



- **HACCP* certified (PE-567-HM02I)**
- **Complies with the DIN 18869-5 by construction (exhaust plenum protected against flames penetration)**
- **Automatic cleaning of the grease filters and the exhaust plenums (Water Wash technology).**
- **Minimised maintenance requirement, reducing the work load for personnel cleaning the filters.**
- **Up to 15% energy savings due to the Capture Jets**
- **Maximum thermal and air quality comfort, excellent visual and acoustic comfort leading to pleasant working environment**
- Stylish and perfect finishing
- Turnkey projects: engineered solution "made in Germany" including installation by Halton specialists
- Full adaptability to developments in the kitchen
- Many customisation opportunities

The KCW closed ventilated ceiling, with the Water Wash and Capture Jet™ technologies, is a flexible and aesthetically pleasing solution that combines several functions: extraction, air supply, lighting, and a suspended ceiling. All components are designed to guarantee optimal hygiene levels and easy maintenance in accordance with HACCP recommendations. The ceiling is suitable for central kitchens but also for all

closed cooking areas or show kitchens.

Featuring a closed design and manufactured entirely of stainless steel, the product is equipped with the latest dual Capture Jet™ technology constituting an outer boundary. Combined with a laminar-flow-type make-up air system, it helps to reduce extract air flow rates by up to 15% compared to traditional ventilated ceilings while retaining maximum air quality and comfort for users.

The kitchen space is freed from the canopies volume. The entire kitchen then potentially benefits from the daylight, in addition to the integrated uniform and direct lighting. The visual comfort and the impression of space are incomparable.

Extraction plenums are equipped with FC high-efficiency filters. They are designed such that their number and location can be adjusted to suit any development of the kitchen space. By construction, the FC filters installed inside the water wash exhaust plenums, comply with the standard DIN 18869-5. They prevent, in case of fire, the flames entering the exhaust plenum and therefore prevent the fire spreading through the whole kitchen ductwork and building.

* Hazard Analysis Critical Control Point



Operation

Cooking equipment generates large plumes of hot air, loaded with aerosols: grease solid, grease vapours, water, odours, burned components etc. These plumes or convective flows (1) naturally rise toward the kitchen ceiling.

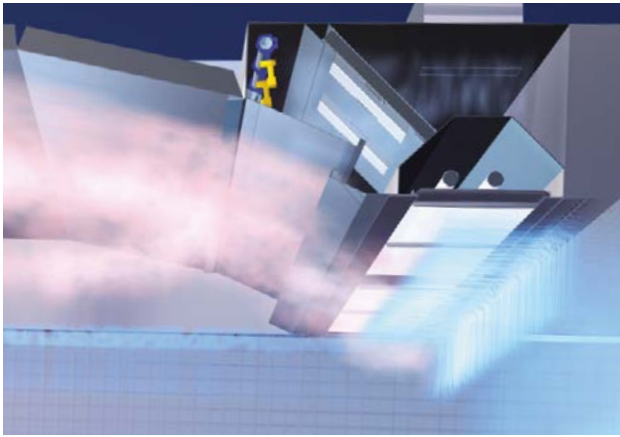
While the absence of containment screens on a kitchen ceiling completely releases the volumes, providing unrivalled working comfort, the convective flows are left to their own life. The combination of the Capture Jets (2) and the laminar-flow air supply (3) allows convective flows to rise freely and be removed by the extraction plenum as quickly as possible, without mixing with the fresh air that is brought into the kitchen.

The filters, the collection channel and the exhaust plenums are automatically cleaned by the Water Wash technology. The exhaust plenum is equipped with spraying ramps (4) connected to a control cabinet which delivers hot water with detergent to nozzles (4) regularly spaced. Washing cycles are automatically managed by the control cabinet. The operating time of the kitchen is increased. The staff is also freed from

heavy cleaning operations or the maintenance operator's scope of supply is limited only to the cleaning of the outer surfaces of the ventilated ceiling.

The KCW kitchen ceiling system is a closed type. All extraction plenums are connected to the extraction ductwork in order to guarantee absolute hygiene. There is no contact between the cooking vapours and the building's structure or with services situated above the kitchen ceiling. Through its type of construction, the kitchen ceiling protects building structures against fire. All components in the extraction areas are made from AISI 304 stainless steel with a minimum thickness of 1 mm, for a 30 minutes fire protection by construction (specific requirements of the local regulations apply).

Extraction plenums and ductwork connections are carefully designed and dimensioned to provide maximum flexibility for future modifications to the layout of the cooking area.



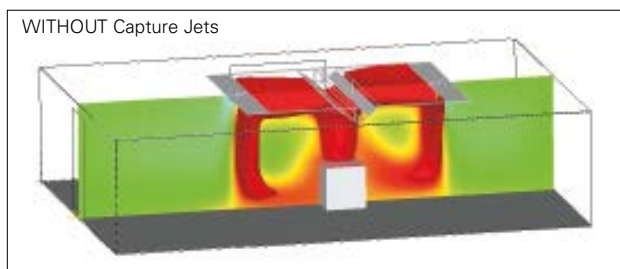
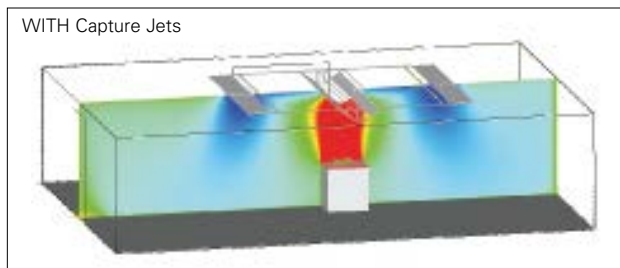
Double and peripheral Capture Jet™ technology (patented)

