Capture  $\mathsf{Jet}^\mathsf{TM}$  hoods for a show cooking concept  $\mathsf{KVI}$  .



#### First National Bank Call Center

JOHANNESBURG / SOUTH AFRICA

Capture Jet<sup>™</sup> hoods KVI.















## Vapiano

#### MANCHESTER / UNITED KINGDOM

- Special island-type Capture Jet<sup>™</sup> hoods with integrated Capture Ray<sup>™</sup> technology and makeup air UVF.
- Factory integration of Ansul R-102® Fire Suppression System FSS.





## Norwegian Epic

BAHAMAS FLAG

Halton Marine Reference

USPHS Capture Jet™ hoods with integrated UV-C Capture Ray™ technology KWH.

## Emerald Princess BERMUDA FLAG

Halton Marine Reference

• USPHS Capture  ${\sf Jet^{TM}}$  hoods with integrated UV-C Capture  ${\sf Ray^{TM}}$  and Water Wash technologies  ${\sf KWT}$ .













## Wolfslaar Restaurant

BREDA / NETHERLANDS

• Capture  $\mathsf{Jet}^\mathsf{TM}$  hoods with integrated makeup air  $\mathsf{KVF}$ .











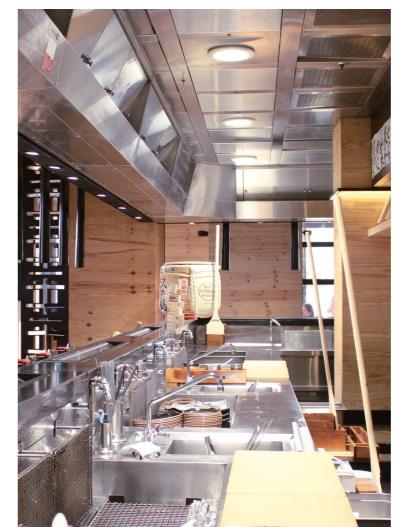




## Inakaya, Ritz Carlton

ABU DHABI / UNITED ARAB EMIRATES

- Special creative ventilated ceiling equipped with the Cold Mist technology for heavy duty cooking appliances CCL CMW.
- $\bullet \ \, \text{Capture Jet}^{\text{TM}} \ \, \text{hoods with integrated Capture Ray}^{\text{TM}} \ \, \text{technology and makeup air} \ \, {\color{red} {\bf UVF}}.$
- Capture Bar technology to improve the smoke capture CBR.







## Comptoir de l'Eau Vive

ERPENT / BELGIUM

- $\bullet \ \, \text{Capture Jet}^{\text{TM}} \ \, \text{hoods with integrated UV-C Capture Ray}^{\text{TM}} \ \, \text{technology and makeup air } \overline{\text{UVF}}.$
- Complementary laminar flow units for makeup air LFU.



tos by courtesy of Jurgen Doom





#### Four seasons

CASABLANCA / MOROCCO

- Creative round Capture Jet™ hood with integrated Capture Ray™ technology UVI.
- Capture Jet<sup>™</sup> hoods with integrated makeup air UVF.











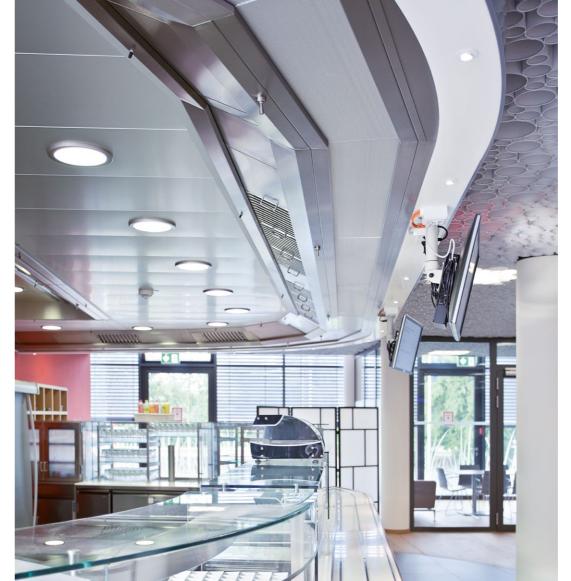




#### Tesa

#### HAMBURG / GERMANY

- Creative and standard Capture Jet™ ventilated ceilings with integrated UV-C Capture Ray™ technology KCJ-UV.
- Factory integration of Ansul R-102® Fire Suppression System FSS.
- Passive ceilings for neutral areas KCP with integrated laminar flow units LFU and extraction boxes KBO.
- Ventilated ceiling for diswashing areas KCV combined with passive ceilings for neutral areas KCP.











## Michael Mina's Tailgate

LEVI'S STADIUM, SANTA CLARA / UNITED STATES

- UL listed wall mounted and island Capture Jet<sup>™</sup> hoods KVE KVW.
- M.A.R.V.E.L. Demand Controlled Ventilation system MRV.
- Ecology units equipped with Electrostatic Precipitators **Ecology-E**.



#### Eden Park Stadium

AUCKLAND / NEW ZEALAND

Capture Jet™ hoods with and without integrated makeup air KVF KVI.













## Kähler Villa Dining

RISSKOV / DENMARK

• Creative Capture  $\mathsf{Jet}^\mathsf{TM}$  ventilated ceilings for show cooking  $\mathsf{KCJ}$  .







#### Dubai Mall

DUBAI / UNITED ARAB EMIRATES

- Capture Jet™ hoods with integrated UV-C Capture Ray™ technology, with and without makeup air UVF UVI.
- Ecology units installed on the mall exhaust ductwork **Ecology-E**.





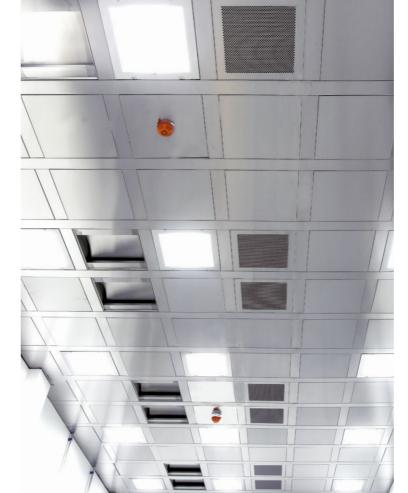
## Saya Enterprises

WEMBLEY / UNITED KINGDOM

- Capture Jet™ hoods with integrated UV-C Capture Ray™ technology, with and without
- M.A.R.V.E.L. Demand Controlled Ventilation system MRV.
- Factory integration of Ansul R-102® Fire Suppression System FSS.
- Services distribution unit Unipoint UPT.
- Passive ceiling for neutral areas KCP with integrated laminar flow units LFU.















### Sodexo

#### BRUSSELS / BELGIUM

- Capture Jet<sup>™</sup> hoods with integrated UV-C Capture Ray<sup>™</sup> technology and makeup air UVF.
- M.A.R.V.E.L. Demand Controlled Ventilation system MRV.
- Jet Extraction Systems for front cooking areas JES.
- Steam hood for dishwashing areas KVV.

Photos by courtesy of Jurgen Doom







#### InterContinental O2

LONDON / UNITED KINGDOM

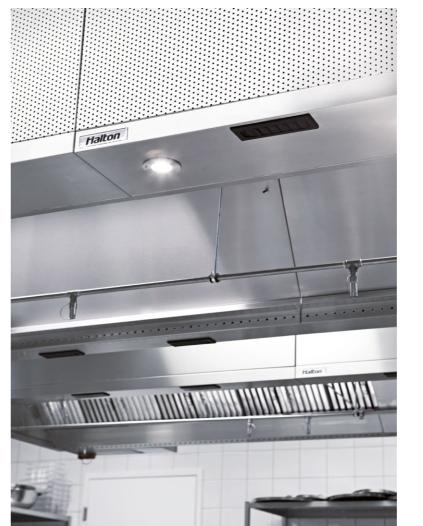
- Capture Jet™ hood with integrated UV-C Capture Ray™ technology and makeup air UVF.
- Jet Extraction System for front cooking areas JES.
- Factory integration of Ansul R-102® Fire Suppression System FSS.









