Halton - Ventilated Ceiling System

Now for use with light to medium load production cooking!
Ventilated Ceilings were developed in Europe. High profile restaurants and hotels in many European cities have adopted this new technology, because of its modern design and aesthetic benefit. Ventilated Ceilings eliminate obstructed sight lines resulting from traditional hood systems and operate quietly. The openness it creates provides a pleasant and enjoyable work environment.

The NEW Ventilated Ceiling System consists of a modular exhaust pod(s) installed in grid. The VCS is individually custom sized and designed for each project. It is engineered for light and medium duty commercial cooking applications. The entire ceiling system, with mullions and various exhaust pods is fabricated from quality stainless steel, that gives the ceiling a clean and sanitary appearance. All ceiling tiles are flush connected along with exhaust pods with integrated lighting and supply air diffusers. The redesigned extractor system uses Halton’s high efficiency KSA multi-cyclone grease extractor which are easy to remove for cleaning and maintenance. The entire structure is supported by a stainless steel grid. The ceiling grid can now be preassembled in sections and lifted in place saving significant installation time.

**Modern Design**

- Unobstructed Sight Lines.
- Aesthetic Design.
- Quiet Operation.
- Clean & Sanitary.
- Simply and Easy to Maintain.
- Introduction of supply air around perimeter and/or work stations for thermal comfort.
- Ceiling may be mounted from 84” to 132” AFF.

**Benefits & Features**
Exhaust Pods
Exhaust Pods and ventilated ceiling configuration, wall or island are designed and listed to U.L. 710 and meet NFPA-96 requirements. Exhaust pods use Halton’s KSA multi cyclone extractors for easy removal and maintenance and incorporate an internal grease trough which drains to a removal cup for optimum grease collection.

Supply Air
The supply air diffusers are Halton’s KCD design which ensure low velocity discharge around the exhaust pods. These diffusers specifically designed for operation around cooking process have a hinged cover for easy cleaning.

Light Cassette
Integrated LED fixtures are incorporated in the Exhaust Pods. Additional lighting can be added throughout the ceiling to ensure proper illumination levels at the work surface.

Fire Protection
The UL/ULC listed integral fire suppression system is a recognized component of the ventilated ceiling and is designed to meet the requirements of UL300, when installed in accordance to NFPA13 to meet required protection of appliances, exhaust plenums, and ducts. All exposed piping is chrome finished. The system includes all safety locks, pull stations and gas valve(s) as per local fire codes jurisdiction.

Application
• Prestige Architectural Projects
• Display / Exhibition Cooking
• Culinary Schools
• Correctional Facilities
• Cook-Chill Facilities
ABOUT US
Halton Group is the global technology leader in indoor air solutions for demanding spaces. The company develops and provides solutions for commercial and public premises, healthcare institutions and laboratories, professional kitchens and restaurants as well as energy production environments and marine vessels. Halton’s mission is to provide its end-users with safe, comfortable and productive indoor environments that are energy-efficient and comply with sustainable principles.

The company was founded in Finland in 1969. Today, Halton Group has production units in ten and R&D units in eight countries. Licensed production is carried out in four countries. Halton Group employs nearly 1500 people in over 30 countries. The company’s turnover in 2016 was approximately 200 million euros. For more information, visit www.halton.com.

Halton Company
101 Industrial Drive
Scottsville, KY 42164, USA
Tel: (270) 237-5600
Fax: (270) 237-5700

Halton Indoor Climate Systems
1021 Brevik Place
Mississauga, ON L4W 3R7, Canada
Tel: (905) 624-0301
Fax: (905) 624-5547

Halton Global Services
1750 Valley View Ln, Ste. 100
Farmers Branch, TX 75234, USA
Tel: (972) 419-5141
Fax: (972) 419-5101

www.halton.com