- 15% greater efficiency than traditional ceilings
- Increased capture and containment capacity
- Elimination of the risk of cooking vapour re-circulation
- Energy savings with optimal air quality

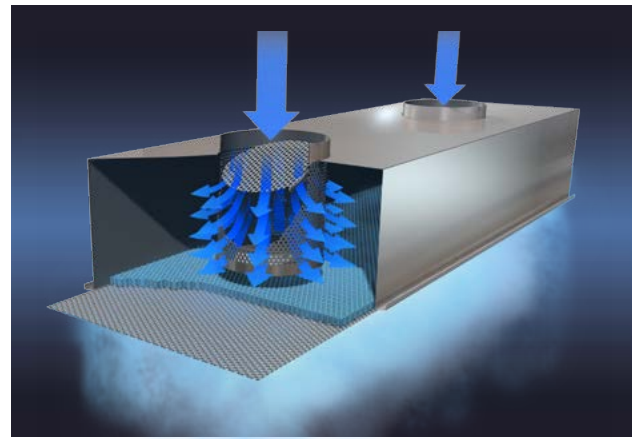
The Capture Jet™ technology consists of two sets of nozzles, one vertical and one horizontal.

- The horizontal nozzles push vapours back towards the extraction plenum.
- The vertical nozzles increase the containment volume and prevent vapours escaping from cooking areas and entering re-circulation with the fresh air.

Combined with a laminar-flow-type compensation system, the Capture Jet™ technology reduces extract air flow rates by up to 15% compared to traditional ventilated ceilings to remove the same heat load.



Example of ceiling CFD. WITHOUT the Capture Jets, the thermal plumes are not removed immediately and spread along the ventilated ceiling to finally be re-circulated with the fresh air introduced into the kitchen through the supply units.



KCW/1303/UK

Laminar-flow air supply modules

- Completely draught-free compensation control
- A masterpiece for a high comfort level for users

The air supply modules are designed to spread fresh air through the kitchen at extremely low velocity. The absence of draughts not only helps to avoid dispersing convective flows from the cooking equipment but also guarantees user comfort.

The modules comprise of a distribution cylinder, which enables flow velocity to be reduced and fresh air to be uniformly distributed in the plenum. The flow is then streamlined, due to the combination of a “honeycomb” structure and a perforated front.

The “honeycomb” structure reduces the induction phenomenon common to all supply units. This phenomenon generate a suction effect along their periphery. It leads to the mixing or recirculation, inside the units, of a small amount of room polluted air with the fresh air blown. The air quality is therefore improved and the front faces of the units are kept clean for longer.

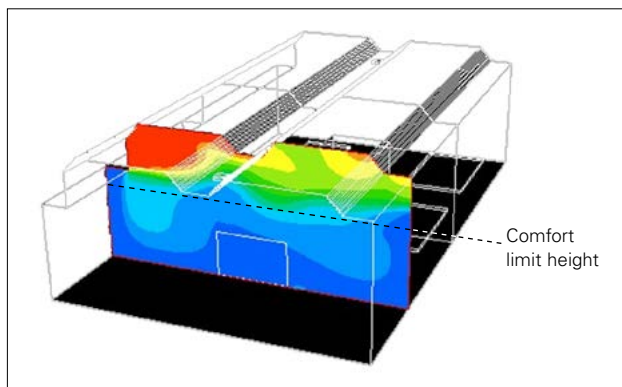
The “honeycomb” structure contributes also to reduce the sound pressure level due to its resonance sound absorbing property.



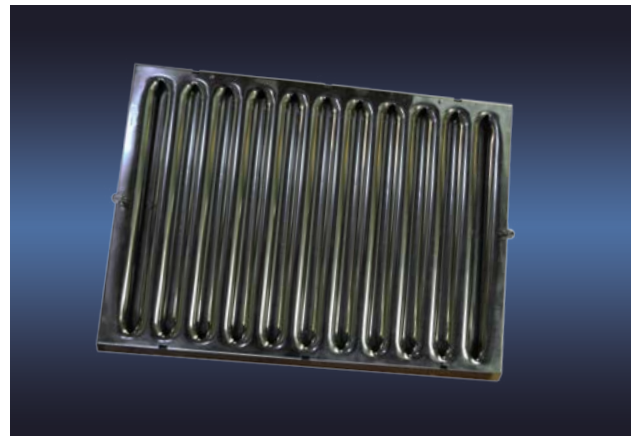
Comfort limit height

- Total control of air quality in the working area
- Wellbeing and productivity

The laminar-flow air supply modules allow the kitchen air to be renewed on the principle of air displacement. Fresh air naturally drops to low level and fills the working area from that level. The absence of flow turbulences prevents this fresh air from mixing with convective flows from the cooking equipment. A comfort limit naturally appears in the kitchen's environment through stratification. The Halton ceilings are designed such that this limit point is above head level. Below the limit height, air quality is optimal. The polluted air above is extracted through the kitchen ceiling system.