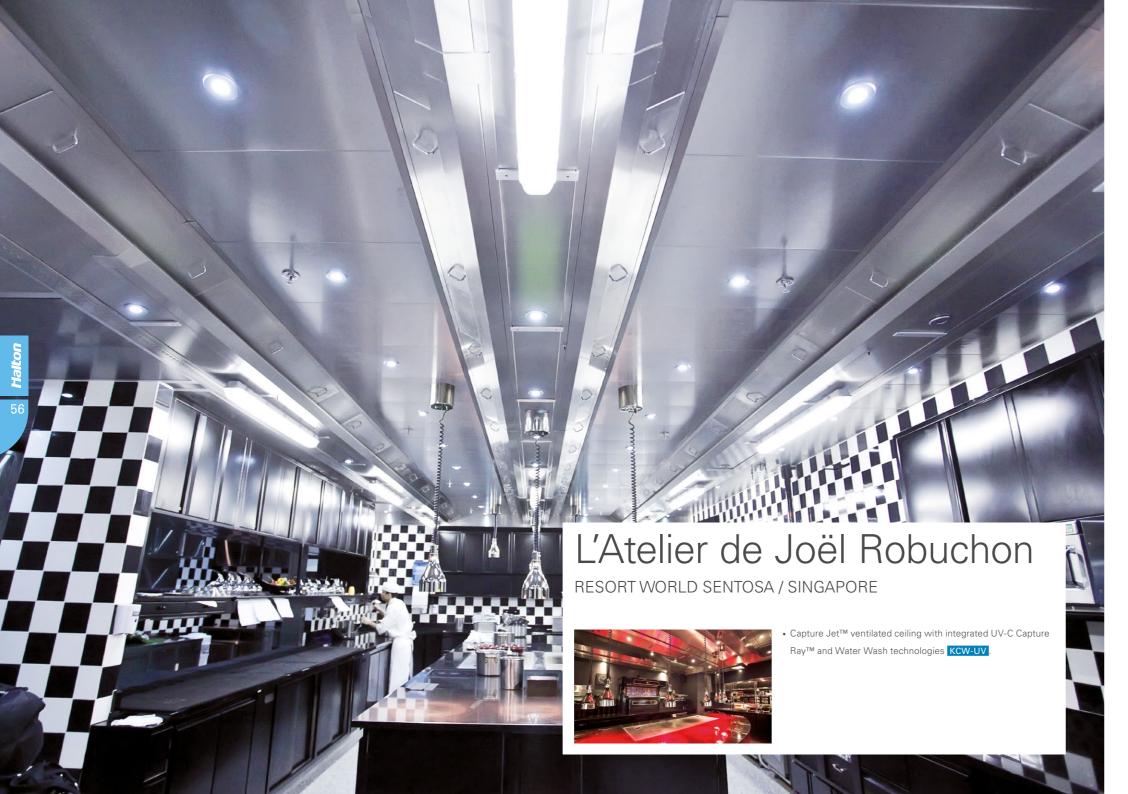


## Business Garden

POZNAŃ / POLAND

- Special Capture Jet™ hoods with integrated UV-C Capture Ray™ technology, with and without makeup air UVF UVI.
- Capture Jet<sup>™</sup> hoods KVI.
- Factory integration of Ansul R-102® Fire Suppression System FSS.







### Pixel

#### NANTERRE / FRANCE

- Capture  $\operatorname{Jet}^{\operatorname{TM}}$  hoods with and without makeup air  $\operatorname{KVF}$   $\operatorname{KVI}$ .
- Special active angle hood.
- Factory integration of Ansul R-102® Fire Suppression System FSS.











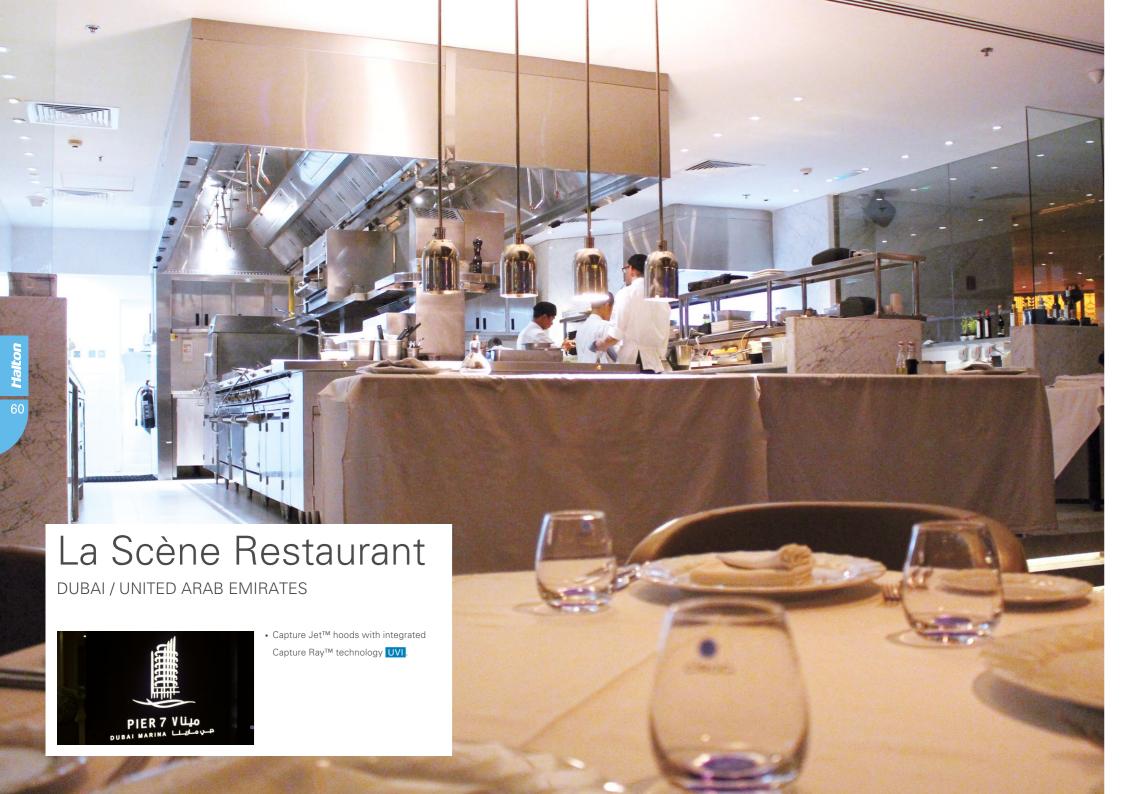


## Crowne Plaza

#### COPENHAGEN / DENMARK

- Capture Jet™ ventilated ceiling with integrated UV-C Capture Ray™ technology KCJ-UV.
- Capture Jet™ hoods with integrated Capture Ray™ technology, with and without makeup air UVI UVI.
- Duct safety system KGS.











## Landeskrankenhaus

FELDKIRCH / AUSTRIA

- Capture Jet™ ventilated ceiling with Water Wash technology KCW.
- Capture Jet™ ventilated ceiling with Water Wash technology for diswashing areas KCV-WW.
- Capture Jet we ventilated ceiling with Water Wash technology for diswashing areas kcv-ww.
   Passive ceilings for neutral areas kcP with integrated laminar flow units LFU and extraction
- Passive ceilings for neutral areas KCP with integrated laminar flow units LFU and extraction boxes KBO.







#### Hanawa restaurant

#### PARIS / FRANCE

- Special round hood with integrated Capture Ray™ technology KVX-UV.
- Special Capture Jet™ hoods with integrated UV-C Capture Ray™ technology, with and without makeup air UVF UVI.
- Capture Bar technology to improve the smoke capture CBR.
- Displacement units and laminar flow units for makeup air LVU LFU.







## Essinge Conference Center

STOCKHOLM / SWEDEN

- Capture Jet<sup>™</sup> ventilated ceiling KCJ.
- Passive ceiling for neutral areas KCP with integrated laminar flow units LFU.
- Fire Suppression System Ansul R-102® FSS.







## Yu An, Atlantis Hotel

DUBAI / UNITED ARAB EMIRATES

Capture Jet<sup>™</sup> hoods KVF.





## Gosch Restaurant

SYLT / GERMANY

- Creative Capture  $\mathsf{Jet}^\mathsf{TM}$  ventilated ceiling with LED spotlights  $\ensuremath{\mathsf{KCJ}}$  .









- Capture Jet<sup>™</sup> hoods with integrated UV-C Capture Ray<sup>™</sup> technology, with and without makeup air UVF UVI.
- $\bullet$  Capture  $\mathsf{Jet}^\mathsf{TM}$  hoods with and without makeup air  $\ensuremath{\mathsf{KVF}}$   $\ensuremath{\mathsf{KVI}}$  .
- Factory pre-piping of Ansul R-102® Fire Suppression System.









