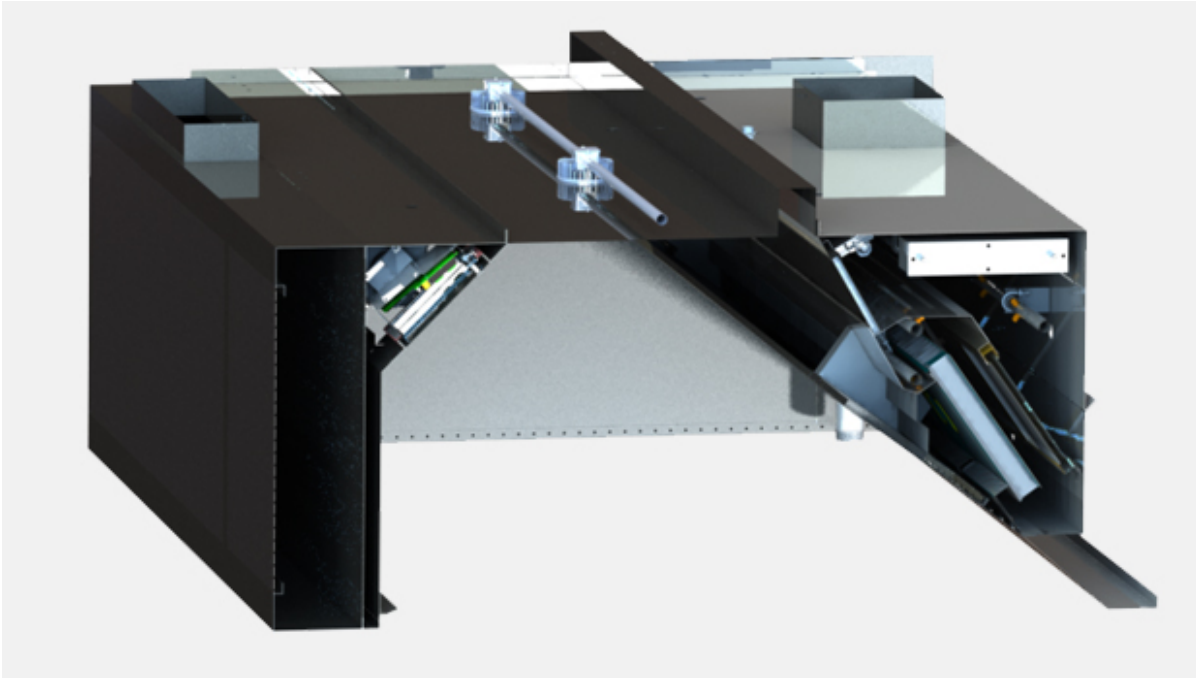


KVC-WW-UV – Capture Ray™ UV and water wash exhaust hood with supply air (UL)



Overview

- Integrated Capture Ray™ Ultraviolet cassette(s) with complete controls and safety features.
- Automatic Water Wash features allow for continuous operation without extended shut down for cleaning.
- Highly efficient Capture Jet™ technology reduces the exhaust airflow volume required.
- 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 and Water Wash operation.
- Stainless steel welded construction.
- Standard LED light fixtures.
- Optional LED dimming is available for Capture Jet hoods. Dimming is control by a knob on the switch panel or through Halton HMI Touch Screen.
- Stainless steel, welded design.

RECOMMENDED COMBINATIONS

The technologies and features integrated in the KVC-WW-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

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.

Water Wash

The hood shall include three full length wash manifolds equipped with brass spray nozzles. When the wash cycle is initiated, the exhaust fan shall shut off. The wash sprays shall come on for the length of time programmed in the control panel. The two forward manifolds shall wash the interior and exterior of the grease extractor. All controls and components for operation of the water wash system shall be housed in the Ventilator Control Cabinet.

Capture Ray (UV Technology)

The KVC-WW-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

Options

- Closure Panels – for canopies below ceiling level
- Backsplash
- Side Skirts
- KFR – Filter Removal Tool
- LED Dimmable Lighting
- Recessed Fluorescent or Incandescent Lighting
- Incandescent Globe Type Lights
- MEP – Master Electrical Panels Face or Remote Mounted Switch Panels
- Factory Piped Fire Protection
- Powder Coating in a Variety of Colors
- Custom/Design Stainless Steel Exterior Textures and Finishes
- Listed Exhaust Duct Balancing Damper
- Hood Mounted Fire Cabinet
- M.A.R.V.E.L. Demand Control w/VFD by Halton