Example of ceiling CFD with the most efficient association: Capture Jet™ technology and wall and ceiling mounted low displacement units. The capture of the thermal plumes is at its maximum level while the users comfort is ideal.



KCW/1303/UK

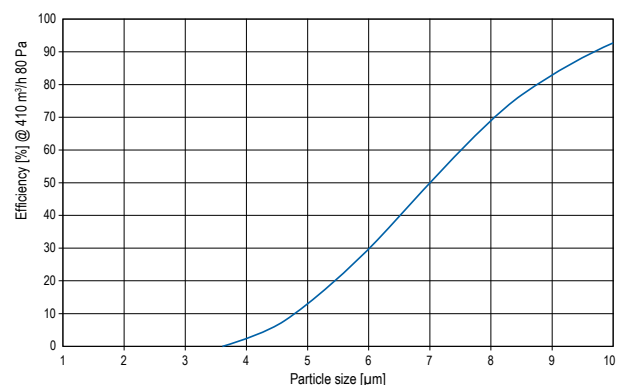
High efficiency FC filters

- Complies with DIN 18869-5 by construction
- Prevents the flames entering the exhaust plenum
- Total fire safety

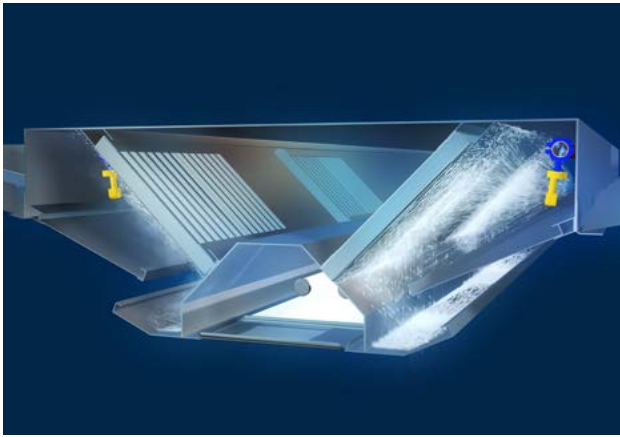
The FC filter is comprised of 2 layers of profiles aerodynamically shaped to generate a high centrifugal effect, allowing a very effective separation of the cooking appliances emissions. The grease deposits inside the ductwork are then significantly reduced.

By construction, the FC filters installed inside the water wash exhaust plenums, comply with the standard DIN 18869-5. In the event of fire, this construction prevents the flames entering the exhaust plenum and therefore prevents the fire spreading through the whole kitchen ductwork and building.

The number of filters is determined by the exhaust airflow calculated based on the thermal plumes. Filters can be then replaced by closing plates to optimise the efficiency of each filter installed. As an option, a few closing plates or filters can be replaced by a glass plate to make the washing process visible.



Efficiency curve of the FC filters based on the VDI 2052 method (part 1) «Ventilation Equipment for kitchens. Determination of Capture Efficiency of Aerosol Separators in Kitchen Exhaust»



Water Wash technology

- Reduces the length and cost of the maintenance operations.
- Around 2 years of payback time compared to a "dry" ventilated ceiling
- Particularly adapted to large kitchens with long operating hours.
- Automatic daily washing of the FC filters and the exhaust plenums.
- Cleaning of the ventilated ceiling is limited to the outer surfaces (recommended twice a year).

The KCW closed ventilated ceiling automatically washes down the filters and the exhaust plenum, without the need for removal* of the filters from the exhaust plenums. The cleaning process is carried out with the exhaust fan on, allowing the water to reach all inner parts of the filters with the same swirling effect as for the air. The washing cycle can therefore be operated during normal working time in the kitchen.

Each exhaust plenum is fitted with a unique ramp equipped with spraying nozzles. They are easily removable without any tool, to allow a fast bleeding of the pipework during the commissioning process. The Nozzles located in front of blind filters are replaced by a cap. The nozzles design is optimised in order to lower the water consumption.

Each ramp is fitted with a solenoid valve, thus reducing the size of the control cabinet. The exhaust plenums are connected to a collector (installed with a slope) equipped with a drain to evacuate the water during each washing cycle. The whole pipework is constructed from stainless steel AISI 304.

* It is recommended to clean all filters in a dish washing machine twice a year.



KCW/1303/UK

Hygiene, safety and maintenance

- HACCP certified (PE-567-HM02I)
- Minimal maintenance requirements, reducing the workload for cleaning filters
- Components are easy to access and clean
- Maximum hygiene and fire safety

Due to the regular washing of the filters, the Water Wash technology avoids any non hygienic and long-standing grease or condensate deposits in the exhaust plenums and on the filters (particularly important for cooking appliances such as combi ovens or kettles).

In addition, all Capture Jet™ closed ventilated ceilings are designed to reduce the number of external stainless steel components thus reducing the number of joints to be cleaned for maximum hygiene. The joints of the lower edge are fully welded to be liquid-tight. The arched shape of the panels between extraction plenums is aerodynamically designed to limit the condensation risk.

Testing And Balancing (T.A.B.™) taps allow fast control of the exhaust and supply airflows during the commissioning phase or maintenance operations during the life cycle of the kitchen.

The laminar flow units avoid the re-circulation of polluted air with the make-up air, avoiding the grease deposits on the cooking appliances, the floors (slippery floors lead to high risk of falls) and the building structure.

All these features give to the KCW ventilated ceiling one of the highest levels of hygiene, safety and ease of maintenance.