#### Mosers

ZURICH / SWITZERLAND

Mobile recirculation unit for electric cooking appliances Halton MobiChef KMC.







#### Exhibitions & Events

FINLAND, ITALY, GERMANY

Mobile recirculation unit for electric cooking appliances Halton MobiChef KMC.













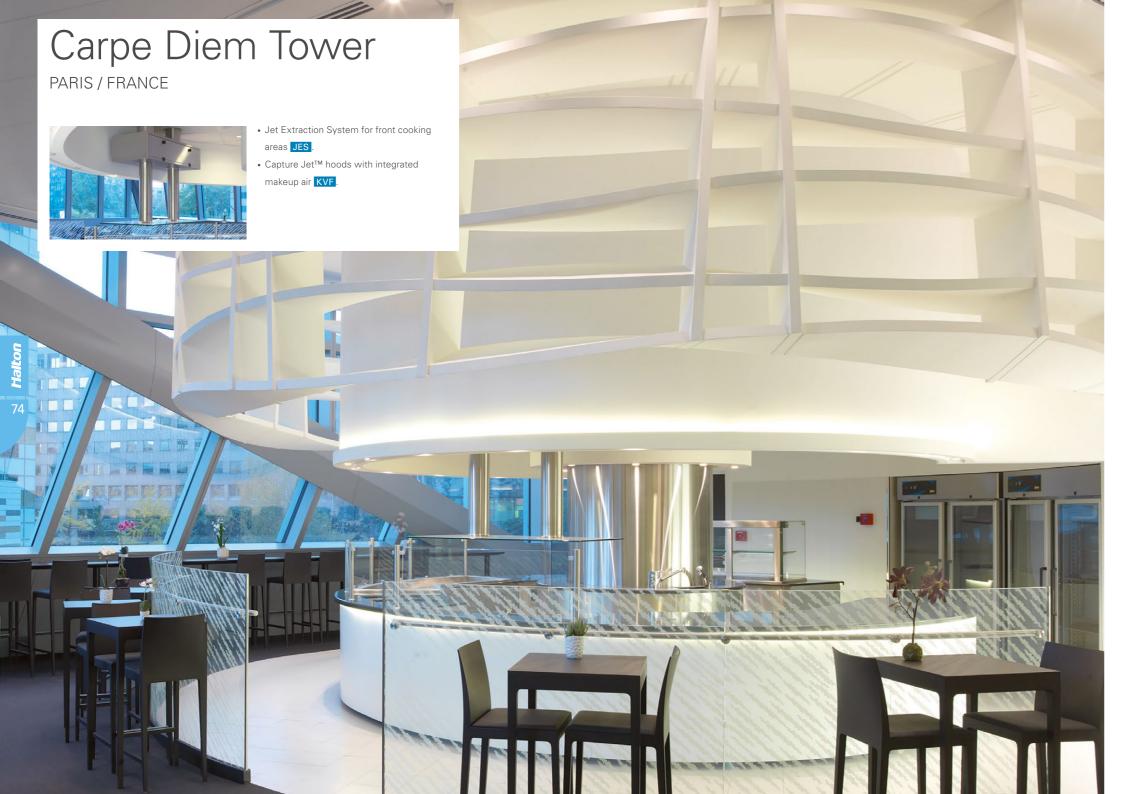




- Creative Capture Jet™ ventilated ceilings with spotlights and peripheral glass screen KCJ.
- M.A.R.V.E.L. Demand Controlled Ventilation system MRV.











#### Jamie's Italian

MOSCOW / RUSSIA

Capture Jet™ hoods with integrated makeup air KVF.





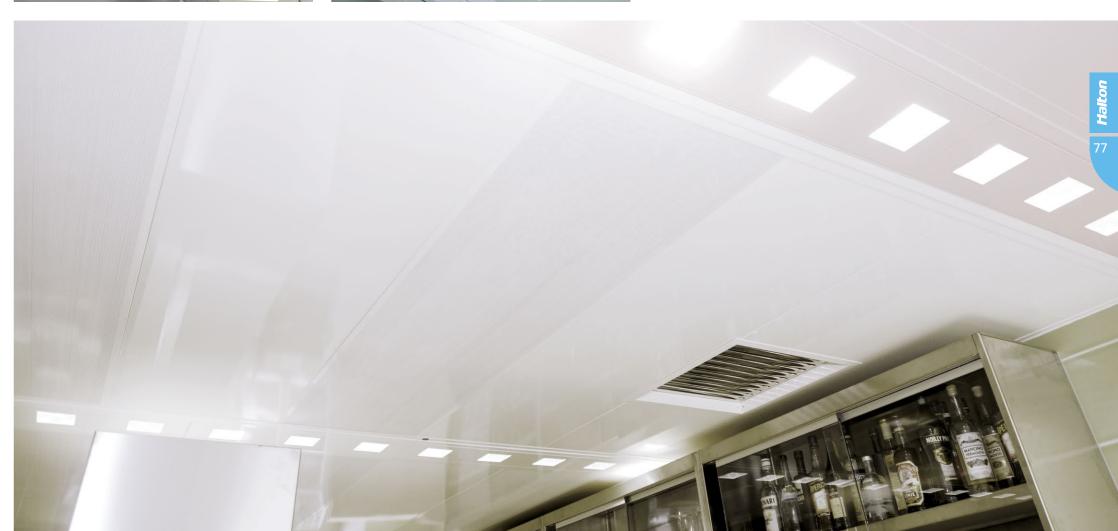


#### Die Speisemeisterei

STUTTGART / GERMANY

- Capture Jet™ ventilated ceiling with Halton Culinary Light technology KCJ Skyline.
- Passive ceiling for neutral areas equipped with Halton Culinary Light technology KCP Skyline,

integrated laminar flow units **LFU** and extraction boxes **KBO**.



# Royal Mansour MARRAKECH / MOROCCO $\bullet$ Capture $\mathsf{Jet}^\mathsf{TM}$ hoods with integrated UV-C Capture $\mathsf{Ray}^\mathsf{TM}$ and Water Wash • Factory integration of Ansul R-102® Fire Suppression System FSS.



#### Talho Burger

LISBON, DOLCE VITA TEJO / PORTUGAL

Capture Jet<sup>™</sup> hoods with integrated makeup air KVF.









#### Haevichi Atrium

JEJU ISLAND / SOUTH KOREA

- $\bullet$  Creative Capture  $\mathsf{Jet^{TM}}$  ventilated ceiling with Water Wash technology  $\ensuremath{\mathsf{KCW}}$  .
- Complementary extraction boxes KBO.





#### Courtyard by Marriott

GDYNIA / POLAND

- Capture Jet<sup>™</sup> hoods KVI.
- Jet Extraction System for front cooking areas JES.
- Factory integration of Ansul Piranha Fire Suppression System FSS.





#### Chai Wu, Harrods

LONDON / UNITED KINGDOM

- Capture Jet<sup>™</sup> hoods with integrated UV-C Capture Ray<sup>™</sup> technology UVI. Designed for marble cladding.
- Factory integration of Ansul R-102® Fire Suppression System FSS.
- Services distribution units Unipoint UPT.









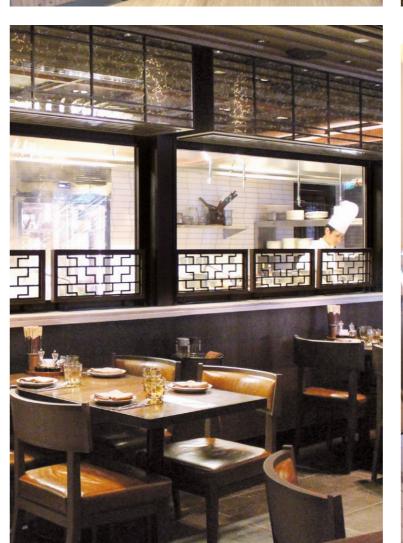




#### Dai Pai Dong, Rosewood hotel

ABU DHABI / UNITED ARAB EMIRATES

- Capture Jet<sup>TM</sup> hoods equipped with the Cold Mist technology for heavy duty cooking appliances CMW-I.
- Capture Bar technology used to prevent condensation on the glass separation CBR.







