

# HALTON Project book 2009





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## Introduction

Within a few years, Halton Foodservice has become, in the sphere of professional kitchen ventilation, the world leader in energy efficiency, wellbeing, indoor air quality, safety and the protection of the environment. This has resulted from a determined and passionate will to innovate which has emanated, primarily, from within our six global Foodservice operating companies. Six companies, one team.

From January 1st 2009, the long-established Wimböck GmbH production site became Halton Foodservice GmbH. More than just a name-change, this is yet another example of that will to think, work and act as a single team with a single aim to provide our customers with a solution that fits their needs perfectly!

The new Capture Jet ventilated ceiling and front cooking exhaust solutions are just a flavour of what is waiting inside this 2009 Project Book for you to now discover and enjoy.

Sincerely yours.

Halton Foodservice

### Cover

Project:	Park Hyatt hotel, United Arab Emirates, Dubaï
Product:	Capture Jet hoods with Capture Ray technology (UVF), special Capture Ray hoods (UVX)
Special feature:	UV grease removal technology (Capture Ray), mirror finish, round shape
Exhaust airflow rate:	107,800 m <sup>3</sup> /h
Additional description:	33 hood sections (75 ml)



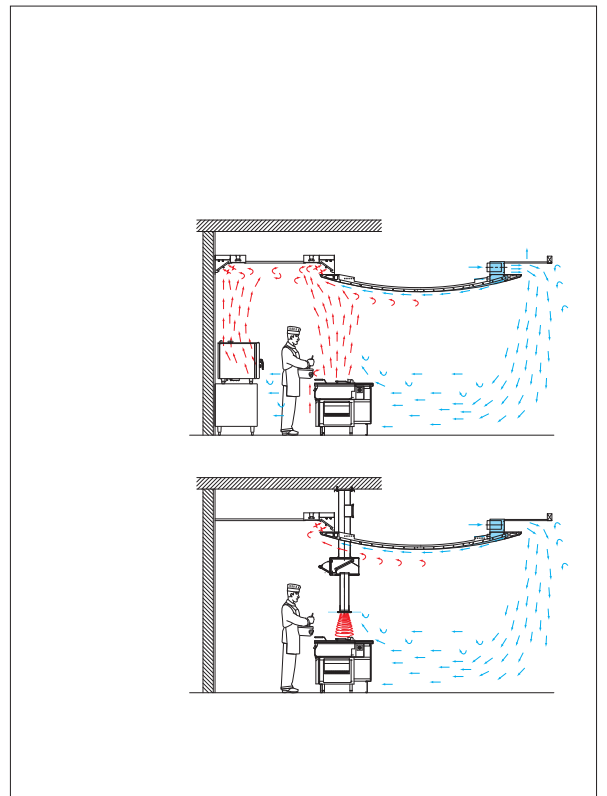
# Ventilated ceilings



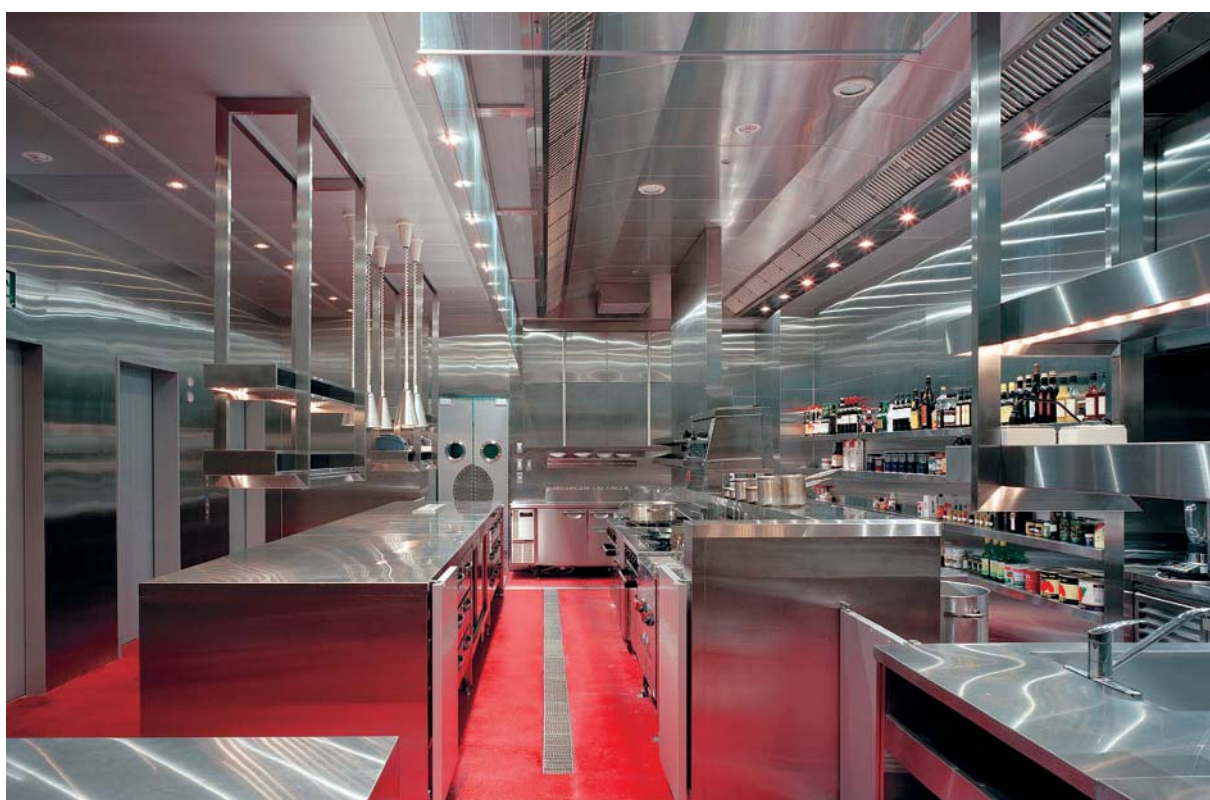








Project: Boehringer Pharma Ingelheim, Ingelheim, Germany  
 Product: Ventilated ceiling KCJ (Inter), Jet Extraction System (JES) and bespoke ceiling sail  
 Special feature: Bespoke ceiling sail (plane wing shaped) with special Capture Jet technology and supply air  
 Exhaust airflow rate: 84,000 m<sup>3</sup>/h  
 Surface: 1,600 m<sup>2</sup>



Project: Dazzle restaurant Jewelry company building Mikimoto, Tokyo, Japan  
Product: Vaulted ventilated ceiling KCJ (Inter)  
Special feature: Glass containment screen  
Exhaust airflow rate: 17,500 m<sup>3</sup>/h  
Surface: 83 m<sup>2</sup>