Water Wash control cabinet

- Automatically controls the washing cycles with limited staff intervention.
- Water powered dosing pump with limited maintenance requirements.
- Possibility of communication with the building management system.
- Relays any faults within the system.
- Construction in stainless steel.

Each control cabinet has to be supplied with hot softened water ($TH < 70^{\circ}C$ or $1,5 \text{ mmol/l}$). It is equipped with a detergent tank, connected to an automatic dosing system which operates without electricity and uses only the flow of water as its power source. The high dosing precision eliminates all risks of overdosing, thus contributing to a better environment.

An LCD touch screen allows an intuitive and efficient interface between the control system and the users. The washing cycles (pre-washing, washing, reaction time and rinsing sequences) are fully automatic and programmable in order to suit different operating conditions. The washing process can be manually overridden when required. The control system is equipped with an interface with the Building Management System (BMS).

The washing cycles are carried out with the fan on. The control cabinet checks the state of the fan as well as the water temperature and detergent level before the start of any cycle. It can be also equipped with a booster pump if the water pressure is not enough to ensure good washing efficiency.



KCW/1303/UK

User interface LCD touch screen

- Totally intuitive and easy to use
- Allows the system to be used by the kitchen staff without specific training
- Commissioning settings are simple and fast to manage
- Totally compatible with all technologies available in Halton's High Performance Kitchen concept
- One unique touch screen for all Halton's technologies

The user interface touch screen has been developed for ease of use by the staff as well as during the installation and commissioning of the system. It integrates the following functions:

- Naming of the different exhaust plenums connected to the control cabinet for a better understanding by the users;
- Intuitive weekly programming of the washing cycles. Up to 2 washing cycles per day and per washing zone. The system includes 3 washing cycles default settings corresponding to 3 different duty levels of the kitchen.
- Possibility to manage and adapt all the alarms depending on the installation requirements, notably the fire alarm.
- Possibility to control a booster pump when the water pressure is too low.

The touch screen is fully compatible with all the other Halton technologies which can be associated with the WaterWash technology.

Water Wash controls belong to Halton Foodservice Control Platform (FCP)

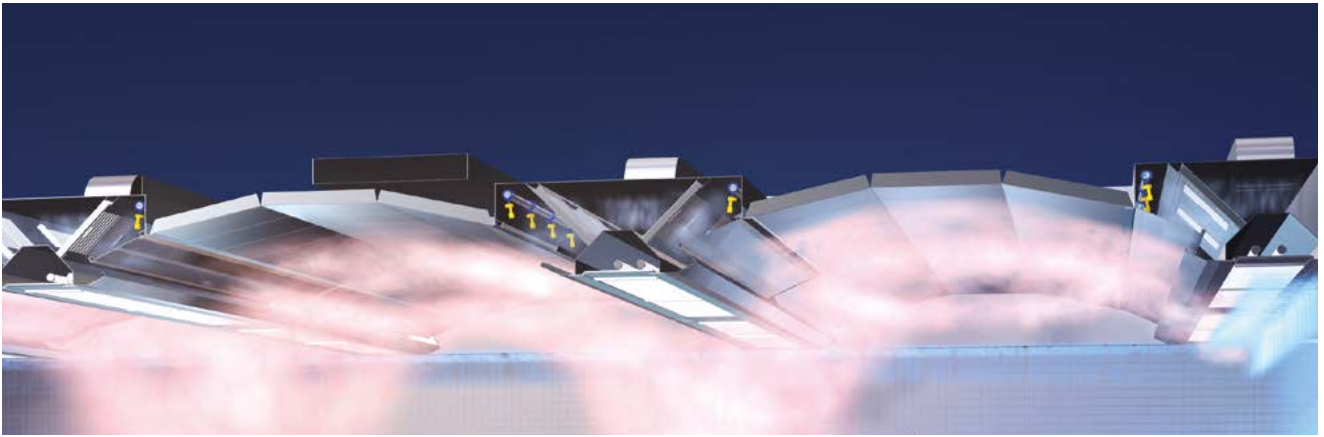
Halton's Foodservice Control Platform (FCP) has been developed to handle and manage all the innovative solutions of Halton's High Performance Kitchen (HPK) concept. Whatever the type and number of technologies installed in one kitchen, they can all be managed at the same time by this unique control system. The standard user interface of every technology is then replaced by a unique one: Halton's Touch Screen.

Halton's Touch Screen is not only able to handle several technologies at the same time, it constitutes also a powerful communication gateway. It can manage GSM functions, being controlled by a distant computer or even feed Halton F.O.R.M. (Facilities Optimization and Resource Management) system with detailed information. F.O.R.M. system is then able to provide a real time global status of the equipment, energy efficiency analysis or maintenance planning tools.

Halton FCP's Touch Screen (option): an intuitive and fully communicative interface



* Facilities Optimization and Resource Management



Arched design

- Better containment capacity
- An aesthetically pleasing ceiling
- Easier maintenance and improved hygiene

The arched shape of the panels between extraction plenums increases the containment volume. Peak vapour emissions are held there before being aerodynamically directed towards the extraction plenum.