#### Lalandia

BILLUND / DENMARK

- Capture Jet<sup>™</sup> hoods with and without makeup air KVF KVI.
- Jet Extraction System for front cooking areas JES.







#### TGB

TOLEDO, LUZ DEL TAJO / SPAIN

• Special Capture  $\mathsf{Jet}^\mathsf{TM}$  hoods with integrated makeup air  $\ensuremath{\mathsf{KVF}}$  .











## InterContinental Hotel SHANGHAI/CHINA

apture Jet™ hoods KVI for show cooking









# Accrington & Rosendale college

ACCRINGTON, UNITED KINGDOM

Cyclocell cassette ventilated ceiling with flat design CCL.



#### Universitätsklinikum

BONN / GERMANY

- Creative Capture Jet<sup>TM</sup> ventilated ceiling KCJ.
- Factory integration of Ansul R-102® Fire Suppression System FSS.













# Duinvermaak BERGEN / NETHERLANDS

Capture Jet™ hoods with integrated Capture Ray™ technology UVI.





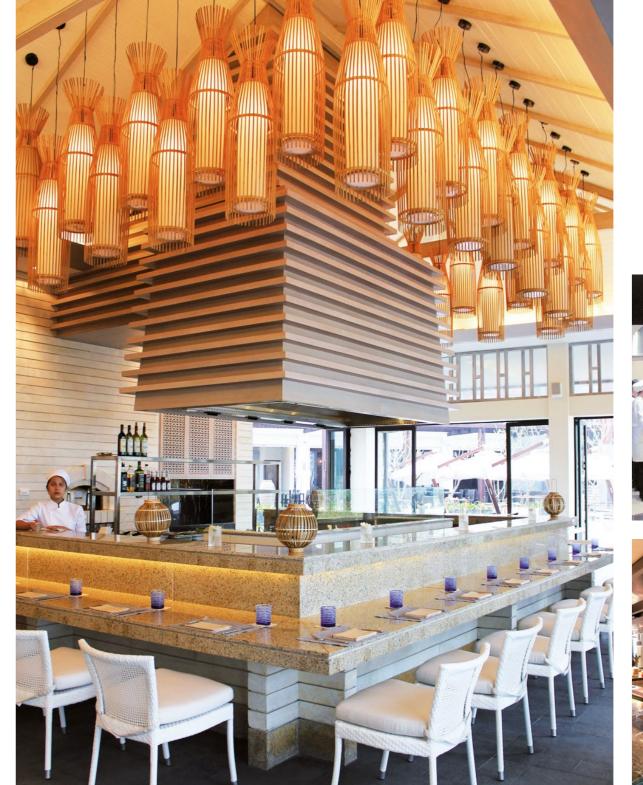


#### Hakkasan

DALLAS / UNITED STATES

- UL listed Capture Jet<sup>™</sup> hoods KVE.
- M.A.R.V.E.L. Demand Controlled Ventilation system MRV
- Factory integration of Ansul R-102® Fire Suppression Systems FSS.
- Ecology units equipped with Electrostatic Precipitators on the exhaust ductwork 
   Ecology-E.





### Angsana & Banyan Tree

Capture Jet<sup>™</sup> hoods with and without makeup air KVF KVI.















- PARIS / FRANCE
- Creative flat and light ventilated ceiling with integrated spotlights KCJ.
- Factory integration of Ansul R-102® Fire Suppression System FSS.
- Extra flat laminar flow units for makeup air LFU.







#### Grand Hotel

STOCKHOLM / SWEDEN

• Capture  $\mathsf{Jet}^\mathsf{TM}$  hoods with and without makeup air  $\ensuremath{\mathsf{KVI}}$ 













#### Leela Palace

BANGALORE / INDIA

Capture Jet<sup>™</sup> hoods with and without integrated makeup air KVF KVI.

99



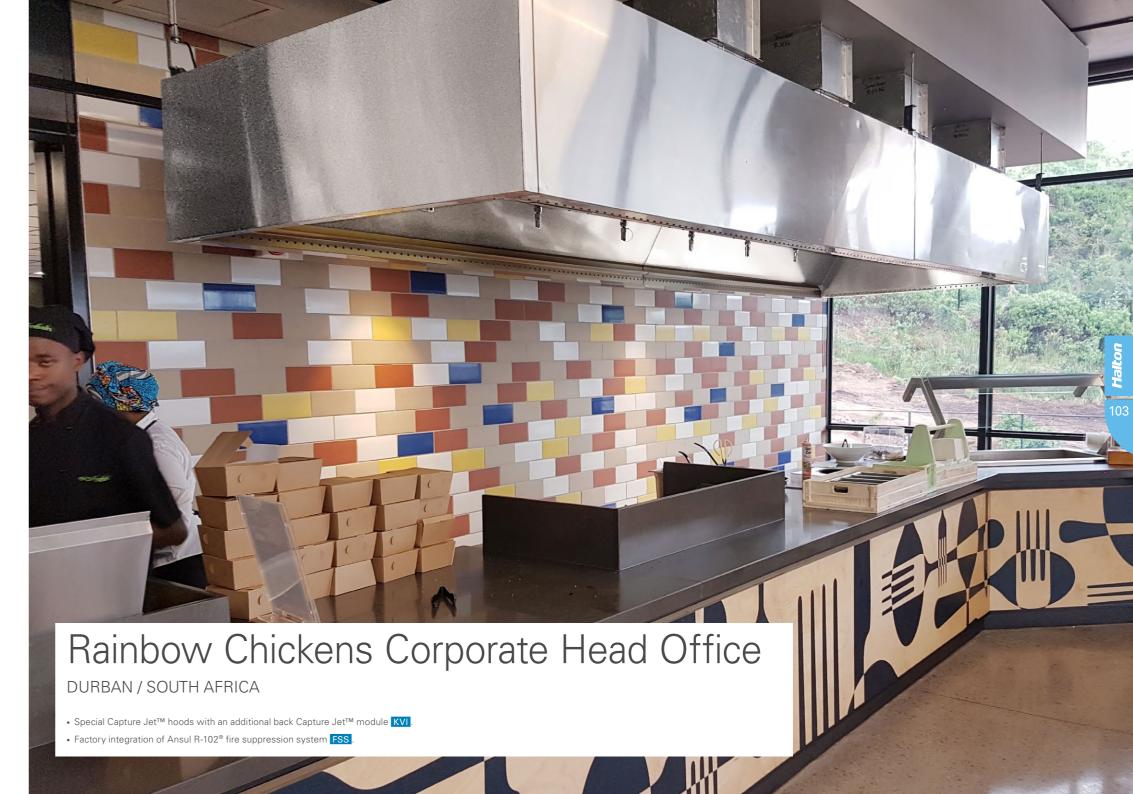
#### Four Seasons Red Square

MOSCOW / RUSSIA

- Capture Jet™ hoods with integrated Capture Ray™ and Water Wash technologies, with and without integrated makeup air UWF UWI.
- Capture Jet™ hoods with integrated Cold Mist technology for heavy duty cooking appliances CMW-F.
- Capture Jet™ hoods with and without integrated makeup air KVF KVI.
- Factory integration of Ansul R-102® fire suppression system FSS.









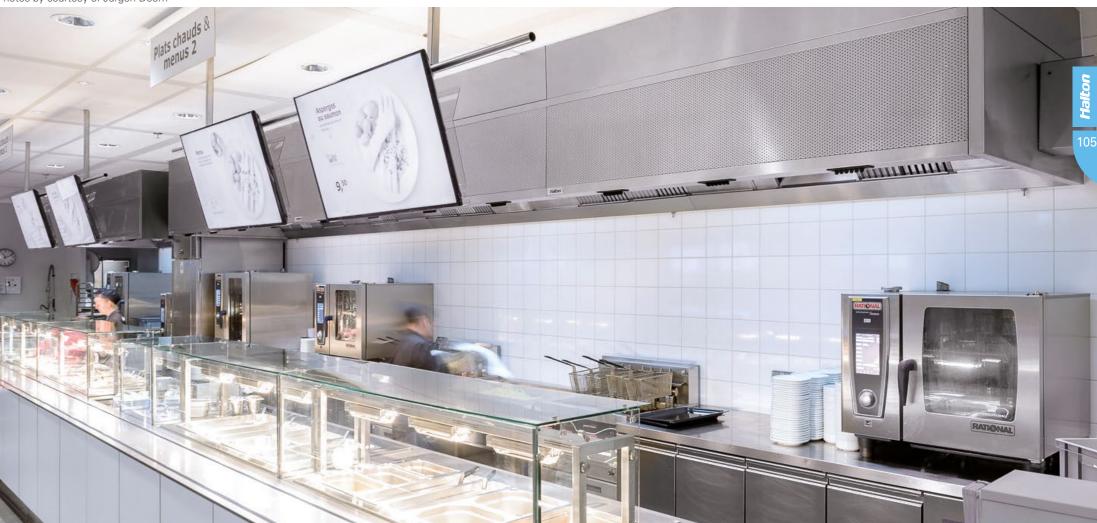


#### IKEA

#### MONS / BELGIUM

- Capture Jet<sup>™</sup> hoods with integrated UV-C Capture Ray<sup>™</sup> technology and makeup air UVF.
- M.A.R.V.E.L. Demand Controlled Ventilation system MRV.
- Jet Extraction Systems for front cooking areas JES.
- Factory integration of Ansul R-102® Fire Suppression System FSS.

