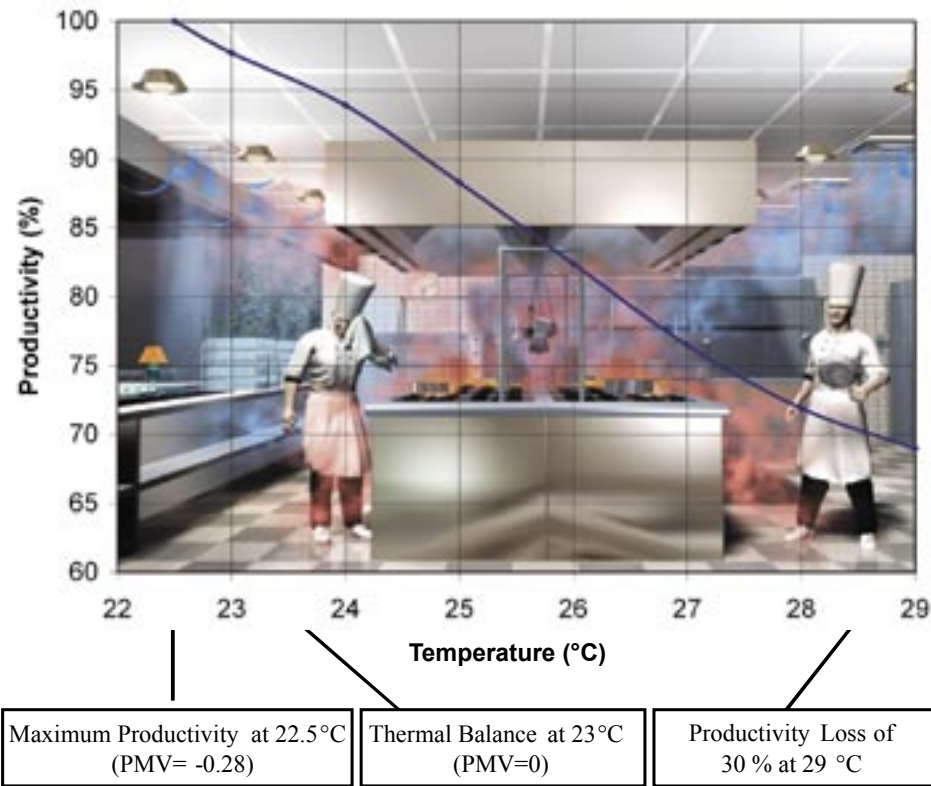


À la carte

<< on the model when the temperature increases by 6°C from the neutral conditions of 23°C, workers productivity will decrease by 30 %. It should be noted that optimum productivity is at 22.5 °C when people are feeling slightly cool. In commercial kitchens the temperatures are far higher than 23°C and thus the estimated 30% productivity loss is applicable.

This productivity loss is significant compared with the business profit of the restaurant. For example in a restaurant with an annual turnover of 1,500,000 EUR, the typical profit could be 75,000 EUR (5 %). The restaurant's salary costs are at least 250,000 EUR. With a productivity loss of 30% (the temperature is +6°C over neutral conditions) means that there is a 75,000 EUR annual loss in workers productivity. This is equivalent to the profit of the restaurant. Therefore, it is possible to double the profit of the restaurant by improving thermal conditions.

Dr Risto Kosonen
Director of R&D, Halton Oy



Productivity loss as a function of ambient temperature. The thermal balance conditions are: 23°C room and radiant temperature, air velocity 0.25 m/s, RH of 60 %, metabolism of 1.6 MET and Clo-value of 0.47. Workers optimum productivity is at 22.5 °C when PMV- value is -0.28.



- Inside this Issue :
- Experience the Water Power !
 - The Best for Open Kitchens
 - Hidden Loss of Productivity

From The President's Desk Costs down – productivity up!

