Operators Manual for Capture Jet®

Manual provides Operation, Maintenance and Service Instructions

Capture Jet® Hoods
KVE (SJ-SK), KVC (SJ-SK), KVW (SJ-SK), KVL, KVM
KVR, KVO AND KCH

Form#: OM005_CAPTURE JET
Date: May 2017 - Rev2
GENERAL DESCRIPTION

All Halton Capture Jet® hood systems provide solutions for a variety of commercial foodservice ventilation applications over virtually any cooking process. Halton’s Capture Jet® technology gives the most efficient system on the market. To achieve the optimum performance from your hood system(s) please use the following guidelines provided within the pages of this Installation, Operation, and Maintenance Manual.

In addition to this information our offices or local representatives are available at any time to provide additional technical support for products, applications, installation, commissioning or in any aspect that you may have.

RECOMMENDATION

Upon receipt of the Halton hood(s), inspect unit(s) immediately for any shipping damage and notify carrier immediately if damage is found. Halton will not accept responsibility for any shipping damage. All systems are thoroughly inspected before leaving our factories, however Halton will assist in filing a claim if needed.

GENERAL INSTALLATION

It is the responsibility of the installing contractor to see that the system installation is completed in accordance with the project plans and specifications and that it meets all specific requirements of local code officials. The local authority having jurisdiction could over rule some of the installation details written in this manual. The installation shall be in accordance with NFPA-96. All electrical systems shall be installed following local and national codes.

The owner and/or operator should be instructed in the proper operation, care and maintenance of the system.

If questions or complications should arise during the installation of the Halton hood(s) that cannot be solved using the instructions provided please contact the Halton office at 1-800-442-5866, or (1-800-4-HALTON).

Note: There are no instructions contained within this manual for installation or maintenance of fan packages. **See appropriate manufacturers manual for detailed instructions.

EXHAUST AIRFLOWS

Please see submittal drawings or contact the manufacturer for each hood’s exhaust air flow rates. Halton’s applications department determines the optimum exhaust rate for effective capture & containment of cooking effluent. These exhaust airflows are included in the job submittal drawings for each hood and are customized for the specific kitchen appliance arrangement and environment.
INSTALLATION INSTRUCTIONS

1. Inspect the crating carefully. If there are signs of damage, call the freight carrier before uncrating the units. Carefully uncrate the units. Check all local codes prior to installation, special requirements may be necessary depending on local building material construction.

   **Important note** Do not leave unit(s) exposed to extreme temperatures for an extended period of time, this may cause the protective PVC coating around the unit(s) to become very difficult to remove

2. Position the hood near the actual installation site. In case of multiple hoods, check the engineered set of drawings for locations. Pay close attention to collar sizes and fire protection layouts, matching the hood systems to the correct location shown on the drawings provided.

   **Check item numbers on crates / hoods vs. drawing item numbers.**

3. Once the hood is carefully removed from the shipping crate and set in position, the unit is now ready for installation. If Halton Company has supplied a backsplash assembly, then the splash assembly should be installed first, for installation procedures (See pg. 5).

4. Hang the hood using ½” threaded rods (hanging rods by others) by attaching the rods to the hood through the hanger brackets that are fastened to the top of the hood. Use of turnbuckles with the threaded rod sections will make final adjustment easier. Standard hanging height for canopy hoods ranges from 78” minimum to 84” maximum from the finished floor to the lower edge of the front of the hood (per local codes having jurisdiction).

   **Noted in installation instructions - (See pg. 6).**

   **All typical installations for Capture Jet® series hoods shown on pages 16-24.**

5. If Closure Panels are supplied by Halton (see pg. 9) for details on the installation.

6. For multiple hoods end to end, or back to back (see pg. 8) for Installation of Splice Strips and U-Channels.

7. For hoods equipped with a supply fire damper, it is very important to make sure that the fire damper is set in an open position before connecting the supply duct.