Project: Hotel Öschberghof, Donaueschingen, Germany  
Product: Jet Extraction System (JES)  
Special feature: Design and technology  
Exhaust airflow rate: 4,800 m<sup>3</sup>/h  
Additional description: JES 2x3 nozzles





Project: Deutsche Post, Zentrale, Bonn, Germany  
 Product: Jet Extraction System (JES), extraction fields  
 Special feature: UV grease removal technology (Capture Ray), self-supporting ductwork  
 Exhaust airflow rate: 10,200 m<sup>3</sup>/h  
 Additional description: JES 2x2 nozzles and 1x3 nozzles, extraction field 21 m<sup>2</sup>



Project: Provinzial Rheinland Versicherung, Düsseldorf, Germany  
 Product: Capture Jet ventilated ceiling KCJ (Inter), Jet Extraction System (JES) with spotlights  
 Special feature: Low velocity supply units  
 Exhaust airflow rate: 32,300 m<sup>3</sup>/h  
 Surface: 175 m<sup>2</sup>







Project: Landesbank Baden-Württemberg, Stuttgart, Germany  
 Product: Creative KCJ (Inter) ventilated ceiling, KCW (Clean) ventilated ceiling  
 Special feature: Design  
 Exhaust airflow rate: 58,700 m<sup>3</sup>/h  
 Surface: 550 m<sup>2</sup>









Project: Karstadt Warenhaus, Karlsruhe, Germany  
 Product: Creative KCJ (Inter) ventilated ceiling  
 Special feature: Non visible bracket construction  
 Exhaust airflow rate: 18,000 m<sup>3</sup>/h  
 Surface: 152 m<sup>2</sup>





Project: Zeppelin Baumaschinen, Garching, Germany  
 Product: KCW (Clean) vaulted ventilated ceiling, Jet Extraction system (JES), low velocity design supply unit  
 Special feature: Colour RAL 9010  
 Exhaust airflow rate: 9,900 m<sup>3</sup>/h  
 Surface: 48 m<sup>2</sup>



Project: Steigenberger Hotel "Der Sonnenhof", Bad Wörishofen, Germany  
 Product: Jet Extraction System (JES)  
 Special feature: Design  
 Exhaust airflow rate: 2,800 m<sup>3</sup>/h  
 Additional description: JES 3x2 nozzles





Project: Thüga, München, Germany  
 Product: Creative KCJ (Inter) ventilated ceiling  
 Special feature: Special shade of colour  
 Exhaust airflow rate: 4,475 m<sup>3</sup>/h  
 Surface: 36 m<sup>2</sup>



