

Halton - Where Aesthetics meets Performance





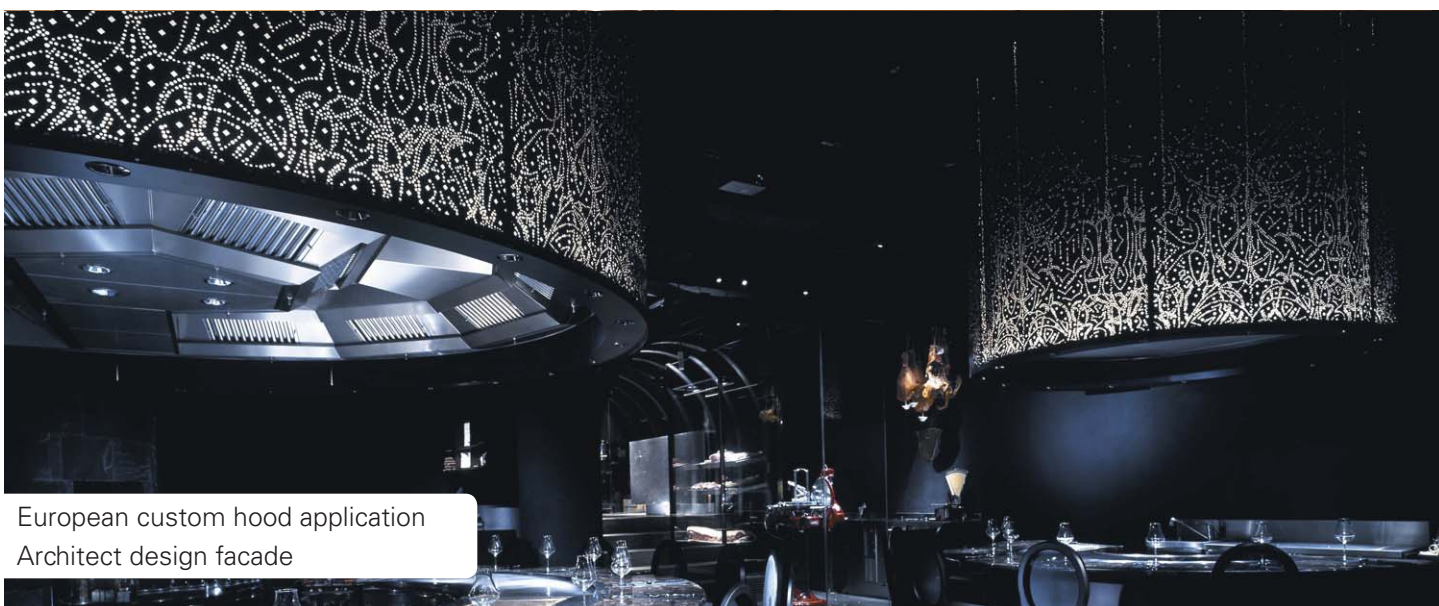
Technology should not be viewed as a limitation!

Why Compromise Performance For Aesthetics?

Renovating an historical building or incorporating a futuristic design, the choice for the kitchen ventilation system is of prime importance. Air quality, energy use, quiet operation have a profound impact on operational satisfaction. Halton has the solutions that allow for unlimited aesthetic approaches while not having to compromise on the latest technology.

