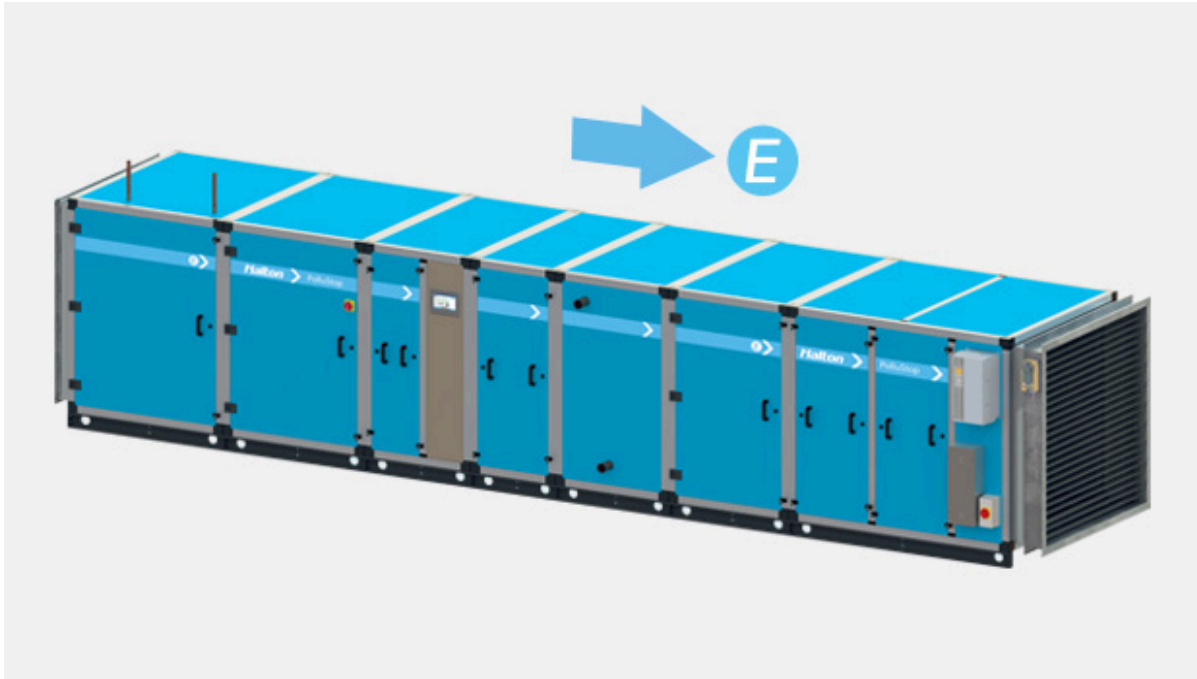


PST – PolluStop Exhaust Air Handling Unit



Overview

There is increasing acceptance that in the near future it is likely that legislation will be put in place requiring any business that takes in fresh air, as part of its processes, to return that air to the atmosphere in at least as good a condition as when it was taken. **PolluStop** exhaust units are working towards being at the vanguard of this technology.

The **PolluStop** range of exhaust air handling units is designed to work with the **Capture Ray™** technology whether integrated into hoods, ventilated ceilings or in the units themselves. The UV-C lamps it is based on neutralise the grease particles which are not contained by the primary filtering system. By increasing the number of lamps to a carefully selected level, cooking odors are minimized to such a level that it is no longer necessary to discharge the extracted air at roof-top level. NFX activated carbon filters arrest surplus ozone produced by the UV-C lamps when the cooking appliances are not running at maximum load.

After UV treatment, the optional recovery coil in the **PolluStop** units can be used to pre-condition the fresh air in conjunction with **Aerolys** supply air handling units or to pre-heat the domestic hot water. The absence of grease deposits on the coil's fins, facilitates the recovery effectiveness at a constant level over time and greatly limits its maintenance and cleaning cost. The savings become unrivalled when **PolluStop** and **Aerolys** are combined with **M.A.R.V.E.L.** energy optimisation technology. In that case, the exhaust airflow rates are constantly adjusted depending on the cooking activity. And the additional savings are then not made at the expense of the heat recovery's efficiency.

Therefore, **PolluStop** units allow safely establishing the restaurants wherever you chose i.e. where they are of most value. When combined with **Aerolys** supply air handling units and **MA.R.V.E.L.** the energy savings are unrivalled, chefs and their teams benefit from the healthiest fresh air and the ventilation fulfils the strongest hygiene requirements.

- Specially developed to establish commercial restaurants in dense urban areas.
- Wide range of units, from 3,240 to 38,880 m³/h.
- The **Capture Ray™** UV-C technology neutralises the grease particles and vapours that are not removed by the primary mechanical filtration.
- Respects the neighborhood due to minimal cooking odours. Surplus ozone arrested by NF-X carbon filters.
- When part of the UV-C lamps are integrated downstream (into the hoods or ventilated ceilings), the **UV On Demand** option activates the lamps only when cooking appliances are actually used and saves up to one lamps set where other UV systems require two.
- The drastic reduction in grease deposits lowers the cleaning costs for upstream ductwork.
- Saves energy due to the integrated heat recovery coil, sustainable over time.
- Compatible with **M.A.R.V.E.L.** energy saving technology.
- Equipped with **Halton Connect** IoT (Internet of Things platform) 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.
- External insulated panelling available in 4 colour options (dark blue, light grey, dark grey or white).
- Acoustic insulation built into the unit's double-skin panels.
- Outdoor or vertical installation possible. There are a number of additional service possibilities, such as integration of all units' control systems, including the inverter.

More about the main embedded technologies



Halton Connect

Capture Ray™

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



Benefit from the healthiest fresh air and increase once more the energy savings

Go for [Aerolys](#) Supply Air Handling Units and for heat recovery



Optimize the ductwork cleaning costs and further improve your safety

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

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](#)

Videos

Halton range of exhaust and supply Air Handling Units for commercial kitchens

Discover the key points and main benefits of Halton’s AHUs for an efficient and safe ventilation of commercial kitchens:

- PolluStop exhaust units with advanced pollution control;
- Aerolys supply units with air quality control;
- Extenso exhaust and supply units that combine the benefits of both PolluStop and Aerolys.