

- Filtered clean air can be 100% re-circulated or exhausted outdoors as clean exhaust air.
- All stainless steel construction.
- Easy to install and clean.
- The stainless steel air wall provides up to 50% of re-circulated air under the cooking equipment.
- The air wall provides a 3" (76mm) air space allowing zero clearance to combustible construction.
- An additional protected splash zone behind the equipment is not required.
- The KVS unit provides all the power and fuses with the controls and circuit protection for the cooking equipment.
- KVS is approved to operate with extended combinations of electric commercial cooking appliances, including broilers.
- A unique fire protection design provides total coverage allowing equipment movement and changes to take place without ever changing you fire protection
- The filtration tower can mount up to 30' (9.2m) away from the exhaust hood.

Application

Developed for kiosk-type food court operations and nontraditional sites. The KVS can serve various combinations of commercial type electric cooking appliances. The KVS can be used where NFPA96 ductwork cannot be installed. Tested and listed in accordance with UL710B. For use with electrical equipment only.









- KVS utilizes a box style UL/ULC listed hood mounted 6'-2" (1880mm) above finished floor.
- The hood filters are Halton GFIII UL/ULC listed, stainless steel 12" x 16" (305mm x 406mm) to facilitate easy cleaning.
- A heavy duty, belt driven BI fan, comes with adjustable pitch sheaves.

System Approvals Chart

The KVS System is a UL/ULC listed system. The system was tested in accordance with NFPA 96 and UL197-1994 for integral re-circulation system (previously referred to as ductless hoods) for commercial electric cooking appliances. The following chart outlines the tests passed by the KVS system.

UL 1254, SEC.3
UL197, SEC. SA17
UL197, SEC. SA14
UL197, SEC. SA15 EPA TEST 202

EQUIPMENT CHART FOR KVS-5 (TWO APPLIANCE MAXIMUM)

TYPE OF COOKING EQUIPMENT	MAXI- MUM LENGTHS		MAXIMUM SURFACE COOKING AREA		MAXIMUM SURFACE COOKING TEMP	
	IN.	MM.	SQ. IN.	SQ. CM.	°F	οС
FRYERS (16 KW MAX.)	20	508	192	1238	375	190
HOTTOPS	36	918	1224	7898	650	343
GRIDDLES (16 KW MAX.)	48	1219	960	6193	450	232
BROILERS (2.7 KW MAX.)	15	381	300	1940	650	343
OVENS (12.4 KW MAX.)	36	914	N/A	N/A	650	343
RANGES (2.1 KW MAX.)	48	1219	6 ELEMENTS		N/A	N/A
STEAMERS & KETTLES (8 KW MAX.)	48	1219		JBLE BINET	212	100

Consultant Specification

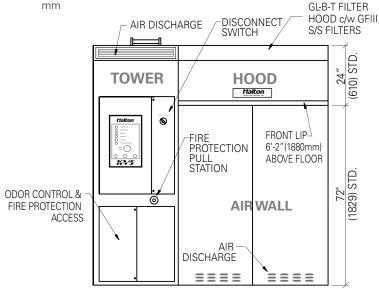
The Kiosk Ventilation System shall be a Halton Model KVS-5, re-circulating system, UL/ULC listed. The system shall have a listed exhaust filter hood, complete with Halton stainless steel GFIII UL/ULC listed filters, mounted 6'-2" (1880mm) from floor level. The filtration tower shall include filter's module, fan and motor, fire protection, odor control system and electrical cabinet.

The filtered, clean air shall be discharged back into the cooking area (or ducted outdoors), partially through the air wall vents and/or through the air register mounted on the top of the unit. The assembly shall be stainless steel construction, with all exposed welds ground and polished to the original finish of metal. The system shall be fully self-supported, pre-piped and wire for a fully automated operation, factory tested and balanced. The installation shall comply with NFPA 96, Chatper 10.

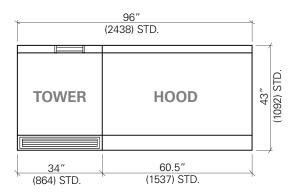
UNIT SPECIFICATION CHART							
KVS-5	Models L,R	Model B	Model REM				
CFM	1100	1250 to 1800	1250 to 1800				
BLOWER MOTOR	2 HP	3 HP	3 HP				
208/3/60							
Appliance total max KW/Amps	24 KW 67 Amps	23 KW 64 Amps	23 KW 64 Amps				
Total Max. Line Current	82 Amps	79 Amps	79 Amps				
Main Disconnect	125 Amps	125 Amps	125 Amps				
480/3/60							
Appliance total max KW/Amps	24 KW 29 Amps	23 KW 27 Amps	23 KW 27 Amps				
Total Max.Line Current	44 Amps	42 Amps	42 Amps				
Main Disconnect	60 Amps	60 Amps	60 Amps				
575/3/60							
Appliance total max KW/Amps	24 KW 25 Amps	23 KW 24 Amps	23 KW 24 Amps				
Total Max.Line Current	40 Amps	39 Amps	39 Amps				
Main Disconnect	60 Amps	60 Amps	60 Amps				



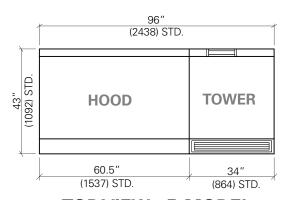




FRONT VIEW - L MODEL



TOP VIEW - L MODEL



TOP VIEW - R MODEL

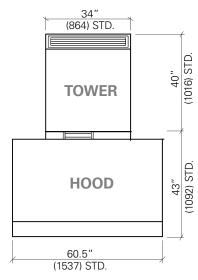
MODELS

R = Right hand mount

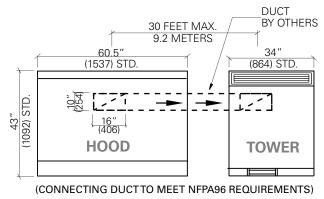
L = Left hand mount

B = Back mount

REM = Remote mount



TOP VIEW - B MODEL



TOP VIEW - REM MODEL

The company has a policy of continuous product development, therefore we reserve the right to modify design and specifications without notice.

For more information, please contact your nearest Halton agency. To find it: www.halton.com