# KCV-WW – Water Wash ventilated ceiling for dishwashing areas (CE)



## **Overview**

The dishwashing areas are often considered as the last wheel of the coach. And yet, if some provisions are not taken, the working conditions inside can easily become a nightmare and hygiene of the kitchenware supposed to be clean can also be compromised.

Dishwashing areas are characterised by huge heat and humidity loads, not only coming from the washing equipment but also from the kitchenware that come out and continue to cool down and dry where they are stored. Germs and bacteria coming from guests' plates and trays as well as detergent constitutes additional pollutants. Noise of the equipment should also be taken into account.

KCV-WW is based on the same design as KCW Capture Jet™ ventilated Ceiling. Combined with KCP passive ceilings, it constitutes the best possible solution ensuring the full safety and good working conditions inside dishwashing areas.

#### Significant energy savings

- Capture Jet™ technology as an option for a better steam capture and containment.
- Drastic reduction of the exhaust airflow rates with the optional M.A.R.V.E.L. energy savings technology.

#### Improved safety and maintenance savings

• FC aerosol separators complying with EN 16282-6, 93%



- efficient on 10 microns particles or larger.
- Limits the dust deposits which, together with heat sand steam, favors bacteria development inside the ductwork.
  Lowers the ductwork cleaning costs.
- The **Water Wash** technology automatically cleans the filters with no staff intervention so that they can entirely devote to production. Further reduces the cleaning costs.

#### Other features and benefits

- Turnkey projects: Dimensioning and design of each project «made in Germany», including installation by Halton specialists.
- Requires CCW control cabinet.
- Equipped with **Halton Connect** IoT (Internet of Things) platform with advanced 24/7 distant monitoring capabilities.
- Highest value of ownership thanks to **Halton Connect & Care** smart services available as an option from kitchens commissioning.
- **Halton Skyline** LED culinary light provides the best visual comfort while contributing to further improve the safety and the energy savings.
- The Human Centric version of **Halton Skyline** directly contributes to chefs' and their teams Wellbeing, especially when extended to all kitchen areas.
- The high lighting levels help to track the possible residual dirt at the outlet of the washing equipment and contribute to a better quality control.
- Can be equipped with double skin panels containing that a special acoustic foam protected by a PUR-plastic film on side of the perforated front. The noise level inside the kitchen can be reduced by up to 25 to 30%.
- Unrivalled working conditions due to optimal air quality and thermal comfort, combined with excellent visual and acoustic comfort.
- The entire system is fully comprehensive and includes extraction, low velocity make up air, lighting, integration of the additional services and the fully consistent suspended KCP ceiling for the neutral areas.
- Cut-out options of the ceiling for the connection of the washing equipment's outlets to the exhaust ductwork..
- Adaptable for later modifications to the layout of cooking appliances.
- Many possibilities of customization.

### Why filtering the exhaust air of dishwashing areas?

The trash (food, napkins etc) on the trays and dirty dishes generate an impressive quantity of dust and particles. If not filtered, this dust quickly builds up deposits inside the ductwork. They are similar to a "fluff" that is ideal for bacteria development thanks to the steam and heat released by the equipment.

Having a mechanical filtration in dishwashing areas prevents the build-up of these bacteria traps. The dust deposition on the filters after only one day's operation speaks for itself.



## More about the main embedded technologies



**Halton Connect** 

Halton Skyline

**KSA Filters** 

Water Wash

## Recommended combinations with other products or technologies

To further enhance the performance of your kitchen, whether talking about the energy savings, safety, Indoor Environment Quality (IEQ) or the kitchen's impact on the environment, here are couple of combinations with other Halton products or technologies we recommend you.



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

## **About Halton Connect & Care**



Halton Connect is a state-of-the-art IoT (Internet of Things) platform whose core is an advanced cloud-based portal. It enables 24/7 remote monitoring of the solutions designed by Halton. It allows access to important and useful information along with powerful data analytics to the end users. It also provides crucial information to our engineers. In return, they can remotely and safely control all systems and their settings when required.

This digital "two directions" technology opens the way to Premium Services that are vital to keep the performance of the systems and technologies at the initial design level and during the entire lifecycle. Even better! They enable continuous optimisation of your systems, resulting in even lower operating costs.

Halton Connect for commercial kitchen ventilation

