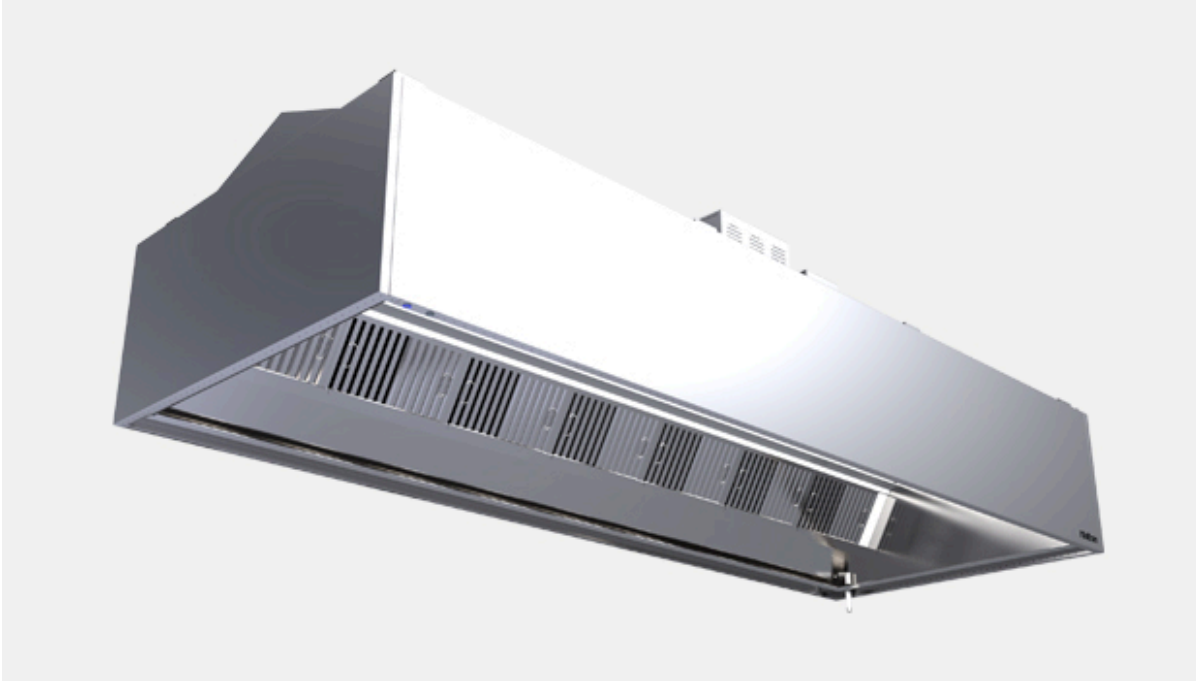


# KCH – Capture Jet™ condensate hood (ETL)



## Overview

- Improved indoor air quality with reduced energy use. Halton Capture Jet™ with Side Jet technology reduces the exhaust airflow rates required and improves the capture and containment efficiency of the hood.
- High efficiency grease filtration using UL classified Halton KSA multi-cyclone filters for removal of up to 95% of particles with a size of 8 microns per ASTM F2519.
- T.A.B.™ (testing and balancing) ports, which allow accurate and effective commissioning.
- Halton HCL Culinary Lights provide the best visual comfort while contributing to improved safety and energy savings.
- Optional LED lights and LED dimming is available for Capture Jet hoods. Dimming is control by a knob on the switch panel or through Halton HMI Touch Screen.
- Designed to help eliminate water dripping from the edges and ceiling with standard canopy hoods when used with heavy steam producing equipment.

### RECOMMENDED COMBINATIONS

The technologies and features integrated into the KCH hood can be combined with the following technologies or products to further improve the Energy Efficiency, Safety, Indoor Environment Quality (IEQ), or Emission Control levels.



**Further, increase the energy savings and improve the working conditions of the staff**

Go for [M.A.R.V.E.L.](#) energy-saving technology for kitchens ventilation



**Establish your kitchen wherever you chose and increase once more the energy savings**

Go for [PolluStop](#) pollution control unit.



**Get peace of mind by making no compromise on fire safety**

Go for the factory pre-installed FSS [Fire Suppression System](#)



**Optimize the ductwork cleaning costs and further improve your safety**

Go for KGS [grease deposition level monitoring system](#) for ductwork

## Specification

The KCH Capture Jet<sup>TM</sup> Type I Condensate hood is a highly efficient kitchen ventilation hood that removes contaminated air and excess heat emitted by cooking equipment and channels excess condensation from the interior of the hood to a perimeter gutter system, helping to provide a comfortable and clean environment.

The KCH hood uses the advanced Halton Capture Jet<sup>TM</sup> to improve the capture and containment of the airflows generated by the cooking equipment. Overall exhaust airflow rates can be reduced up to 30% from those of traditional kitchen hoods.

The Capture Jet<sup>TM</sup> hood is based on the high entrainment efficiency of a compact, high-velocity capture air jet. The capture air jets efficiently induce ambient air at the critical front face area of the hood, minimizing the spillage of the contaminated air and maintaining good air quality in the chef's work area.