   Electrical circuits should be connected according to standard switch panel wiring diagram, shown on (pg. 10). Occasionally desired options may require modifications to the standard wiring (for example remote switch panel). The modified wiring diagram will be included with the job specific submittal drawings and should be referenced for correct field wiring of hood and accessories.

   Additional details about the Halton hood wiring are found with the wiring diagram.

8. Grease filters and grease cups must be installed in place before start-up.

9. Halton hood come standard with high output, long lasting LED light fixtures. Optionally incandescent or recessed fluorescent fixtures may be ordered. Please note only install 100 watt maximum light bulbs in incandescent light fixtures. Fluorescent bulbs should be type T8, 36” or 48” long in fluorescent fixtures. **Note: Halton does not provide bulbs for incandescent or fluorescent lights.**

10. Protect the hood from damage under normal job site conditions, until all work is complete and system is ready to be put into operation.

11. The KCH Capture Jet® Type I Condensate hood is a highly efficient kitchen ventilation hood that removes contaminated air and excess heat emitted by cooking equipment and channels excess condensation from the interior of the hood to a perimeter gutter system. This hood is designed to help eliminate water dripping from the edges and roof of a standard canopy hood when used with heavy steam producing equipment. Perimeter gutters installed on all four sides of the hood capture water from the sides of the hood and redirect it to a channel with a 3/4” NPT drain connection. This drain must be field connected to route the collected condensate for disposal. All local and national plumbing codes must be complied with.
OPERATION OF SYSTEM

1. After installation is complete, it will be necessary to check and balance the airflows. On the Capture Jet® line of hoods, Halton supplies T.A.B. (Testing And Balancing) ports for measuring the pressure drop through the filters and the Capture Jet® plenum pressure. These ports are located on the inside of the capture portion of the canopy on the exhaust and Capture Jet® plenums.

For details on their use (see pg. 14).

**It is very important that the fan for the Capture Jet® air be balanced according to specifications.**

See the job specific information for required airflows. The Capture Jet fan is adjusted at the factory for proper airflow. Check the static pressure of the Capture Jet plenum and adjust the Capture Jet fan speed only if the pressure reading is different than the T.A.B. port pressure specified on the job specific submittal drawings. Adjustments to the Capture Jet® fan can be made with the speed controller supplied with the fan. This speed controller will be mounted inside the Capture Jet plenum, on top of the hood, or mounted in an electrical enclosure. The submittal drawings will detail the location of the speed controller(s).

Information regarding the fan and speed controller (see pg. 12).

2. Halton Capture Jet Hoods are equipped with efficient model KSA grease filters. Each Halton Capture Jet® hood system will have a KSA Filter Remover (model KFR) included with the hood package. The “KFR” will be packaged separately inside the hood. The box will be labeled “Attn: Kitchen Mgr. ” Model KFR instructions are found on (pg. 15). The KFR will assist in removal and replacement of the filters for cleaning and maintenance.

3. After the exhaust and supply airflows have been properly balanced, a final inspection should be made to ensure proper system operation.

HOOD MAINTENANCE

1. Clean the hood canopy inside and out as needed with mild soap and water. Never use harsh or abrasive cleaners on Stainless Steel or Painted surfaces, making sure to wipe clean all interior and exterior surfaces of the hood including the light fixtures.

** Never clean the hood canopy when any of the surfaces are hot.

2. Clean the grease filters and grease cup(s) daily, first washing by hand, and then placing them into a dishwasher or by steam cleaning.

** Handle the Grease filters carefully **
Screw through top of flange to wall. *(screw head will not interfere with hood)*

Screw backsplash to wall or attach with adhesive.

Halton canopy hoods should be installed from 78” min.- 84” max. above the finished floor.
Hang the hood using 1/2” threaded rods by attaching the rods to the hood through the hanger brackets (as shown) which are fastened to the top of the hood, using the turnbuckles will make final adjustments easier. Hanging height of Canopy hoods should be per local building codes, verify with “Authority Having Jurisdiction” for hanging height in your project location.