Photos by courtesy of Jurgen Doo











#### Latest Recipe, Le Méridien

ABU DHABI / UNITED ARAB EMIRATES

• Special Capture  $\mathsf{Jet}^\mathsf{TM}$  hoods for show cooking  $\ensuremath{\mathsf{KVI}}$  .



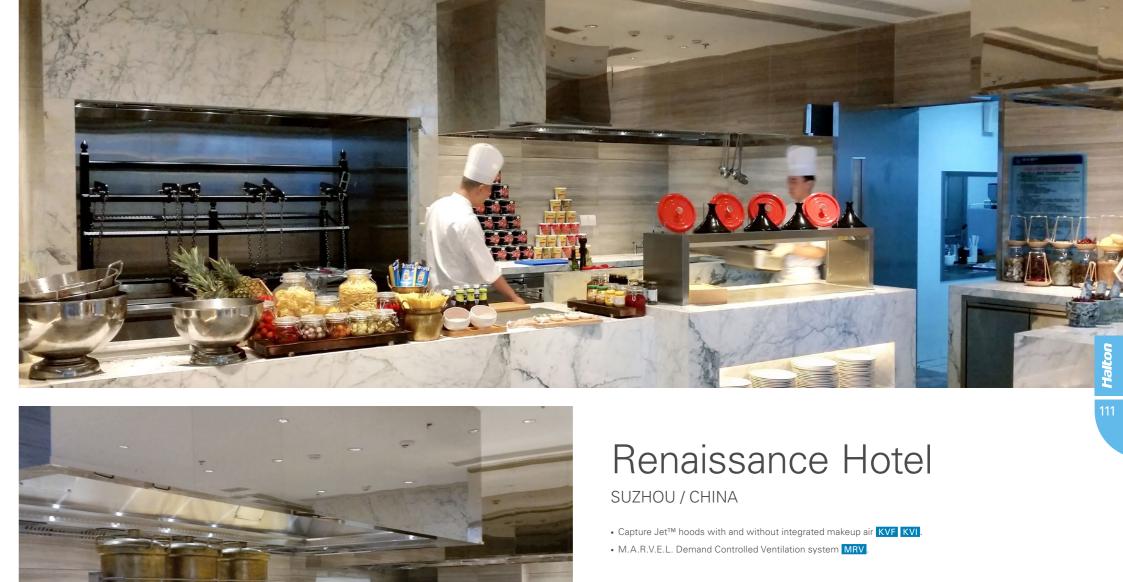




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- Capture Jet<sup>™</sup> hoods with and without makeup air KVF KVI.
- Steam hood for dishwashing areas



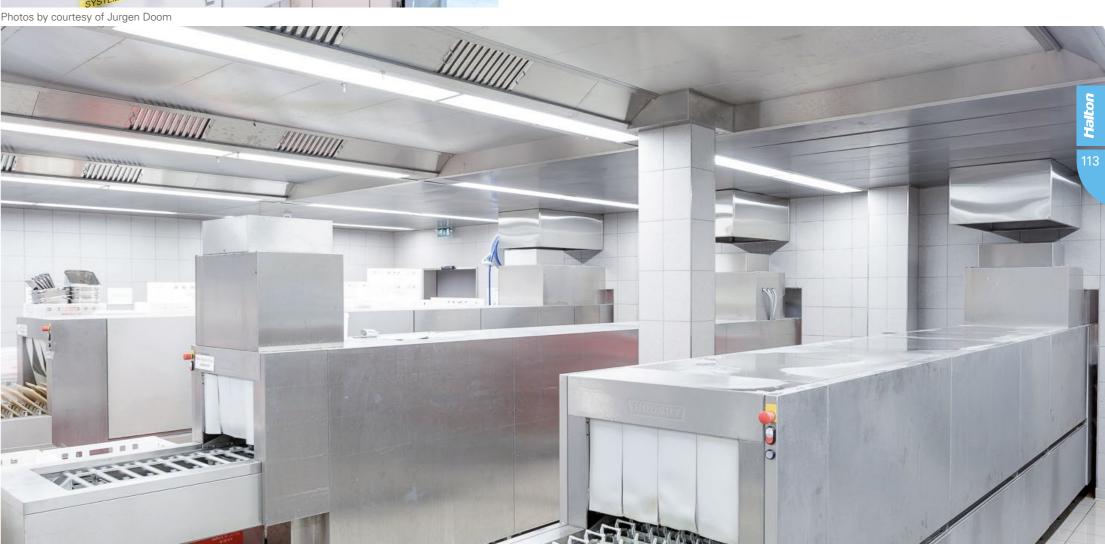




#### Bois de l'Abbaye Hospital

SERAING / BELGIUM

- Capture Jet™ ventilated ceiling with integrated Water Wash and UV-C Capture Ray™ technologies KCW-UV.
- M.A.R.V.E.L. Demand Controlled Ventilation system MRV.
- Factory integration of Ansul R-102® Fire Suppression Systems FSS.
- Ventilated ceiling for dishwashing areas KCV.
- Passive ceilings for neutral areas KCP with integrated laminar flow units LFU.







#### Grand Hyatt

HONG KONG

- Capture Jet™ ventilated ceilings with integrated Capture Ray™ technology KCJ-UV.
- Capture Jet<sup>™</sup> hoods with integrated Capture Ray<sup>™</sup> technology UVI.

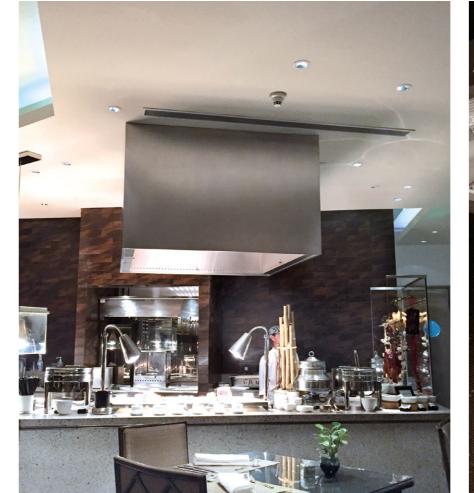


#### Mandarin Oriental

SHANGHAI / CHINA

- Capture Jet™ hoods with integrated Capture Ray™ and Water Wash technologies, with and without integrated makeup air UWF UWI.
- Creative round Capture Jet™ ventilated ceiling KCJ.
- Capture Jet™ hoods with and without integrated makeup air KVF KVI.
- $\bullet$  Factory integration of Ansul R-102  $\!\!^{\circledcirc}$  Fire Suppression System  ${\color{red} {\sf FSS}}$  .













#### Mensa University

AUGSBURG / GERMANY

- Capture Jet<sup>™</sup> ventilated ceiling KCJ.
- Capture Jet™ ventilated ceiling with Water Wash technology KCW.
- Special finishing (white and yellow painting).
- Jet Extraction System for front cooking areas JES.
- Factory integration of Ansul R-102® Fire Suppression System FSS.





#### Soho, City of Dreams

• UL listed Capture Jet™ hoods with integrated UV-C Capture Ray™ technology, with and without integrated makeup air KVC-UV KVE-UV.