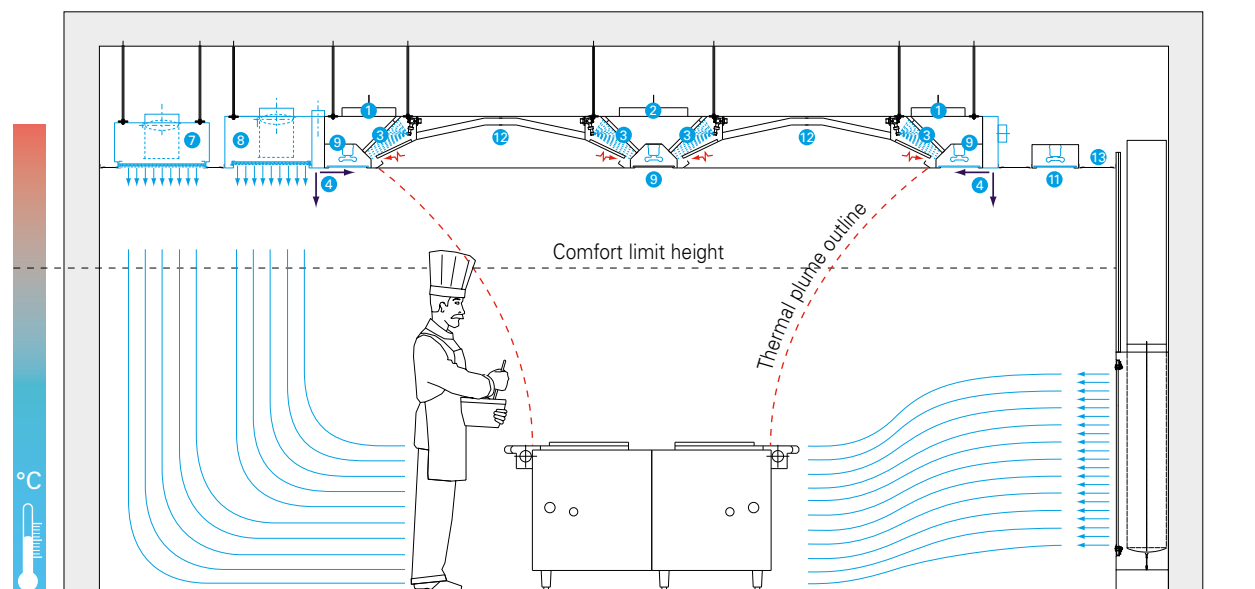
The arches are designed to fit together with an overlap leading to a good airtightness level. The neutral sheets are fixed in place with special L profiles. Arches and sheets remain perfectly in place during cleaning operations, without risk of accidental lifting. These assembly provisions also prevent cooking vapours passing into the ceiling.

All of the components can be disconnected, and the system can be reassembled without tools, for quick and easy maintenance and access to the void above the ceiling.

Lighting

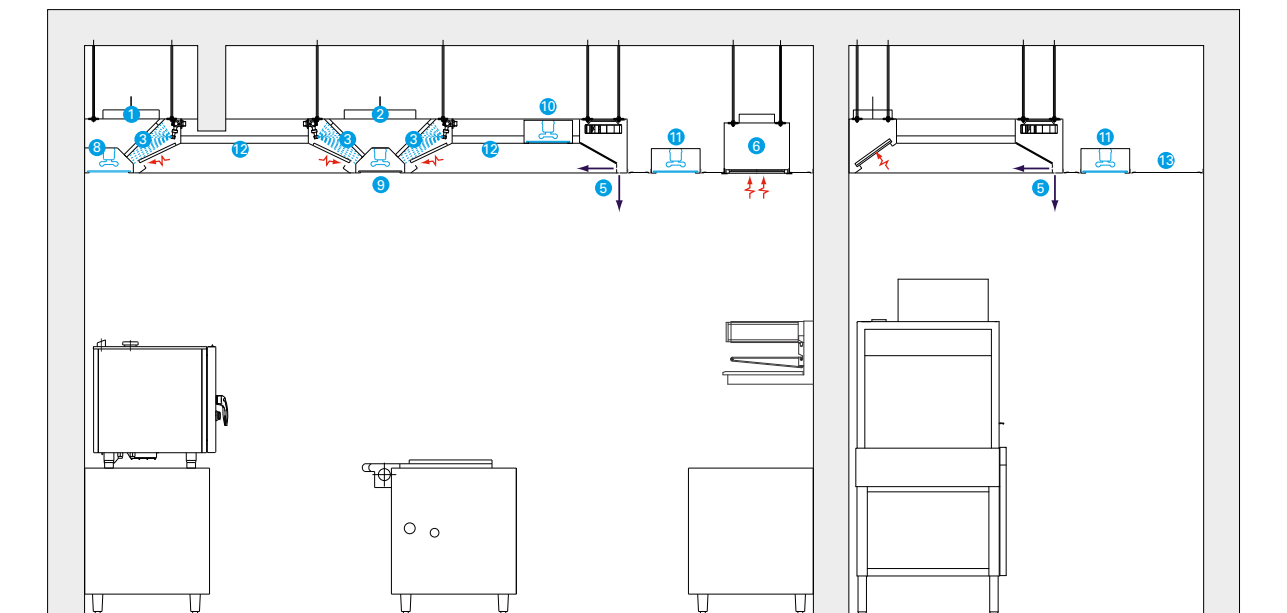
- Uniform lighting
- Great visual comfort for users

With five models to choose from, the lights can be uniformly distributed throughout the kitchen area, whatever the kitchen ceiling configuration. All models are equipped with electronic ballasts and use a Siteco power rail system, enabling the number of lights that are switched on to be adjusted, adding to the energy savings of the system. The lighting is uniform and suited to activity in the kitchen, for improved visual comfort for users.



