

KVC-UV Capture Ray™ UV exhaust hood with supply air (ETL)



Overview

- Integrated Capture Ray™ Ultraviolet cassette(s) with complete controls and safety features.
- Highly efficient Capture Jet™ technology reduces the exhaust airflow volume required.
- Draft-free air distribution directly into the working zone from the front face, low-velocity supply plenum.
- Heat load design method.
- ASTM 1704 validated performance.
- Easy access to UV cassettes for maintenance.
- Stainless steel Model KSA 'Multi cyclone' high efficiency grease filters – UL and NSF classified.
- T.A.B.™ (testing and balancing) ports, which allow accurate and effective commissioning.
- UL listed Control Panel for UV operation.
- Stainless steel welded construction.
- 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 controlled by a knob on the switch panel or through Halton HMI Touch Screen.
- Stainless steel, welded design.

RECOMMENDED COMBINATIONS

The technologies and features integrated into the KVC-UV 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 KVC-UV hood is a highly efficient kitchen ventilation solution. Equipped with Capture Ray™ technology this hood provides solutions for a variety of commercial food service ventilation applications over virtually any cooking process. Based on Halton's patented highly efficiency Capture Jet™ solution and advanced mechanical KSA filter technology, the Capture Ray™ feature with scheduled maintenance keeps the plenum and duct virtually grease-free and mitigates the cooking odor and emissions

Supply Air Plenum

The integral front discharge make up air plenum shall be manufactured of the same material as the hood. The face of the plenum will be perforated stainless steel to deliver low velocity air to the space and to minimize room turbulence while refreshing the occupied zone.

Options

- Closure Panels – for canopies below ceiling level
- Backsplash
- Side Skirts
- KFR – Filter Removal Tool
- Optional LED Lights or LED Dimmable Lighting
- Recessed Fluorescent or Incandescent Lighting
- Incandescent Globe Type Lights
- MEP – Master Electrical Panels
- Face or Remote Mounted Switch Panels

- Factory Pre-piped Fire Protection
- Powder Coating in a Variety of Colors
- Custom/Design Stainless Steel Exterior Textures and Finishes
- Automated Balancing Damper option with M.A.R.V.E.L. II demand controls
- Hood Mounted Fire Cabinet
- M.A.R.V.E.L. Demand Control w/VFD by Halton