#### Tabris Commercial Centre

KRASNODAR / RUSSIA

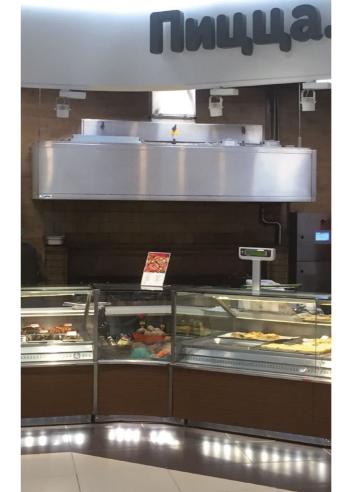
- Capture Jet™ hoods with integrated Cold Mist technology for heavy duty cooking appliances CMW-I.
- PolluStop exhaust unit with pollution control PST.
- Additional plenum with integrated UV-C Capture Ray™ technology.



MACAU













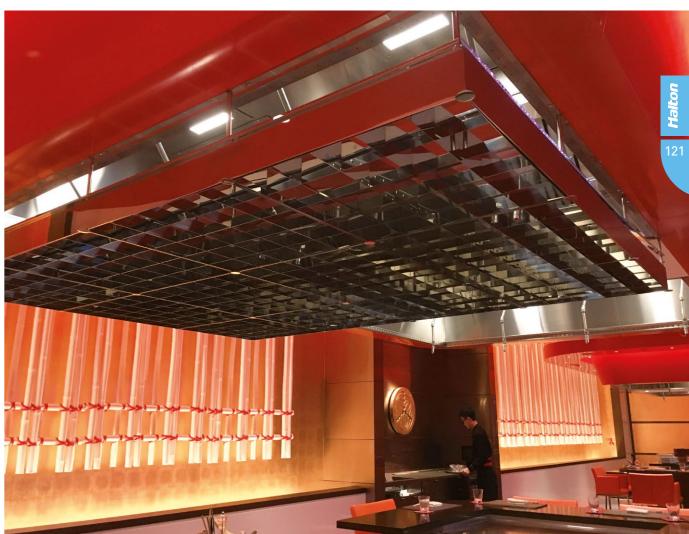


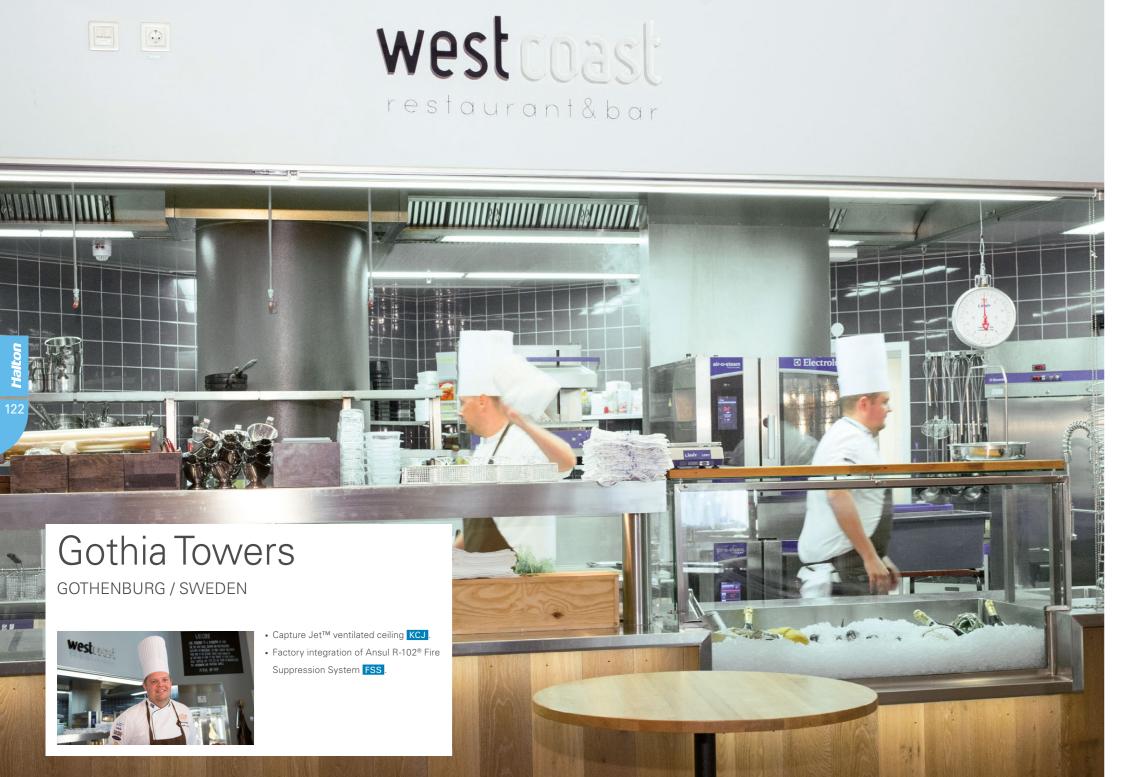


#### Wynn Palace

#### MACAU

- UL listed Capture Jet<sup>™</sup> hoods with integrated UV-C Capture Ray<sup>™</sup> technology, with and without integrated makeup air KVC-UV KVE-UV.
- M.A.R.V.E.L. Demand Controlled Ventilation system MRV.
- Factory integration of Ansul R-102® Fire Suppression System FSS.









#### Almaz Restaurant

DUBAI / UNITED ARAB EMIRATES

- Capture Jet™ hoods with integrated UV-C Capture Ray™ technology and makeup air UVF.
- Capture Jet<sup>™</sup> hoods with integrated Cold Mist technology for heavy duty cooking appliances and makeup air CMW-F.













# Miele Culinary Institute VIANEN/NETHERLANDS

Capture Jet<sup>™</sup> hoods with and without integrated makeup air KVF KVI.





#### Scandic Hotel

AARHUS / DENMARK

- Capture Jet™ hoods with integrated UV-C Capture Ray™ technology, with and without makeup air UVF UVI.
- Complementary laminar flow units for makeup air LFU.
- Factory integration of Ansul R-102® Fire Suppression System FSS.



#### Santo Service

HOLZKIRCHEN / GERMANY

- Capture Jet™ ventilated ceiling with Halton Culinary Light technology KCJ Skyline.
- M.A.R.V.E.L. Demand Controlled Ventilation system MRV.
- Jet Extraction System for front cooking areas JES.
- Passive ceilings for neutrals areas KCP with integrated laminar flow units LFU.















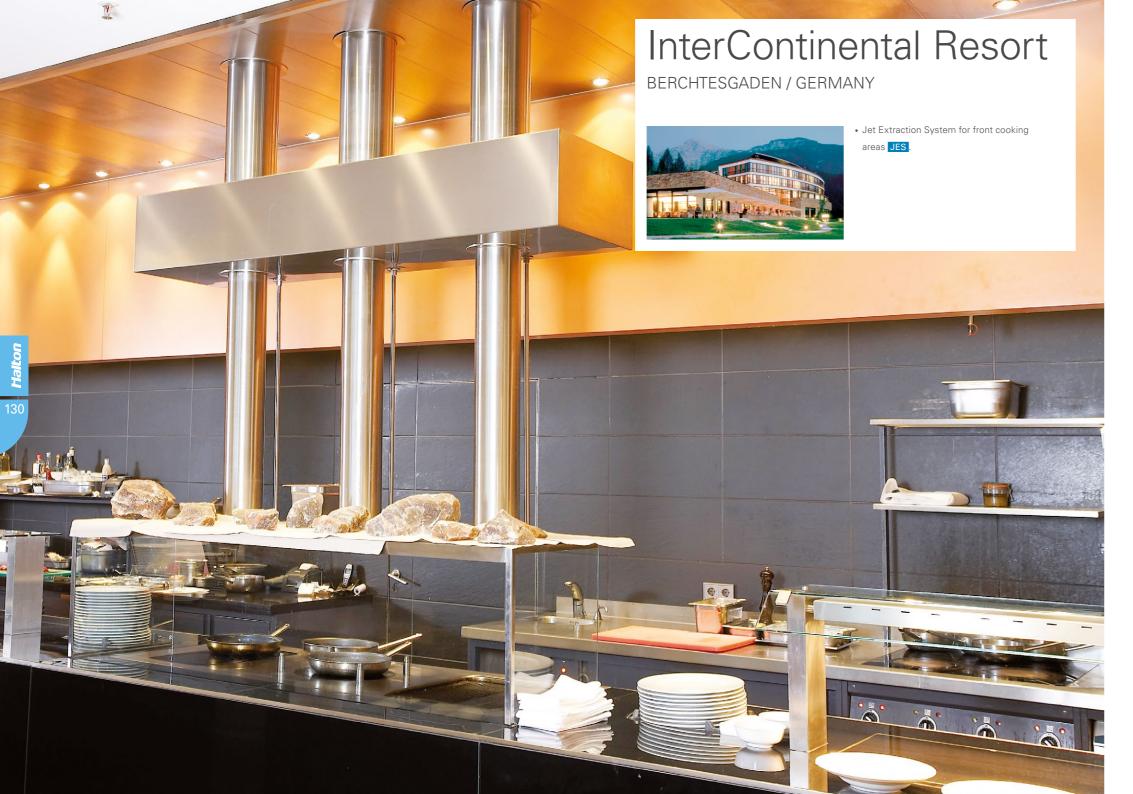
#### Scott's Restaurant

ABU DHABI / UNITED ARAB EMIRATES

• Capture  $\mathsf{Jet}^\mathsf{TM}$  hoods with integrated makeup air  $\mathsf{KVF}$ .