General principles

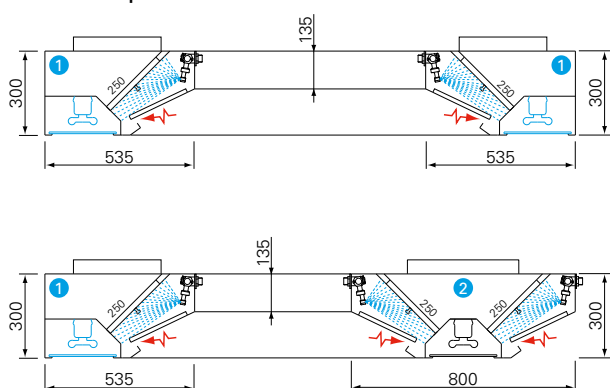
- Exhaust plenums constructed from AISI 304 stainless steel, 320 grain, with no visible screws and rivets. T.A.B.™ (Testing and Balancing) ports for pressure testing and air flow rate reading easing proper extract airflow balancing within the area. Flanges with 1.5 mm welded seam and plenum body with 1 mm. Plenum fitted with a ramp containing the spraying nozzles. Water solenoid valve mounted upstream of the ramp.
 - 1- Single plenum with integrated light fitting
 - 2- Double plenum with integrated light fitting
- High-efficiency FC filters. Constructed of AISI 304 stainless steel, constant pressure drop.
 - 3- FC Filters: 500 x 250 x 50 mm
- Ventilated ceilings equipped with double Capture Jet™ technology and peripherals. Modular construction of AISI 304 stainless steel, 320 grain, with no visible screws and rivets.
 - 4- Capture Jet™ module
 - 5- Arched Capture Jet™ module with integrated Capture Jet™ fan
- Pinpoint extraction plenum constructed from AISI 304 stainless steel, equipped with high efficiency FC filters. T.A.B.™ (Testing and Balancing) ports for pressure testing for direct control of air flow rates.
 - 6- Pinpoint extraction plenum
- Laminar-flow supply units. Constructed from AISI 304 stainless steel, 320 grain, with no visible screws and rivets. Stainless steel or aluminium perforated front face, equipped with a "honeycomb" structure.
 - 7- Laminar-flow supply unit
 - 8- Unit combined with a Capture Jet™ module
- Twin-tube lights, IP54, laminated glass 6 mm thick with plastic divider. Three-phase power rail system.
 - 9- Light fitting integrated into the extraction plenums
 - 10- Light fitting integrated into the panels between plenums
 - 11- Light fitting integrated into neutral zones
- 12- Flat or arched ceiling between plenums: standard construction in AISI 304 stainless steel, 320 grain.
- 13- Passive areas (outside cooking areas): standard construction of aluminium pads or panels supported by aluminium profiles, with lights or integrated spotlights. As an option, aluminium pads or panels can be powder coated (standard white RAL 9010, other colours on request) or constructed from stainless steel.



Construction and components

The following information and drawings relate to standard construction and components. They can be adapted to suit specific requirements or specific installation conditions.

Extraction plenums



Installation height (plenum base)

Floor surface area	Minimum	BGN*
< 50 m ²	2 300 mm	2500 mm
51–100 m ²	2 500 mm	2750 mm
101–200 m ²	2 500 mm	3000 mm
> 200 m ²	2 500 mm	3250 mm

* Installation heights recommended by BGN (a German-based institution for food processing and restaurant operations)

Standard filter height: 250 mm height FC filters

Maximum plenum length: 3,500 mm

Longer lengths are obtained by on-site joining of plenums together .

Constructed from AISI 304 stainless steel, 320 grain, with no visible screws and rivets. Strong side flanges, with a thickness of 1.5 mm. Welded seam for perfect rigidity and waterproofing. T.A.B.™ port for pressure testing for quick and reliable control of air flow rates.

1- WEP/S – standard single plenum with light fitting

2- WEP/D – standard double plenum with light fitting

Water supply ramps and spraying nozzles:

Each exhaust plenum is equipped with a water supply ramp made of stainless steel. It is equipped with plastic connections, regularly spaced along its length and designed to receive either spraying nozzles or caps, depending on the filters position. This system allows an easy bleed of the water supply network without any risk of clogging the nozzles.

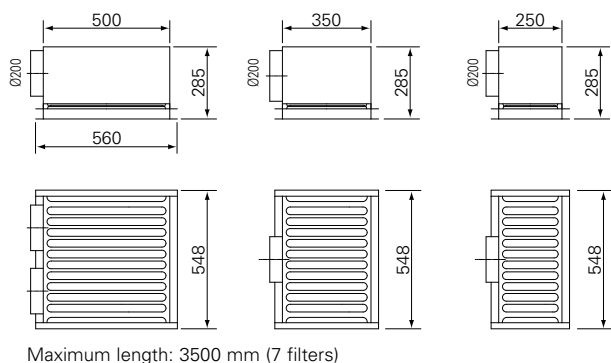
Ramp solenoid valve:

One solenoid valve is installed upstream of each water supply ramp. Easy to access, each is connected to the control cabinet to coordinate the washing cycles plenum by plenum.

