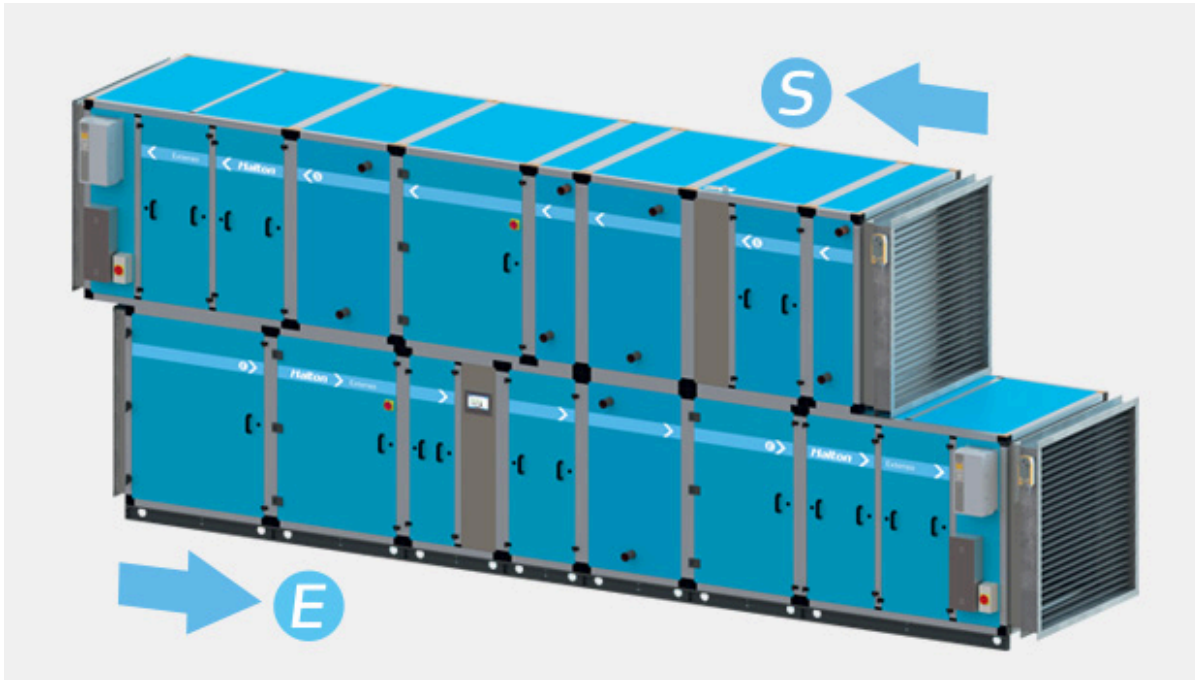


EXT – Extenso exhaust and supply Air Handling Unit



Overview

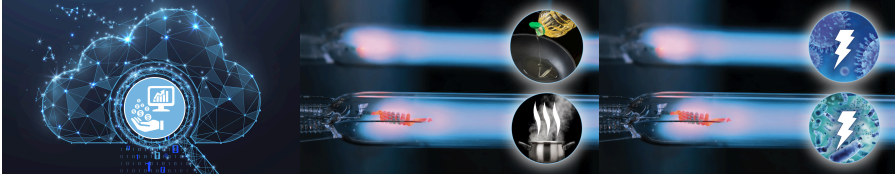
Extenso, 2 high-end products in a single package!

The **Extenso** EXT range is a solution for those projects requiring **PolluStop** and **Aerolys** supply and exhaust air handling units to be provided as a single, compact and integrated unit. The single “footprint” of the unit is then half that of the separate units. This can be of particular benefit on those projects where Plant Room, or rooftop, space is at a premium. **Extenso** units also simplify the combination of both air-to-air and air-to-water heat recovery within a single compact unit.

Extenso units provide all the features and options that are available from the individual **PolluStop** and **Aerolys** ranges. They allow safely establishing the restaurants wherever you chose i.e. where they are of most value. Chefs and their teams benefit from the healthiest fresh air and the ventilation fulfils the strongest hygiene requirements. When combined with **MA.R.V.E.L.** the energy savings are unrivalled.

- Specially developed to establish restaurants in dense urban areas or when the quality of the incoming air must be to an extremely high standard (hospitals, care homes, public buildings etc).
- Wide range of units, from 3,240 to 38,880 m³/h.
- Can be configured as either “stacked” (one on top of the other), or “alongside” (side-by-side).
- Compatible with **M.A.R.V.E.L.** energy saving technology.
- Can incorporate a pack of matched recovery coils offering air-to-air heat transfer, or a combination air-to-air and air-to-water.
- Other characteristics and benefits similar to [PolluStop PST](#) and [Aerolys ARL](#) air handling units.

More about the main embedded technologies



Halton Connect

Capture Ray™

Halton SafeGuard
Risk UVGI

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



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.

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 Aeroly.