Halton KFM is a galley grease hood for use in marine & offshore applications to remove contaminated air released by cooking equipment.

- The design follows USPHS requirements
- Easily removable filters for cleaning
- High level of hygiene facilitated
- Prevention of the build-up of grease deposits, which pose a serious fire hazard
- Halton Capture Jet™ technology is available as an option, reducing the required exhaust airflow rate and improving the capture and containment efficiencies of the hood, while reducing energy use
- High-efficiency grease filtration using *UL-classified Halton KSA multi-cyclone filters
- Supplied as standard with lighting, balancing dampers for both supply (if Capture Jet™ is included) and exhaust air and T.A.B.™ airflow measurement taps, which allow accurate and effective balancing of airflows, and efficient commissioning
- Stainless steel welded construction

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**PART** | **MATERIAL** | **THICKNESS** | **NOTE**
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Main body | Stainless steel EN 1.4301 (AISI304) | 1,25 mm | Option: EN 1.4404 (AISI316L)
Light fixture | Painted steel | - | -
Cables | Halogen free | - | -

*Underwriters Laboratories, USA
FUNCTION

1. Contaminated air and heat rises from the cooking appliances.
2. KSA multi-cyclone filters remove grease and contaminants from the air stream with the aid of centrifugal effect. According to independent laboratory tests KSA is the most efficient mechanical grease filter on the market.
3. Filtered exhaust air.

Recommended exhaust airflow for KFM

<table>
<thead>
<tr>
<th>Number of KSA filters</th>
<th>Minimum</th>
<th>Maximum</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>130</td>
<td>201</td>
</tr>
<tr>
<td>2</td>
<td>259</td>
<td>402</td>
</tr>
<tr>
<td>3</td>
<td>389</td>
<td>602</td>
</tr>
<tr>
<td>4</td>
<td>518</td>
<td>803</td>
</tr>
<tr>
<td>5</td>
<td>648</td>
<td>1004</td>
</tr>
<tr>
<td>6</td>
<td>778</td>
<td>1205</td>
</tr>
</tbody>
</table>

Length of KSA filter is 500 mm.
SUGGESTED SPECIFICATIONS

General
The galley hoods shall be constructed from stainless steel EN 1.4301 (AISI304). The galley hoods shall be supplied complete with outer casing / main body, airflow measurement taps, exhaust air spigot connection with adjustment damper, installation hatch, fluorescent light fixture, grease filters, grease cup. Classified fire damper in each exhaust connection. The manufacture of all galley hoods shall be controlled by an ISO 9001 registered quality system. The design of hoods shall follow USPHS requirements.

Construction
All parts shall be constructed of stainless steel sheet (thickness 1.25 mm) with a polished finish. The inside corners of the hood are rounded for easy cleanability according to USPHS requirements. The joints at the lower edges of the device are welded. All visible screws are thumb screw type. The hood is equipped with a grease cup for removing the dirt. There is a maintenance hatch in each hood for easy access above the hood.

Airflow measurement taps
Measurement taps shall be located on top of the hood for supply air and exhaust air measurement.

Demand based filtration
Halton KSA filter
• Minimisation of grease deposits in the ducts
• Enhanced hygiene and safety

The KSA grease filters shall be constructed of stainless steel and shall be UL classified. The grease filters shall be supplied in modular size of 500x330x50 mm and shall be removable via two folding handles. The grease filters shall have a honeycomb design in order to allow high grease filtration efficiency with the aid of centrifugal effect in filter honeycombs.

Mechanical filtration
Mechanical filtration is recommended to be used in hoods with low utilization rate and cooking process producing mainly large grease particles (> 8 microns), e.g. food prepared with fryers, griddles and broilers (source ASHRAE).

Duct connections
The duct connections and adjustment dampers for exhaust air shall be constructed from stainless steel. The dampers shall be adjustable.
**Fluorescent light fixtures**
Each hood shall be delivered with a fluorescent light fixtures providing an average illuminance of approximately 500 lux at the work surfaces of the cooking appliances. The light fixtures shall be suitable for a single-phase 230-VAC power supply and shall be manufactured to be of protection class IP65. The ballast and capacitor shall be located within the lighting fixture. The core electric cables connecting the light fixture to the junction box shall be provided. The light fixture shall be installed on a hinged maintenance hatch, allowing access to the hood roof.

<table>
<thead>
<tr>
<th>Light fixture sizes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hood dimension</td>
</tr>
<tr>
<td>L &lt; 1250 mm, 2x24 W</td>
</tr>
<tr>
<td>L ≥ 1250 mm, &lt; 2000 mm, 2x39 W</td>
</tr>
<tr>
<td>L &gt; 2000 mm, 2x49 W</td>
</tr>
</tbody>
</table>

**Maintenance hatch**
Each hood shall be provided with a maintenance hatch made of stainless steel with a shock-resistant plastic window. The heat tolerance of the window shall be up to +220 °C. The hatch shall be easily opened and closed with USPHS handles. The maintenance / light fixture hatch is as big as the construction allows.