Increasing productivity and reducing cost, not compromising service and safety are the challenges of every foodservice operation. A lot of routine work can be automated and savings can be achieved. In the foodservice industry hourly labour costs are exceeding the 20 € level in many European countries and thus it is more and more important to increase productivity. Some tasks may even be quite challenging for operations in commercial kitchens; like grease filters and duct cleaning.

There are technologies available to improve the productivity of the foodservice operation. New technologies have been integrated into the efficient Capture Jet product range; so called water wash hoods that have automatic grease filter cleaning integrated in the hood. Duct cleaning can be reduced to a minimum by the Capture Ray system which destructs grease particles and vapours with the help of UV and ozone. These new technologies even improve hygiene and fire safety since there is no more grease accumulated in the filters or ductwork.

The companies that utilise new technologies to reduce cost and increase productivity will be the winners in global competition.

Have a productive day!

Olli Sipilä, Director
Halton Foodservice

Customer's Voice Halton offers the best for open kitchens! Automatic Water Wash Ceiling for Cooking Show

Dedication to research work. Ability to transform research results into cost-effective system solutions and responding to customer's needs are the hallmarks of Halton design.

Last year Halton was approached to design the ventilation system for a hotel restaurant located in Puzhou, a city in South China. The customer's requirements were very high. They wanted to have a state of the art open kitchen with the best possible technical solutions and equipment. Aesthetic and hygiene were major issues.

The customer wanted to have a maintenance free system with a nice and discreet design. As already proven in many other Halton references, a ventilated ceiling is one of the best alternatives for open kitchens. It is ideal due to its higher installation height in comparison to hoods, leaving a nice view for the "cooking show". In addition, it always extracts pollutants and smoke efficiently even if there is a draft coming from the dining room which is often the case in this type of configuration.

Then as far as hygiene is concerned, Halton has included an automatic water wash system in its ventilated ceiling, making it maintenance free in response to customer expectations. >>

Events

FCSI



Toronto 2004

The 2004 Annual FCSI Conference, September 9-11, was held in Toronto. Halton Foodservice had the pleasure of being the Gold Sponsor of this event. At the Conference, the paper given on the Halton UV-system Capture Ray written by Andrey Livchak and Derek Schrock was awarded best article published in The Consultant in 2004.

Rabah Ziane
Halton Foodservice

Equip'hotel 2004

23.10 – 27.10. Porte de Versailles, Paris

Halton introduces the brand new Capture Ray ceiling for Show Kitchens at Equip'hotel in Atelier Gourmand, Hall 7.3 allée H 99. This closed ventilated ceiling is equipped with the Unique Capture Jet technology and the Ultra-Violet system for better hygiene and reduced maintenance. We warmly invite you to visit us and discover our latest innovations for Open Kitchens!

Next Issue

- Full Scale Tracer Gas test on ventilated ceiling efficiency
- Design Tools: Halton Foodservice CD 2nd edition
- Park Hotel, Bergen Kitchen refurbished with Halton Capture Jet



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<< Halton is already very well known in Asia for its Capture Jet Water Wash hoods, especially in the Hotel industry with more than 200 references all over the Asia-Pacific and Middle-East market. Among others Shangri-La, Hilton, Mandarin Oriental, Intercontinental, Ritz-Carlton, JW Marriott, Westin, Hyatt, Sheraton, Le Meridien ...are enjoying everyday Halton Capture Jet efficiency and automatic water wash technology for better hygiene and peak performances.



Water Wash Ceiling, Puzhou, China

Now Halton has extended its product range with an innovative water wash ventilated ceiling in order to offer even more alternatives to its customers.

Georges Gaspar
Halton Manufacturing Sdn. Bhd.

Did you know ...?

How to Double Profits made in a Commercial Kitchen? Hidden Loss of Productivity

In every business venture, the initial investment and subsequent operating costs are the critical factors that determine the viability of the business venture. By improving the total efficiency of the ventilation system, it is possible to make savings in the initial and operation costs. Also, what is not noted is that there is possibility to increase workers productivity through improvement in the working conditions. These savings could be more significant than the initial costs of the whole air-conditioning system.