Project: Infineon Technologies, München, Germany  
 Product: Creative ventilated ceiling and dishwashing area ventilated ceiling  
 Special feature: Design  
 Exhaust airflow rate: 47,150 m<sup>3</sup>/h  
 Surface: 763 m<sup>2</sup>







Project: Allianz Krankenversicherung, München, Germany  
 Product: Creative KCJ (Inter) ventilated ceiling  
 Special feature: Shape and arrangement, Capture Ray (UV) system  
 Exhaust airflow rate: 30,700 m<sup>3</sup>/h  
 Surface: 244 m<sup>2</sup>





Project: Bangkok Air Catering, Bangkok  
 Product: KCJ (Inter) ventilated ceiling  
 Special feature: Special large surface ceiling  
 Exhaust airflow rate: 169,000 m<sup>3</sup>/h  
 Surface area: 1,360 m<sup>2</sup>

# Hoods











Project: Le Meurin restaurant, Busnes, France  
 Product: Capture Jet hoods (KVI/KVF)  
 Special feature: Sides covered with mirrors, integrated special lights  
 Exhaust airflow rate: 12,450 m<sup>3</sup>/h  
 Additional description: 12 hood sections (of which 5 double monobloc sections for island hoods)





Project: Bulwar hotel, Torun, Poland  
 Product: Capture Jet hoods (KVF), Ecology unit (Pollustop), Capture Bar  
 Special feature: Round shaped, new double and peripheral Capture Jet technology  
 Exhaust airflow rate: 15,000 m<sup>3</sup>/h  
 Additional description: Heat recovery on kitchen exhaust, Water Wash Capture Jet Ceiling (KCW)



Project: Shangri-La hotel, The Line restaurant, Singapore  
 Product: Special island hoods (KVX)  
 Special feature: Mirror finish  
 Exhaust airflow rate: 50,000 m<sup>3</sup>/h  
 Additional description: 9 hood sections





Project: West Inn hotel, Fusion restaurant, Warsaw, Poland  
Product: Capture Jet hoods (KVI/KVF)  
Special feature: Integrated fire suppression  
Exhaust airflow rate: 14,000 m<sup>3</sup>/h  
Additional description: 12 hood sections



Project: Park Hyatt hotel, United Arab Emirates, Dubai  
 Product: Capture Jet hoods with Capture Ray technology (UVF), special Capture Ray hoods (UVX)  
 Special feature: UV grease removal technology (Capture Ray), mirror finish, round shape  
 Exhaust airflow rate: 107,800 m<sup>3</sup>/h  
 Additional description: 33 hood sections (75 ml)





Project: Miele Culinary Institute (Miele headquarters), Vianen, Holland  
 Product: Capture Jet hoods (KVI/KVF)  
 Special feature: Special milk glass covers  
 Exhaust airflow rate: 46,900 m<sup>3</sup>/h  
 Additional description: 8 monobloc island hoods, 2 island hoods, 15 hood sections



Project: Grand Hyatt, Straits kitchen, Singapore  
 Product: Capture Jet hoods (KVI) and special integrated hoods (KVX)  
 Special feature: Lighted fronts, bulkhead integrated hoods  
 Exhaust airflow rate: 45,800 m<sup>3</sup>/h  
 Additional description: 17 hood sections (32 ml)





Project: Hewlett Packard restaurant, Diegem, Belgium  
 Product: Capture Jet hoods (KVF)  
 Special feature: new double and peripheral Capture Jet technology  
 Exhaust airflow rate: 15,000 m<sup>3</sup>/h  
 Additional description: 18 ml of Capture Jet hoods



Project: Barclays Bank restaurant, London  
 Product: Special island hoods with peripheral make-up air  
 Special feature: Oval shaped  
 Exhaust airflow rate: 11,000 m<sup>3</sup>/h (servery area)  
 Additional description: 2 oval shaped hoods (servery area), 10 hood sections





Project: ROC Carolus regional school, Nijmegen, Holland  
 Product: Capture Jet hoods (KVI/KVF)  
 Special feature: Integrated fire suppression, special covering  
 Exhaust airflow rate: 25.000 m<sup>3</sup>/h  
 Additional description: 12 monobloc island hoods, 1 wall mounted Jet hood



Project: Gordon Ramsey at Ritz-Carlton Powerscourt, Enniskerry, Ireland  
 Product: Capture Jet hoods with Capture Ray technology (UVF/UVI)  
 Special feature: UV Grease removal technology (Capture Ray)  
 Exhaust airflow rate: 15,400 m<sup>3</sup>/h  
 Additional description: 28 hood sections