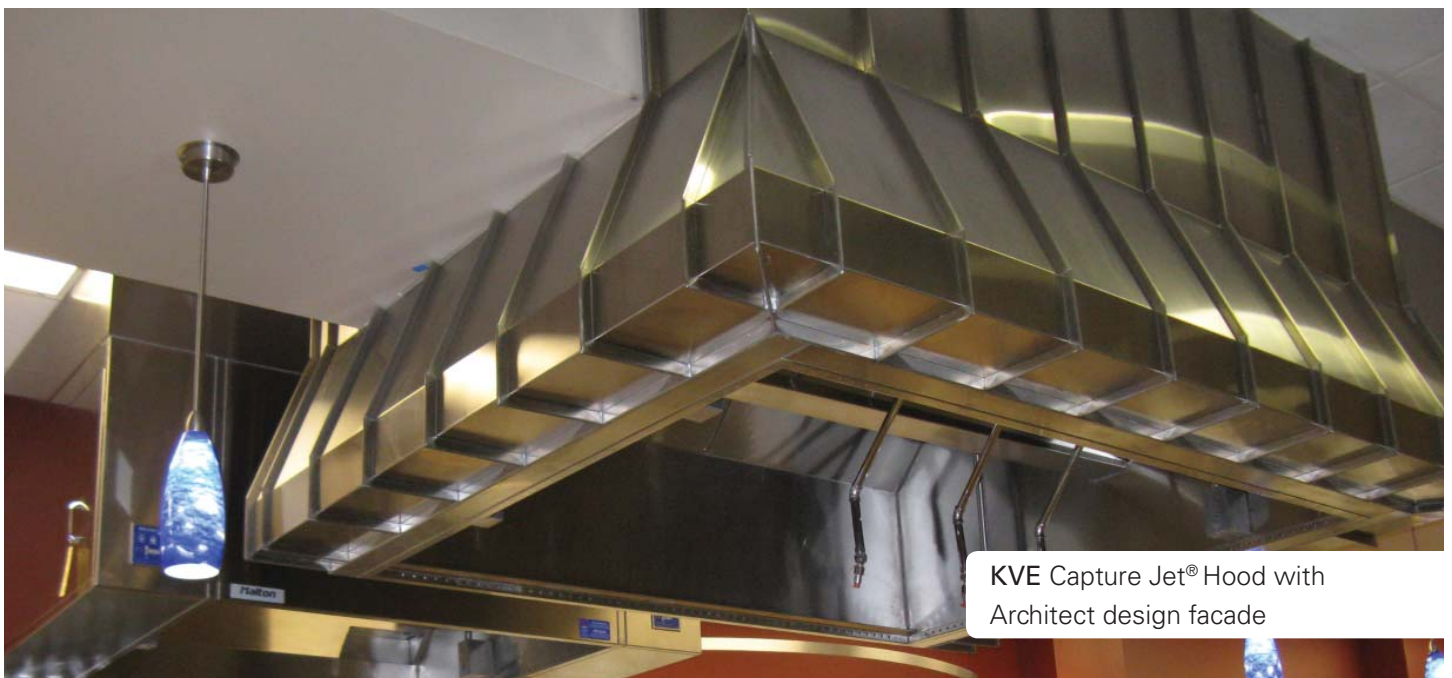
Halton provides a fresh perspective on your ventilation challenges through a systematic approach to our Products & Systems. Let us guide you with our mastery of ventilation to a unique sustainable philosophy of Well Being."