Standard hanging height is 78” minimum to 84” maximum above the finished floor.
Recommended Exhaust Duct Installation Details

Supply Duct

Supply Duct may be attached to supply collar with sheet metal screws or pop rivets and sealed with duct tape.

Screws or Rivets are not to interfere with the operation of the fire damper (if equipped).
Splice Strip / U-Channel Assemblies

Installation Notes:

U-Channel:
For hood models that are placed back to back (as shown in Fig. 1): Slide the U-Channel up over the back of the hood systems, and secure with sheet metal screws.

For hood models that are placed end to end (as shown in Fig. 2): Pry apart the U-Channel at one end and slide over the end panels, fastening in place where the end to end hood’s side panels meet.

Splice Strip:
For hoods placed end to end: Slide over bottom front edge first then over top, secure by welding together, or as an option using screws for models with supply plenum.

Hoods shown back to back

Hoods shown end to end
Installation Notes:

1. Both panels labeled “B” are set on top of the hood at each end wall.
   *Vertical flange at the bottom of closure panel and vertical flange on top of hood should line up.

2. Hammer clips “C” over the two vertical flanges.

3. Attach panels “B” to wall using appropriate hardware “D”.

4. Slide front panel “A” into place.

5. Attach panels “B” to wall using appropriate hardware “D”. Be sure closure panels are vertical and aligned with hood end walls.
   *(Hardware not provided by Halton)*
Standard Capture Jet Hood Wiring

**SWITCH PANEL**

- **BLACK SUPPLY**
- **WHITE**
- **LIGHT SWITCH**
- **BLACK**
- **BLACK**
- **BLACK SWITCHED (FAN)**
- **BLACK**
- **WHITE**
- **FAN SWITCH**
- **BLACK**
- **WHITE**
- **GREY**
- **WHITE**
- **YELLOW**
- **WHITE**
- **POWER SUPPLY**
- **GRD**
- **BLACK**
- **WHITE**
- **GREY**
- **WHITE**
- **YELLOW**
- **WHITE**
- **POWER SUPPLY**
- **YELLOW**
- **WHITE**
- **BLOWER MOTOR**
- **CAPTURE JET 120/1/60 .72 AMPS**
- **CAPTURE JET BLOWER MOTOR 120/1/60 .72 AMPS**
- **GREEN**
- **WHITE**
- **RED**
- **CAPACITOR GREEN**
- **CONTROLLER WHITE**
- **GREEN**
- **BLACK**
- **RED**
- **GROUND**
- **RELAY BOX TOP OF HOOD**
- **BY HALTON**
- **BY ELECTRICIAN**

**RELAY BOX TOP OF HOOD**

- **SWITCH PANEL**
- **LIGHT CIRCUIT TO NEXT HOOD**
- **JUMPER**
- **REAR BOX TOP OF HOOD**
- **LIGHT CIRCUIT TO NEXT HOOD**

**JUMPER**

- **FUSE 3A**
- **3A**
- **15 MIN DELAY OFF TIMER**
- **120/1/60**
- **12OV, SWITCHED**
- **120V, SWITCHED**
- **ADDIONAL RELAY NOTE**
- **THE USE OF R2 IS OPTIONAL. 120 VOLTS ACROSS R2 COIL CONTACTS WILL ACTUATE R2 WHICH WILL START THE FAN CIRCUIT. IT CAN BE USED WITH A REMOTE SWITCH OR OTHER ACCESSORY TO START THE FAN.**

**MUA NIGHT CIRCUIT**

- **(UNATTENDED) OPERATION:**
- **IF FIRE SUPPRESSION SYSTEM FIRES THE N.O MICROSWITCH WILL CLOSE AND TURN ON THE EXHAUST FAN. (THE N.C MICROSWITCH ON THE MUA CIRCUIT WILL OPEN PREVENTING THE MUA FAN FROM OPERATING)**