Waste water drain:

The outline of the ventilated ceiling is equipped with one or more collectors made of stainless steel to collect the waste water from several beams. Each is equipped with a drain (DN 70).

Pinpoint exhaust plenum



Maximum length: 3500 mm (7 filters)

Extraction plenums are intended to handle small-sized cooking equipment with low emission levels and located outside the cooking area covered by the kitchen ceiling (the active area), such as small broilers, small steam ovens, and induction hotplates.

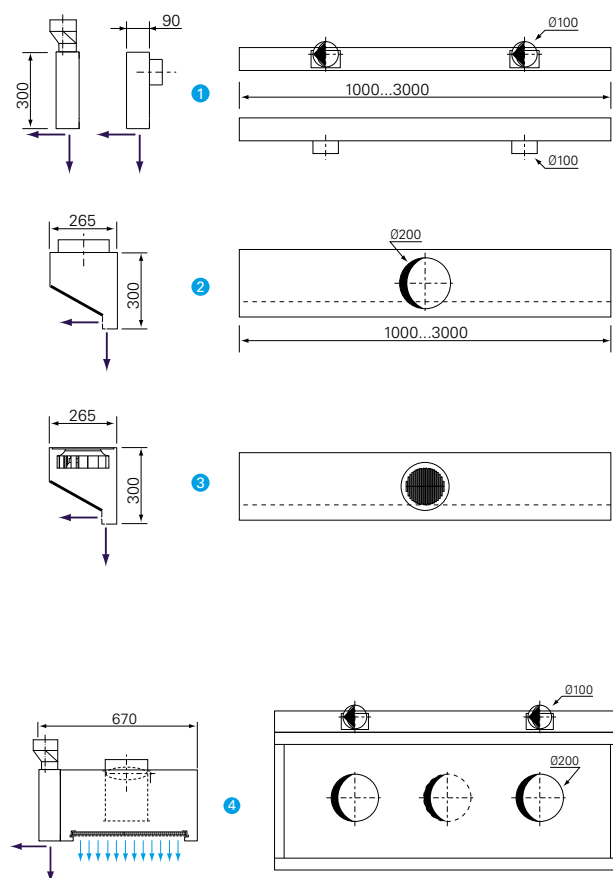
Plenum in galvanised steel. High efficiency FC filters constructed from AISI 304 stainless steel, mirror polished, 1 mm thickness. Closure trim in anodised aluminium. Three sizes available:

- 1- KBO/B50 – FC filter, 500 x 500 mm, 600 m³/h max. @ 55 Pa
- 2- KBO/B35 – FC filter, 500 x 350 mm, 450 m³/h max. @ 55 Pa
- 3- KBO/B25 – FC filter, 500 x 250 mm, 300 m³/h max. @ 55 Pa

Option :

Other diameter connections

Capture Jet™ system (system patented)



Standalone Capture Jet™ modules

Constructed from AISI 304 stainless steel, of 1 mm thickness. Two sets of nozzles, one vertical and one horizontal.

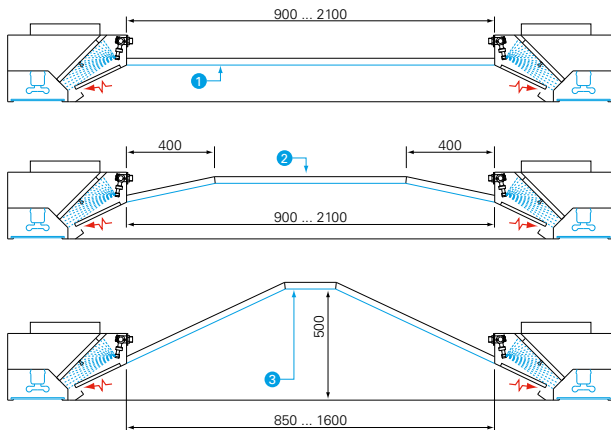
- 1- CJ/B – Capture Jet™ module
- 2- CJ/D – Arched Capture Jet™ module
- 3- CJ/DM – Arched Capture Jet™ module with integrated Capture Jet™ fan

Capture Jet™ modules combined with a laminar-flow module

Design of the laminar-flow unit similar to the units described hereafter. Capture Jet module constructed from AISI 304 stainless steel, of 1 mm thickness. Two sets of nozzles, one vertical and one horizontal.

- 4- CJ/LFU – Laminar-flow supply module combined with Capture Jet™ module

Active ceilings (extraction areas)



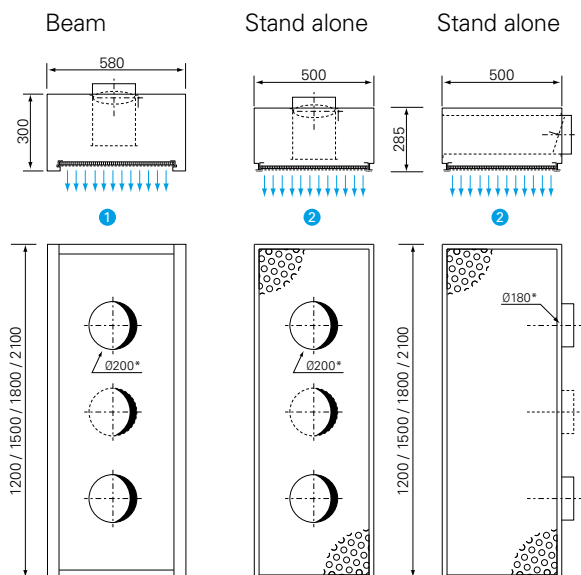
Standard construction in AISI 304 stainless steel, 320 grain, 1 mm thickness. Three panel types available:

- 1- AC/F – stainless steel flat ceiling (aluminium optional)
- 2- AC/D – stainless steel arched ceiling
- 3- AC/HC – arched ceiling with high containment volume (For cooking equipment with high emissions or use in the food-processing industry)

Options:

Panels powder-coated (standard white RAL 9010, other colours on request) or constructed from stainless steel.