Special geometric designs are available
in hundreds of custom finishes

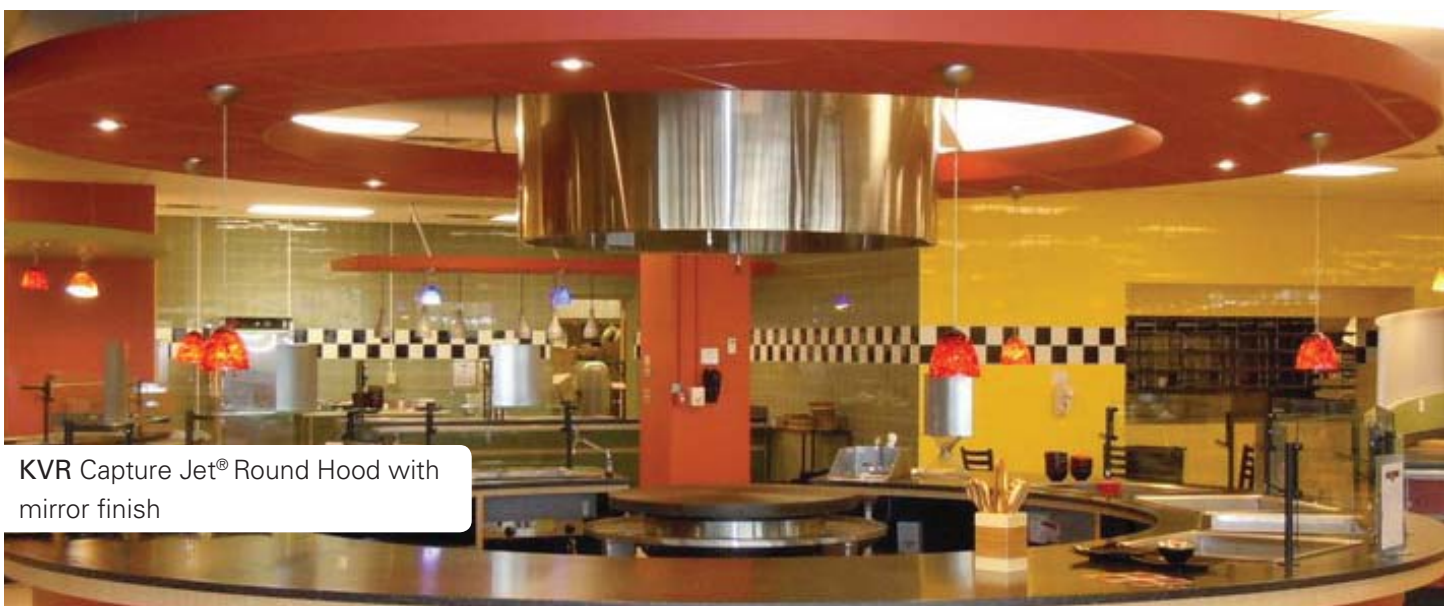




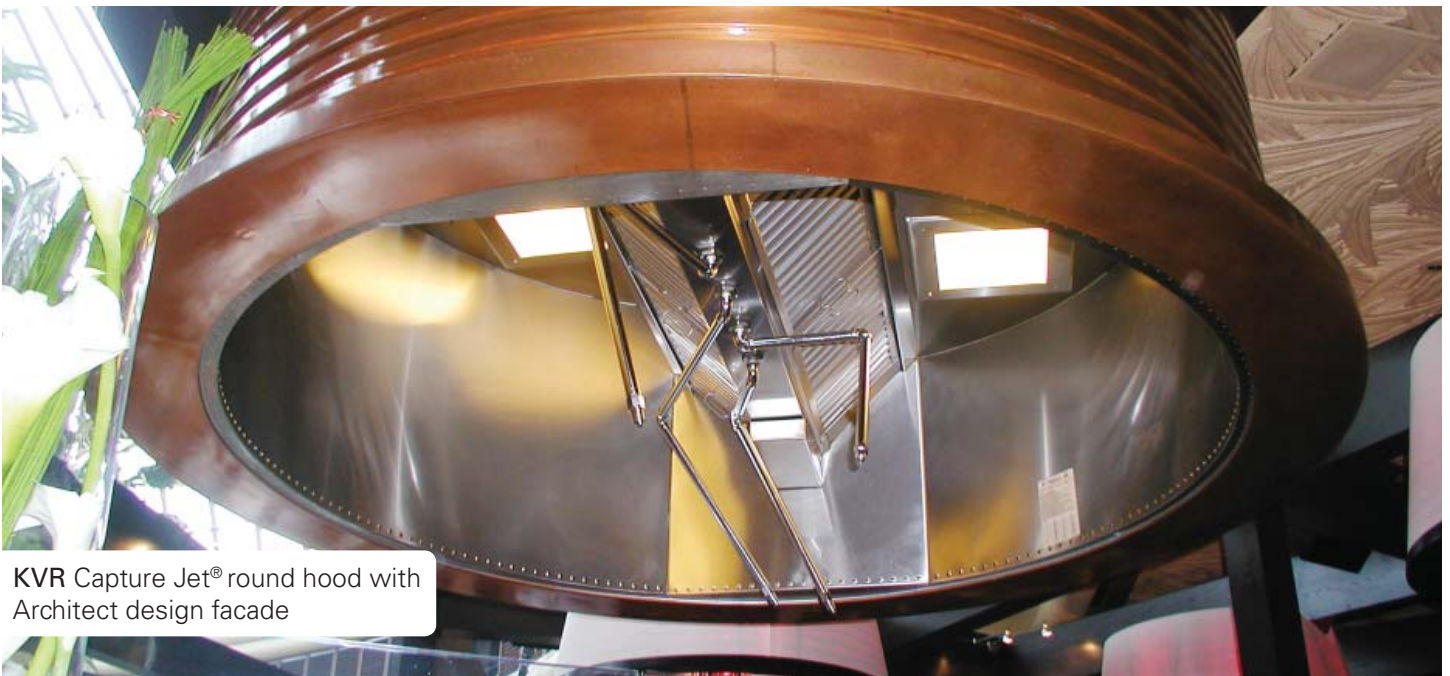
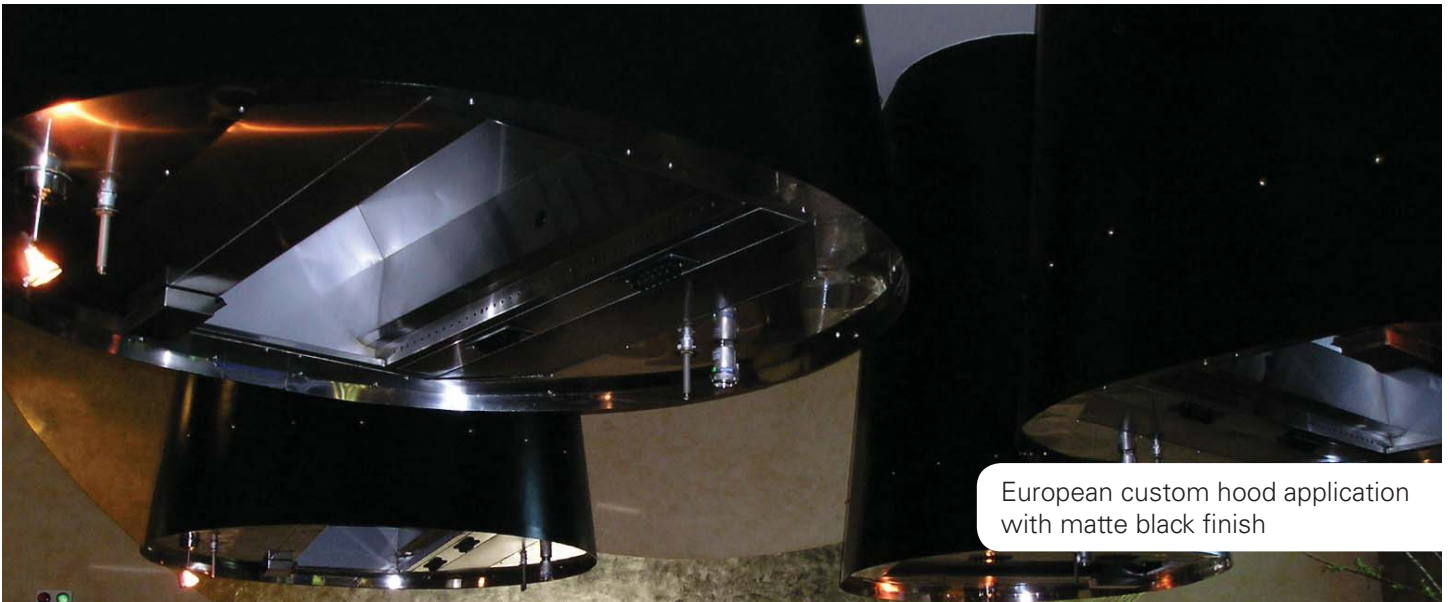
KVR Capture Jet® Round Hood with standard finish



KVE Capture Jet® Hood with Architect design facade



KVR Capture Jet® Round Hood with mirror finish

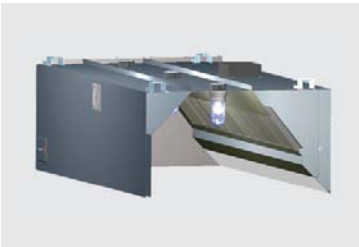


A wide range of Capture Jet® hood configurations to choose from

Utilizing state-of-the-art technologies and extensive expertise, Halton has focused on developing unique systems that provide energy-saving solutions for capturing heat and emissions associated with cooking process in professional kitchens. These systems allow for a more comfortable and productive thermal environment with reduced operational costs.