**TEMP SENSOR OPERATION:**

- **WHEN ENOUGH HEAT (95°F) TO ACTIVATE SENSOR IS PRESENT, EX FAN AND MUA FAN WILL START AND WILL REMAIN ON FOR 15 MIN AFTER HEAT SENSOR DE-ACTIVATES. FAN SWITCH CAN OVERRIDE HEAT SENSOR "ON" FUNCTION AT ANY TIME. FANS WILL REMAIN ON FOR 15 MIN AFTER EXHAUST FAN SWITCH IS TURNED "OFF"**

---

Capture Jet® Operation & Maintenance Manual
Hood Wiring Details

The Halton hood is equipped with a Timer Panel which fulfills the International Mechanical Code required interlock which will turn on the exhaust fan serving the hood if an appliance is turned on without also turning on the fan. This is accomplished with a temperature sensor in the hood that senses elevated temperature in the hood. This temperature sensor closes a circuit at 95 degrees Fahrenheit which turns on the exhaust fan. All hoods which are ducted to the same exhaust fan must have their temperature sensors wired in parallel with the sensor on the hood with the Timer Panel. This hood is typically the same hood that has the lights and/or fan switch. This required interlock circuit is not intended to act as the primary means of turning on the exhaust fan. The exhaust fan will always remain on for 15 minutes after the temperature sensor has cooled lower than 95 degrees Fahrenheit, even if the fan switch has been turned off. This allows a cool down period for the appliance and removal of heat in the space protected by the hood. The timer panel also has provision for a night circuit which can turn on the exhaust fan if the fire suppression system fires when the kitchen is unattended and the hood is off. This circuit is wired through one of the micro switches in the fire suppression control cabinet. Provision is also made for a Make Up Air interlock which can start the Make Up Air fan whenever the exhaust fan is operating. This circuit is typically wired through one of the micro switches in the fire suppression control cabinet in order to turn off the Make Up Air during a fire event. Please see the wiring diagram for details about these options.

The Capture Jet fan will typically remain on in Fire Mode to assist with capture and containment of produced smoke. The Halton Capture Jet hoods are tested and listed to allow the Capture Jet fan to remain on.

Field Connection of Hood Power

Incoming 120 volt power for the hood lights and the Capture Jet fan is connected to terminals in the Timer Panel on top of the hood. When hoods are arranged end to end or back to back one switch panel often controls all of the lights in the hood group. The electrical power will then be field connected from the hood with the incoming power, the hood with the switch panel and/or timer panel, to the other hoods in the hood group. Remove the cover from the junction box next to the Capture Jet intake, on top of the hood. Remove wire nuts from green, white and the switched black for the light circuit and add field wiring to the same wire junctions on the next hood. Not all hoods may have a timer panel or LED lights. Please refer to the specific job submittal drawings for wiring diagrams customized to the product mix and arrangement of each jobsite. Submittal drawings supersede the general wiring diagram found in this manual.
Capture Jet® Fan Installation

Integrated Capture Jet® fan (Standard)

KSA Filter
T.A.B. Ports
Speed Controller

Integrated Capture Jet® fan (Optional)

Models KVE, KVC, KVR, KWW and KCH are equipped with an Integrated Capture Jet® fan package, as shown above.

This style is standard for Model KVL

Capture Jet® Fan
Top of Hood
Capture Jet® Plenum
Front of Hood

5 AMP Speed Controller wired on top of hood or located in the Control Panel

The KVL external Capture Jet fan has a fire damper in the collar that must be set to open before the fan is attached to the collar. Open the damper blade until it is against the damper stop. Hook one end of the fusible link to the hook on the damper. Hook the other end of the fusible link to the hook on the collar. If attaching the Capture Jet fan to the intake collar with sheet metal screws be certain that the screws do not interfere with the action of the damper.