#### Intesa

BORGLOON / BELGIUM

- Capture Jet<sup>™</sup> ventilated ceiling KCJ.
- Passive ceiling for neutral areas KCP with integrated laminar flow units LFU.









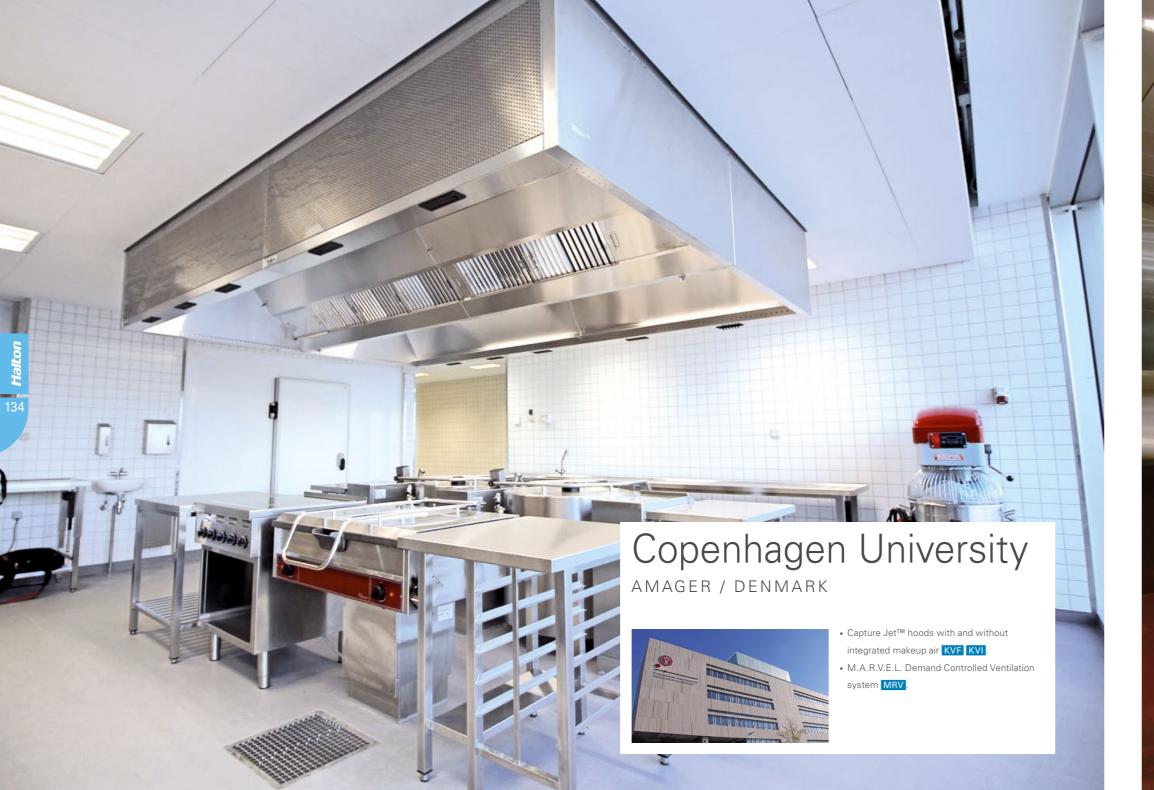


#### Johnson Controls

#### BURSCHEID / GERMANY

- Special Jet Extraction System with stainless steel plate and integrated UV-C Capture Ray™ technology JES-UV.
- $\bullet \ \, \text{Capture Jet}^{\text{TM}} \ \, \text{ventilated ceiling with with integrated UV-C Capture Ray}^{\text{TM}} \ \, \text{technology} \ \, \text{{\tt KCJ-UV}}.$
- Ventilated ceiling for dishwashing areas KCV.
- Passive ceilings for neutral areas KCP with integrated laminar flow units LFU.













#### Okura

AMSTERDAM / NETHERLANDS

• Capture  $\mathsf{Jet}^\mathsf{TM}$  hoods with and without integrated makeup air  $\mathsf{KVI}$   $\mathsf{KVF}$ .





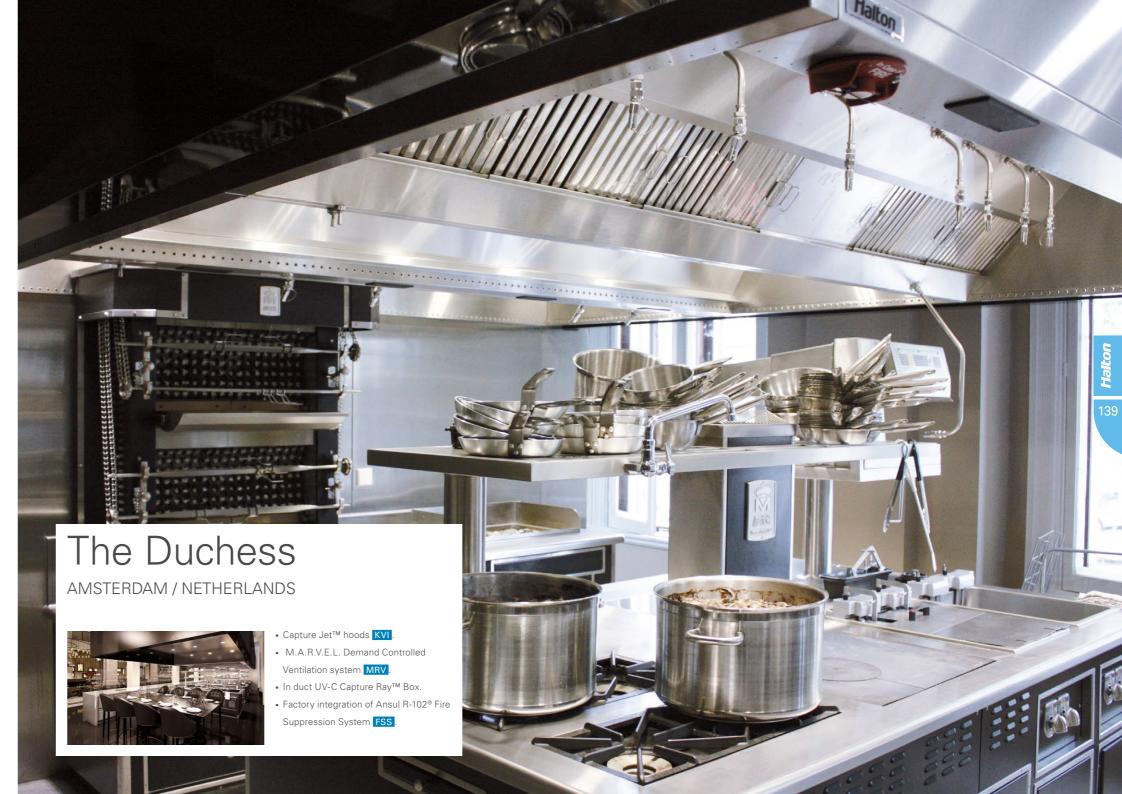


#### Wittekindshof

BAD OEYNHAUSEN / GERMANY

- Capture Jet<sup>™</sup> ventilated ceiling KCJ.
- Special ventilated ceiling for dishwashing areas KCV.