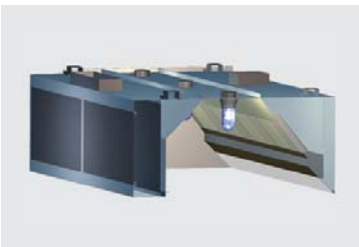
Halton Capture Jet® technology is the only system that can reduce a commercial kitchen's energy bill by 30% or more with no compromise of the air quality of the food service environment. In every business venture, the initial investment and subsequent operating costs are the critical factors determining viability. By improving the total efficiency of the ventilation system, it is possible to gain savings in both running and installation costs, while also increasing worker productivity by improving indoor climate conditions. With a shortage of skilled kitchen staff, and an increasing demand for sustainable and environmentally sound operations, efficient food service environment solutions have never been so important.

KVE - Capture Jet® Hood with Side-Jet Technology



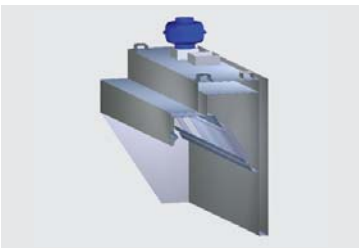
KVE hood comprises of Capture Jet® with Side-Jet technology, lighting fixtures, airflow measurement ports and high efficiency KSA grease extractors.

KVC -Capture Jet® Hood with Supply Air and Side-Jet Technology



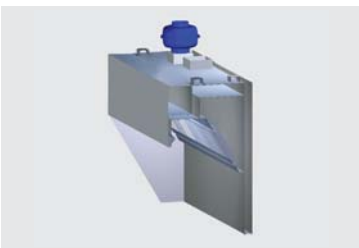
The model KVC Capture Jet® hood with Side-Jet technology equipped with low velocity supply air unit, airflow measurement ports and high efficiency KSA grease extractors.

KVL-P -Low Profile Capture Jet® Hood with Plate Shelf



KVL-P backshelf type Capture Jet® hood equipped with high efficiency KSA grease extractors and comprises light fixtures and airflow measurement ports.

KVL-U - Low Profile Capture Jet® Hood with Underhang



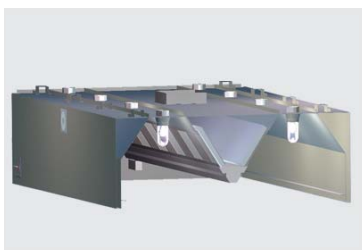
KVL-U backshelf type Capture Jet® hood equipped with high efficiency KSA grease extractors and comprises light fixtures and airflow measurement ports.

KVM - Capture Jet® Hybrid Hood



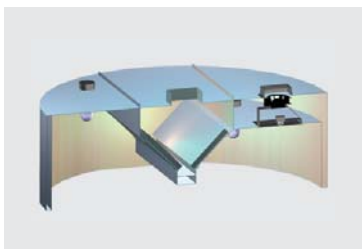
The KVM Hybrid Capture Jet® hood is a highly efficient kitchen ventilation hood that removes contaminated air and excess heat emitted by cooking equipment, helping to provide a comfortable and clean environment.

KVW - Capture Jet® Island Hood with Side-Jet Technology



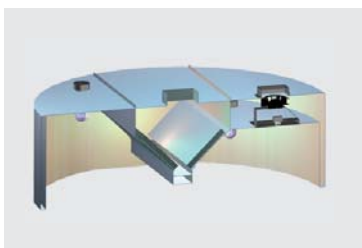
KVW V-bank Capture Jet® hood with Side-Jet technology with high efficiency KSA grease extractors and comprises of a light fixtures and airflow measurement ports.

KVO - Capture Jet® Oval Hood with Perimeter Jets



The KVO Oval Island Capture Jet® hood with Perimeter Jets is a highly efficient kitchen ventilation hood that removes contaminated air and excess heat emitted by cooking equipment, helping to provide a comfortable and clean environment. This model is specially designed for island applications.

KVR - Capture Jet® Round Hood with Perimeter Jets



The KVR Round Island Capture Jet® hood with Perimeter Jets is a highly efficient kitchen ventilation hood that removes contaminated air and excess heat emitted by cooking equipment, helping to provide a comfortable and clean environment.