Typical Wiring of External Capture Jet® Fan

BY HALTON

FIELD WIRING

CAPACITOR
RED
BLACK
GREEN/LT GREEN
BLUE
74° C (165° F)

CUTAWAY VIEW OF COLLAR

DAMPER
DAMPER STOP
COLLAR
FUSIBLE LINK
FUSIBLE LINK ASSEMBLY DETAIL

1. OPEN DAMPER TO DAMPER STOP
2. HOOK ONE END OF FUSIBLE LINK TO HOOK ON DAMPER
3. HOOK OTHER END OF FUSIBLE LINK TO HOOK ON COLLAR

120/1/60 INCOMING CIRCUIT
120/60/1 1.3 AMPS

Capture Jet® Operation & Maintenance Manual 12
**Capture Jet® Fan Adjustment**

The Halton Capture Jet fan is factory set and should not need adjustment. If adjustment is necessary it may be adjusted for airflow output. Before any adjustment measure the static pressure produced by the Capture Jet fan at the Capture Jet plenum TAB (Testing And Balancing) port. The static pressure should measure 0.25” (0.29” for the KVL) of positive water column (plus or minus 0.02”) If adjustment is necessary it may be easily accomplished by following the instructions below.

1. Locate the Capture Jet fan access cover. This is an approximately 12” square plate on the inside front face of the hood. The access cover will have a small removable button cap in its center. External Capture Jet fans will have the speed control in a 2” x 4” standard J-box located very near the fan.

2. Remove the button cap by prying it up gently with a fingernail or edge of a credit card, or similar object. Notice that under the button cap is an adjustment screw. The adjustment screw allows control of the fan and thus the amount of airflow from the Capture Jets.

3. The Capture Jet fan should be adjusted to produce 0.25” of positive water column pressure as measured at the Capture Jet plenum TAB (Testing And Balancing) port. Very small adjustments of the speed control screw will result in measurable changes to the static pressure. Allow the pressure to stabilize between adjustments. For optimum accuracy replace the button cap or block the opening while the pressure is stabilizing.

4. Use a small screwdriver to rotate the adjustment screw. Usually very little adjustment is necessary. Read the following before making any adjustment. This is for reference only; you will not need to use the full range of the speed control in normal circumstances. Turning the adjustment screw as far as possible counterclockwise will result in a distinctive “click” which will turn the Capture Jet OFF. Turning the screw clockwise from the OFF position will adjust the fan speed from Maximum to Minimum. The fan will be at maximum speed immediately after the click that turns the fan on, turning clockwise from the OFF position. Further adjustment in the clockwise direction reduces the fan speed.
T.A.B.™ - Testing and Balancing Ports

<table>
<thead>
<tr>
<th>Capture Jet® T.A.B. Port Readings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hood Model</td>
</tr>
<tr>
<td>KVE/KVC/KCH</td>
</tr>
<tr>
<td>KVW</td>
</tr>
<tr>
<td>KVR</td>
</tr>
<tr>
<td>KVL</td>
</tr>
</tbody>
</table>

The Capture Jet® and exhaust air flows are easily and accurately determined by measuring the pressure difference from the T.A.B. (Testing and Balancing) ports mounted in each plenum. The corresponding air flows can be read from the diagram provided.

To properly measure T.A.B. port readings use a maneghelic gauge or digital manometer and for exhaust plenum reading hookup hose from negative connection on instrument to T.A.B. Port on exhaust plenum. Leave positive connection on instrument open to atmosphere.

*** It is very important the cooking equipment is in operation to create a thermal plume, prior to the air balancer, to be able to use the T.A.B. ports.

*** For accurate results, the balance contractor should receive a copy of the job specific hood plans with the design T.A.B. readings from the hood supplier prior to balancing.

Exhaust T.A.B. Readings vs. Airflow

Measured Pressure

This example shows how to determine the correct T.A.B. port reading for the exhaust hoods.

In this example, a design airflow of 1700 cfm is selected from the Airflow axis, and a vertical line is drawn up to the T.A.B. pressure curve for this hood.