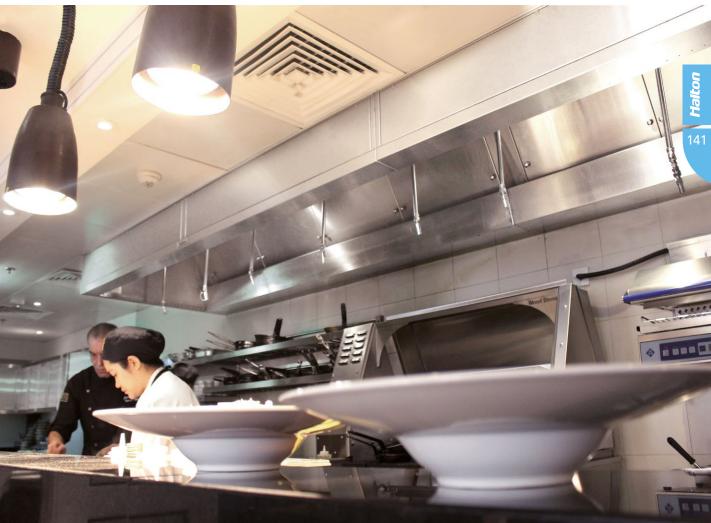


#### Olives, Ritz Carlton

ABU DHABI / UNITED ARAB EMIRATES

 Capture Jet<sup>™</sup> hoods with Cold Mist Technology for heavy duty cooking appliances CMW-I.









Photos by courtesy of Jurgen Doom

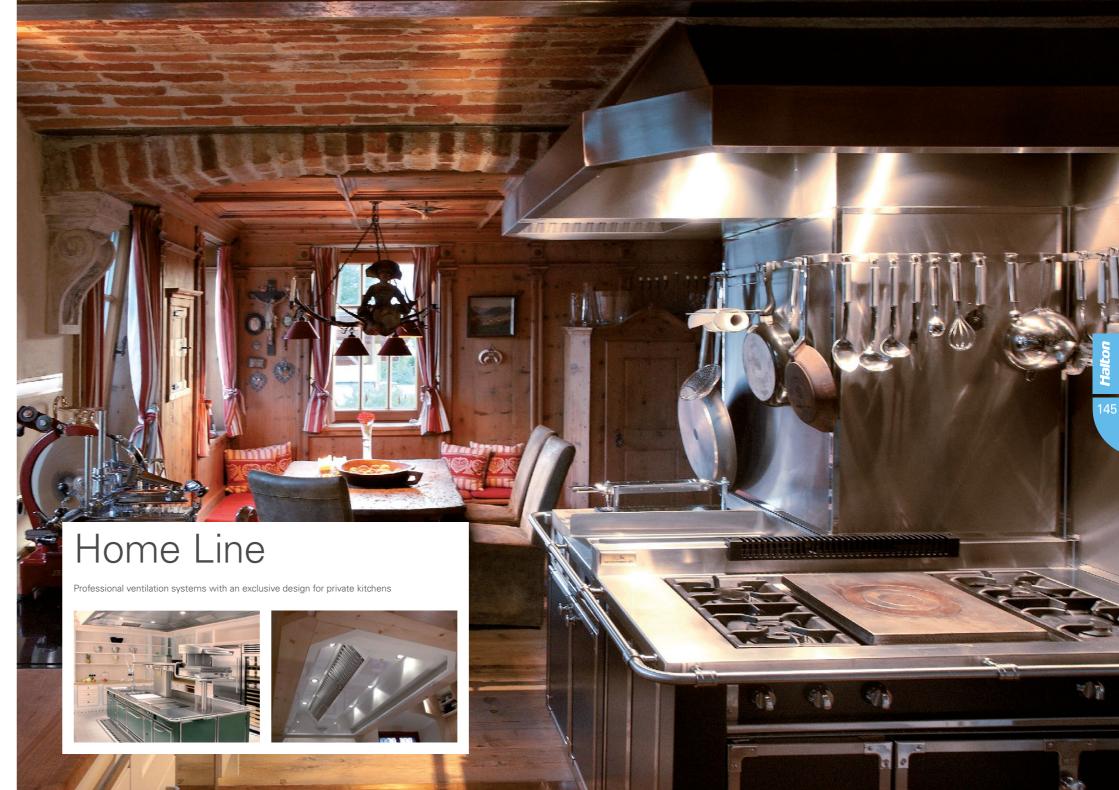
#### Hospital Center

MONT GODINNE / BELGIUM

- Capture Jet™ ventilated ceiling with integrated UV-C Capture Ray™ technology KCJ-UV.
- M.A.R.V.E.L. Demand Controlled Ventilation system MRV.
- Factory integration of Ansul R-102® Fire Suppression System FSS.
- Steam hood for dishwashing areas KVV.







#### Global leader in designing High Performance Kitchens

#### Focussed on service

Halton's High Performance Kitchens provide a unique set of benefits that rely inevitably on advanced technologies.

Initial design and commissioning are therefore key to reaching all the performances for which our solutions are designed.

Maintenance is also key to keeping these performances to their highest level over time.

Who better than Halton for Halton products?

Most of Halton Foodservice Sales Units provide directly, or with regular partners, specialist preventative maintenance and repair of the complete range of our products. They offer cost effective service contracts as well as a fast-response call-out facility.

#### A global presence

With 8 of our own factories, a further 3 under license and 5 R&D centres dedicated to ventilation for professional kitchens, Halton Foodservice is the world leader in ventilation solutions for professional kitchens.

We develop solutions which combine energy efficiency, safety, indoor air quality and respect for the environment. Based on a genuine passion for innovation and simplicity, our know-how and expertise are recognised by professionals. Halton Foodservice operates in all types of professional kitchens all over the world and throughout their entire life cycle: from the initial concept through to solution development, manufacturing, on-site installation, commissioning and maintenance phases.

Every year, 5000 new kitchens are equipped with Halton solutions.





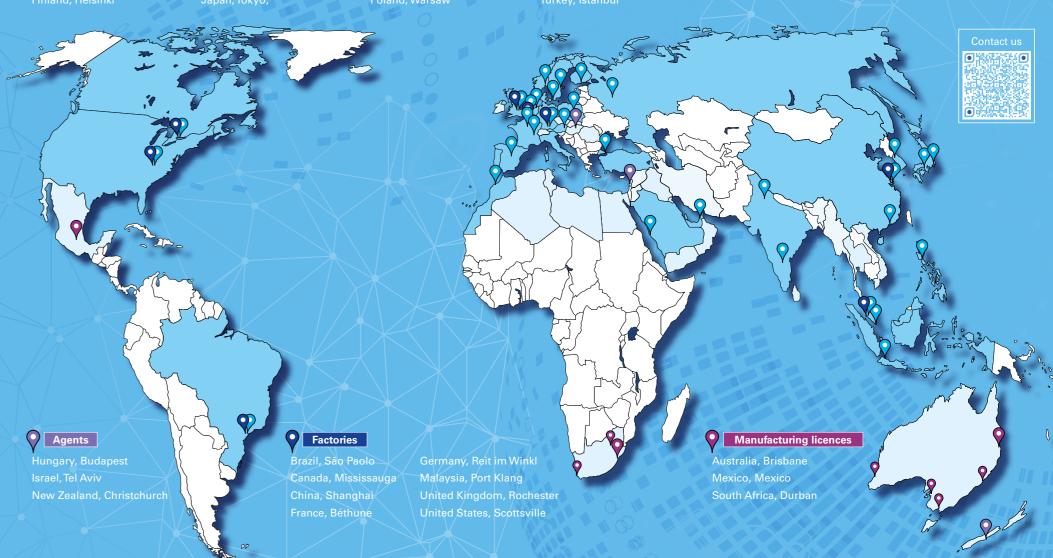
#### Halton Foodservice in the world

#### Main sales and service centers

Belgium, Leuven
Brazil, São Paolo
Canada, Mississauga
Denmark, Hörning, Taastrup

France, Paris Germany, Reit im Winkl India, New Dehli Indonesia, Jakarta Japan, Tokyo,

Korea, Seoul Netherlands, Nieuwegein Norway, Oslo Philipines, Manila Poland, Warsaw Russia, Moscow Singapore Spain, Madrid Sweden, Täby, Malm Turkey, Istanbul United Arab Emirates, Dubai United Kingdom, Rochester United States, Scottsville 5,000 New Kitchens Every Year



www.halton.com/foodservice

# Halton Project book