Capture Jet® hoods Accessories

- Closure Panels - for canopies below ceiling level
- Backsplash
- Side Skirts (optional)
- KFR - Filter Removal Tool
- Recessed fluorescent
- Recessed incandescent
- Incandescent globe type lights
- MEP - Master Electrical Panels
- Face or remote mounted switch panels
- Factory prepiped Fire Protection
- Powder coated
- Listed exhaust duct balancing damper
- Custom/Designer stainless steel exterior textures
- Hood mounted fire cabinet
- M.A.R.V.E.L. Demand Control w/VFD by Halton



JES Jet Extraction System

The perfect harmony between
Aesthetics and Effectiveness.

A Perfect Integration of Comfort & Aesthetics

The JES glass plate is made of TSG (Tempered Safety Glass) pre-stressed glass. Unlike common float glass, which produces sharp-edged glass pieces in the unlikely event of being broken, the TSG glass produces a fine mesh of small, blunt-edged glass pieces. The danger of injury is mitigated. In addition to its qualities in the field of safety, the TSG glass also stands out in comparison with traditional float glass due to the following characteristics:

- Increased bending tensile strength and pressure resistance.
- Increased resistance to impact and shock.
- Increased resistance to variations in temperature.

Halton's Jet Extraction System (JES) has been specifically designed for display cooking areas or architectural cooking concepts integrating electric appliances with medium input power. The JES is highly effective providing full capture and containment thanks to the synergy of several features:

- Capture close to the cooking appliances without obstructing sight lines.
- One or more inlets generating a powerful aspiration cyclone.
- A glass plate that is suspended over the cooking surface increasing the capture efficiency of the cyclone(s).

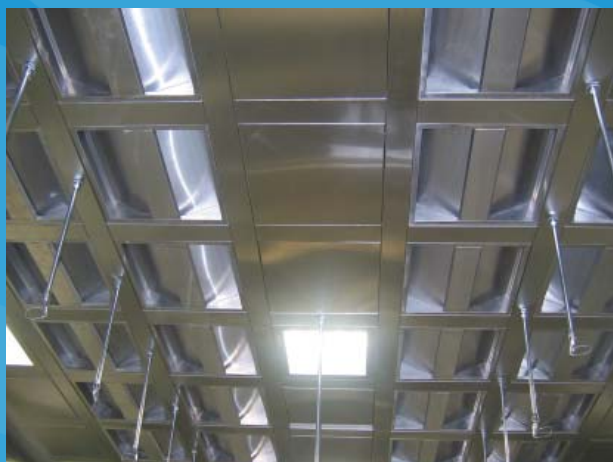


Halton's JES comes fully equipped with:

- Highly efficient cyclonic effect for full capture.
- KSA multi-cyclone high efficiency grease extractors.
- 50,000 hour LED lighting.
- Maximum thermal and acoustic comfort.
- Easy cleaning and maintenance.
- Many customized opportunities.
- Modular design 2', 4' and 6' sections.
- Integral fire suppression system.

Examples of Jet Extraction Installations





VCS Ventilated Ceiling System

Awareness and confidence in your systemic approach

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 caused by traditional hood systems and operate quietly. The openness it creates provides a pleasant and enjoyable work environment.

The Ventilated Ceiling System consists of a modular cassette and grid system that is individually customized and designed for each project. It is engineered for light and medium duty commercial cooking applications. The entire ceiling system, with mullions and various cartridge inserts, is fabricated from quality stainless steel, which gives the ceiling a clean and sanitary appearance. All ceiling tiles are flush connected and are exhaust, supply air or lighting modules. The cassettes have a unique clip-in feature to facilitate simple removal for cleaning and maintenance. The entire structure is supported by a stainless steel grid. Hidden behind the tiles are the exhaust plenums, the exhaust duct fire protection and air supply duct system.

Benefits include:

- 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.





Halton Intelligent Innovation

Halton is a family-owned company specializing in indoor climate and indoor environment products, services, and solutions. Applications range from public and commercial buildings to industry, commercial kitchen, and restaurant applications. Halton is also one of the most recognized names in indoor climate solutions for marine and offshore applications. The company's areas of expertise and product ranges cover air diffusion, air-flow management, fire safety, kitchen ventilation, air purification, and indoor environmental management.

Halton has operations in 30 countries, all over the world. Regional headquarters are located in Finland, the USA, and Malaysia.

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