A horizontal line is then drawn for the T.A.B. pressure curve to the T.A.B. reading axis on the left-hand side of the chart and the corresponding pressure is read off the chart as 0.19 inches of Water Column.

**** It is very important the cooking equipment is in operation to create a thermal plume, prior to the air balancer, to be able to use the T.A.B. ports.

**** For accurate results, the balance contractor should receive a copy of the job specific hood plans with the design T.A.B. readings from the hood supplier prior to balancing.
KSA Filter Removal with Model KFR

To assemble the KFR filter remover:
Screw together stainless steel pipe, coupling, and bracket and tighten all joints. (as shown in above picture)

Filter Installation and Removal

To remove filter:
Insert bracket into the inside KSA filter slots, and lift upward until filter slides out of plenum.

To install filter:
Place filter on KFR (filter removal tool) bracket, raise filter into place inside exhaust plenum. Slide upward until top lip of filter is locked into place and bottom lip of filter slides in place inside the exhaust plenum.

*** It is very Important to lock top lip of filter in place in installation as shown in reference drawing.
Model KVE Typical Installation

UL listed upblast fan for restaurant cooking appliances

40 “ min.

16 ga. duct work all welded per code

Standard top mounted Capture Jet® intake

Capture Jet® Airflow

KSA Filters

78”-84” A.F.F.
Standard

**(Verify with Authority in project location for min. hanging height)

**Incandescent or Fluorescent lighting available.
Model **KVC** Typical Installation

Filtered MUA unit on the roof

40” min.

120” min.

16 ga. duct work all welded per code

Stainless Steel KSA filters

78” - 84” A.F.F.

78” Std.

**(Verify with Authority in project location for min. hanging height)**
Model KVW Typical Installation

UL listed upblast fan for restaurant cooking appliances

78” - 84” A.F.F. (78” Std.)

Side view of typical install

Integrated Capture Jet® location

**(Verify with Authority in project location for min. hanging height)

See page (22) for supply options
Model KJV Typical Installation

(W/ 1 Perf Plenum)

Capture Jet® fan
KSA filters
T.A.B. Ports

Exhaust Air
Supply Air

LED lighting

Drop Ceiling

(W/ 2 Perf Plenum)

Capture Jet® fan
KSA Filters
T.A.B. Ports

Exhaust Air
Supply Air

LED lighting

Drop Ceiling

S.S. Perf (Low Velocity)
**Model KVL Typical Installation**

- **UL listed upblast fan for restaurant cooking appliances**
- **40” min.**
- **16 ga. duct work all welded per code**
- **Capture Jet® fan**
- **Capture Jet® air**
- **Stainless Steel KSA filters**
- **58” - 64” A.F.F.**
- ***(Verify with Authority in project location for min. hanging height)***
Model KVM Typical Installation

UL listed upblast fan for restaurant cooking appliances

Capture Jet® fan

40" min.

16 ga. duct work all welded per code

Stainless Steel KSA filters

Rear Seal
Model KVM Side Skirt Installation

1. Panels “A” are placed at the outside ends of the hood at each end of the hood group.

2. Align the weld studs on the upper edges of the side skirts with the holes in the lower edge of hood ends and hang the panels on the ends of the hood group.

3. Fasten panels “A” to the ends of the hood with hardware “B”
Model KVO & KVR Oval and Round Hood Systems

Model KVR Round and Oval hoods can be shipped in pieces for field assembly. If pieces are shipped loose, parts will be marked for easy assembly, and an Operation and Installation, and Maintenance manual will be provided.

Cross section of KVR
Model KCH Typical Installation
WARRANTY ACTIVATION FORM

This form must be completed and returned to Halton in order for your warranty to be valid.

Job & Location Information:

Job Name: ________________________________

Street Name: ________________________________

City: __________________ State: ___________ Zip Code: ______________

Equipment Start-Up Date: _______________ Product Serial Numbers: ____________________

Contact Information:

Contact Name: ________________________________

Title: ________________________________

Chef, Kitchen Mgr/Facility Mgr/Property Mgr/etc.