An effective extractor hood is a critical element in the operations of a commercial kitchen. Together with the high-efficiency hood, there are many ways to improve energy efficiency and thermal comfort in kitchen. However, the total approach for the ventilation system is the key element. During the design process of the extractor system it should be taken into consideration that the design does not sacrifice the efficiency of the hood. Also, it is recommended to keep a slightly negative air balance (underpressure) compared to the surrounding dining area and other areas.

Popularity of kitchen work is low because of the unsatisfactory thermal conditions and poor indoor air quality (IAQ). In the kitchen, the four main factors affecting thermal comfort are, air temperature, radiation, draft and humidity. It is possible to influence of these factors as well as the IAQ with a well-designed air-conditioning and ventilation system.

Recent studies have shown the link between indoor air quality and thermal comfort, productivity and health issues. Thus, it was possible to demonstrate that an investment in an improved ventilation system can be profitable.

In the situation where it is not possible to achieve a thermal comfort balance, cold and warm may affect a person's ability to function and perform. In a hot environment, as in a kitchen, the average skin temperature increases to get rid of the extra heat. When body temperature reaches 34°C, you will begin to sweat profusely. When the body begins to sweat, people are inclined reduce their pace of work. This leads to decreased productivity of workers.

At the same time, the physiological need to relax, to reduce heat production and avoid sweating, results in reduced alertness and impaired concentration. This also increases the risk of accidents in the workplace.

Productivity is strongly dependant on thermal conditions. When the temperature rises, productivity will decrease. It is possible to estimate the reduction in productivity caused by poor kitchen environment by using the developed model for office environment. Based >>



Water Wash Canopies, Marriott International, U.K.

What's new ?

Experience the Water Power !

Ventilated ceilings are becoming more and more popular in modern commercial kitchens. Offering more flexibility in the kitchen layout they are also more aesthetic than traditional hood systems. Therefore kitchen ventilated ceilings are an excellent solution for display or show kitchens open to the dining room, and for any kitchen where high indoor air quality and hygiene requirements are a must. Halton's KCW ceiling integrates an automatic water-wash system to clean the grease filters located inside the especially designed exhaust modules.

How does it function?

The hot air, pollutants and vapor released by the cooking process naturally rise to ceiling level with the natural thermal current from which they are directed with the capture air jet to the exhaust air units where they are fully extracted without re-circulating back into the occupied zone. The air supply is introduced gently and without draught into the kitchen through low velocity diffusers located at the extremities of the kitchen or between the cooking equipment if there is enough space available.

With the Halton Capture Jet ceiling, the average contaminant level in the occupied zone is low. The contaminants are effectively extracted without being re-circulated in the space, leaving a much better indoor air quality for the chefs working in the kitchen.

The hot water and detergent mixture is sprayed onto the filters during the washing cycle through high pressure spray nozzles to help to remove the greave accumulated inside the unit and the filters after the cyclonic filtration process. The dirty waste from the washing cycle is removed via drain connection.

The washing process is executed via a MRB control unit. The automatic washing mode via PLC programming executes the washing process automatically two or more times daily. The manual washing mode can be executed manually by the operator at any time.

Why Water Wash Ceiling KCW?

- Maintenance free system with automatic self-washing technology

- Optimum extraction efficiency without recirculation of the pollutants thanks to the unique Capture Jet system for ventilated ceilings
- High hygiene with a closed and ducted system preventing grease accumulation, bacterial growth, humidity and any other contamination in the space between the ventilated ceiling and the upper slab
- High efficiency KSA 'Multi-cyclone' grease filters – up to 95% on particles at a size of 8 microns or above (UL and NSF classified)
- Optimal lighting, low noise level and low velocity draft-free supply air system preventing cross-contamination of fresh air
- Full stainless steel and welded construction (AISI 304)
- Modular design that can suit any kitchen size, and make kitchen layout modification possible without modifying the ventilation system

