

KSR-F – Capture Jet™ low profile and freestanding hood (CE)



Overview

KSR hoods are suitable for LEED (Leadership in Energy and Environmental Design) projects and can be used in open or closed kitchens, particularly the Quick Service Restaurants located in dense urban areas or whose ducts are difficult to access. They are designed to capture pollutants generated by electric fryers and griddles more efficiently as they are located closer to the cooking appliances.

KSR hoods are equipped with the **Capture Jet™** technology on the front.

The free standing model KSR-F is also equipped with side **Capture Jets** to enable a large opening on the sides for passing of the fries baskets. The inclined front improves the view of the cooking surfaces (negative overhang) for better working comfort.

This model also has a services distribution at the rear of the unit for perfect integration of the cooking appliances' power supplies.

Considerable energy savings

- Up to 50% reduction in exhaust airflow rates due to **Capture Jet™** technology.
- Possibility to extend the airflows reduction to up to 64% with **M.A.R.V.E.L.** energy savings technology.

Improved safety and maintenance savings

- **KSA cyclonic aerosol separators** complying with EN 16282-6, 95% efficient on 10 microns

particles or larger (also UL, NSF and LPS certified).

- Efficiently limits the build-up of grease deposits in the exhaust plenums and ductwork which constitute a serious hygiene and fire safety hazard. Reduces the cleaning costs.

Other features and benefits

- HACCP certified (Hazard Analysis Critical Control Point).
- Minimum space used.
- Integrated self-supporting structure.
- The side **Capture Jets** allow a large opening of one or both sides for the passing of the fries baskets.
- Services distribution on the back of the hood equipped with the electric plugs for the fryers/ griddles.
- No need for an extra duct for the **Capture Jet™** technology.
- Capture Jets are automatically switched off when the hood is not used or operates at a minim airflow.
- **Halton Skyline** LED culinary light provides the best visual comfort while contributing to further improve the safety and the energy savings.
- When extended to the whole kitchen, the Human Centric version of **Halton Skyline** directly contributes to chefs' and their teams Wellbeing.
- Exhaust airflow rates determined with a EN 16282-1 based calculation method taking into account the loads of the cooking appliances, the configuration of the extract system and its capture and containment efficiency.
- Capture and containment efficiency tested in accordance with the ASTM 1704 standard.
- Quick and easy commissioning. Hoods delivered "ready to install", with all accessories included, such as light fitting, T.A.B.™ taps and dampers for quick balancing on-site.
- Sturdier and easier to clean- Less parts and less joints. Stainless steel construction.

Suspended version available [KSR-S](#).

More about the main embedded technologies



Capture Jet™

KSA Filters

Halton Skyline

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



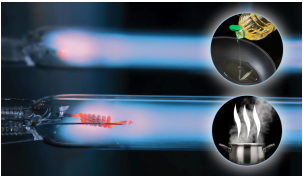
Get peace of mind by making no compromise on fire safety

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



Reduce the ductwork cleaning costs, increase your safety and reduce the impact of your kitchen on the neighborhood

Go for the [Capture Ray™](#) grease and odors neutralization technology