Facility Management Company Name (if applicable): ________________________________

Email: ________________________________

Phone Number: ________________________________ Cell Number: ________________________________

Fax completed form to:
Halton Company
Attention: Service Department
Fax: (270) 237-5700

Halton Indoor Climate Systems
Attention: Service Department
Fax: (905) 624-5547
HALTON LIMITED WARRANTY

Halton ("Manufacturer"). Warrants only to its direct purchasers and to no others, that all products manufactured by the Manufacturer shall be free from defect in materials and workmanship for a period of twelve (12) months from the date of the original installation and start-up or eighteen (18) months from date of shipment, whichever occurs first. All products sold but not manufactured by Manufacturer will be warranted for a period of twelve (12) months from date of shipment. (Halton’s Warranty Card must be completely filled out and returned to Halton within 3 weeks after the equipment start-up date for your warranty to be valid *IMPORTANT NOTE: “IF” this form is returned within the specified time frame, Halton will extend your standard warranty by 120 days.)

For products manufactured by the Manufacturer we agree to pay any reasonable labor costs necessary to repair or replace, at Manufacturer’s option, defective parts or materials for a period of twelve (12) months from date of original installation and start-up or eighteen (18) months from date of shipment, whichever occurs first. All labor costs subject hereto shall be performed during standard work hours at straight-time rates.

For products sold but not manufactured by the Manufacturer we agree to pay any reasonable labor costs necessary to repair or replace, at Manufacturer’s option, defective parts or materials for a period of (90) days from date of original installation and start-up or (12) months from date of shipment, whichever occurs first. All labor costs subject hereto shall be performed during standard work hours at straight time rates.

All warranty claims that include labor requires pre-approval by Halton. Halton, at its discretion, will authorize field warranty work through its own service network or certified third party. No claims for labor charges will be approved for payment if work commences without prior authorization by Halton.

Purchaser shall pay incurred premium labor charge, including overtime, weekends and holidays. Travel time, service charges, miscellaneous tools, material charges, and labor charges resulting from inaccessibility of equipment will not be paid by Manufacturer.

This LIMITED WARRANTY SHALL APPLY ONLY to products that have been installed and maintained in accordance with the installation and Care Instruction Manuals. Purchaser shall be solely responsible for adhering to the instructions and procedures set forth in the said instruction manuals.

This LIMITED WARRANTY SHALL NOT BE APPLICABLE to any damage or defect resulting from fire, flood, freezing or any Act of God, abuse, misuse, accident, neglect or failure to adhere to all instructions set forth in the installation and Care Instruction Manuals. Furthermore, this limited warranty shall not apply to any product that has been altered, unless such alteration has been approved in writing by a duly authorized representative of the manufacturer. In no event shall the manufacturer be liable for any loss, expense, personal injury or consequential damage, of any kind or character, as may result from a defect in material, and/or workmanship, however caused.

EXCEPT AS IS EXPRESSLY SET FORTH IN THIS LIMITED WARRANTY, MANUFACTURER MAKES NO WARRANTY OF MARKETABILITY FOR FITNESS OR ANY PARTICULAR PURPOSE. NEITHER DOES MANUFACTURER MAKE ANY WARRANTY, EXPRESSED OR IMPLIED, WITH RESPECT TO PRODUCTS SOLD BY MANUFACTURER OR AS TO THE USE THEREOF.

Continuous product improvement is a Halton policy, therefore specifications and design are subject to change without notice.

Halton Company
101 Industrial Drive, Scottsville, KY 42164, USA
Phone 270 237 5600 | Fax 270 237 5700
Website: www.halton.com

Halton Indoor Climate Systems, Ltd.
1021 Brevik Place, Mississauga, ON L4W 3R7, Canada
Phone 905 624 0301 | Fax 905 624 0301