Laminar-flow air supply modules



* The number of spigots depends on the supply airflow per unit and can be adjusted to limit the speed through the connections and therefore the sound pressure level.

- 1- LFU/A – Modular laminar-flow module
- 2- LFU/S – Standalone laminar-flow module

- Modular laminar-flow module:

Designed to be integrated in a neutral ceiling from the panel system type. Plenum in galvanised steel. Tubular flow rate distribution system in perforated galvanised steel. Integrated balancing plate. Anodised aluminium front face with a "honeycomb" structure. Surrounding frame in anodised aluminium. Anti-vibration fixing brackets.

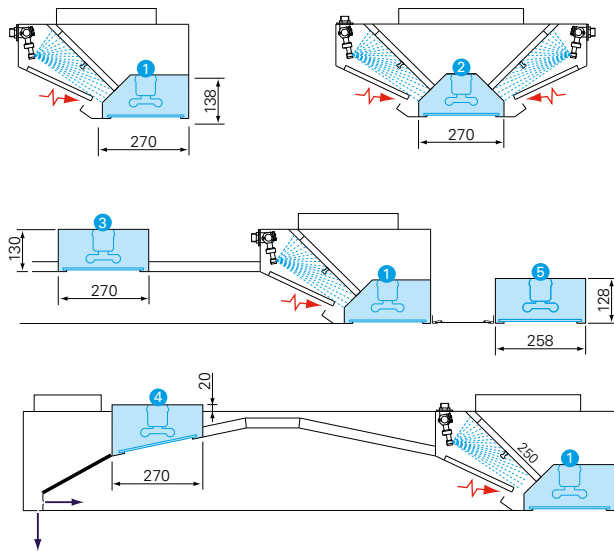
- Standalone stainless steel laminar flow module:

Design identical to the single air supply module. Plenum in AISI 304 stainless steel, 320 grain.

Options:

- Ø248 and 313 mm connections
- Facing in powdercoated aluminium (standard white RAL 9010, other colours on request)
- Facing in brushed stainless steel (standalone laminar-flow module) or powdercoated stainless steel (standard white RAL 9010, other colours on request)
- External thermal insulation

Light fittings



Twin-tube lights, IP54, laminated safety glass 6 mm thick. Electronic ballast and three-phase power rail system.

1- IL/EP – standard single plenum with light fitting

2- IL/EP – double plenum with light fitting

3- IL/FC – light fitting flush with the flat ceiling

4- IL/DC – light fitting flush with the arched ceiling

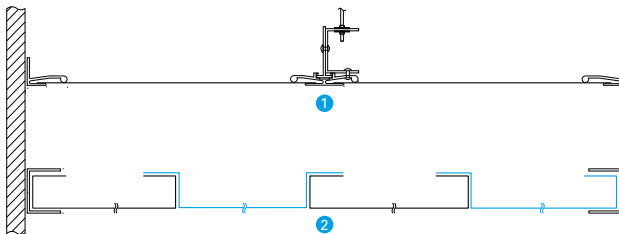
5- IL/NA – light fitting flush with the neutral ceiling

The Siteco system allows the kitchen lighting to be adjusted by means of a three-phase power rail system, which allows one light in three (walk through lighting for nights), two in three, or all lighting switched on simultaneously.

Options:

IP65 protection, T5 lighting units

Neutral ceilings



Neutral ceilings in areas without cooking equipment.

1- Panel system, with aluminium profile brackets

2- Panel system, with aluminium angle brackets

NC/PLA – aluminium pads (1)

NC/PAA – aluminium panels (2)

NC/PAS – stainless steel panels (2)

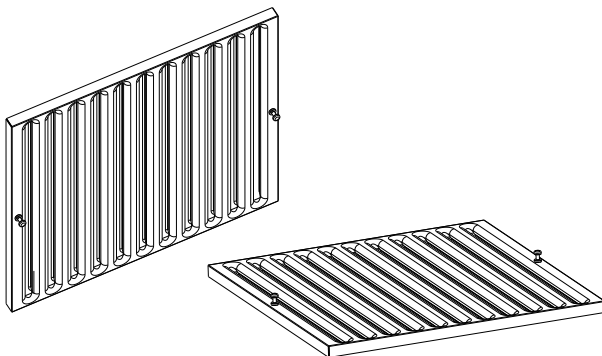
Options:

- Pads or panels powdercoated (standard white RAL 9010, other colours on request) or constructed from stainless steel.

- Stainless steel angles (panel system)

- Soundabsorbing material (panel system)

FC filters



Recommended air flow

rate per filter $210 < Q_e < 350 \text{ m}^3/\text{h}$

Pressure drop $15 < \Delta P < 40 \text{ Pa}$

Filter constructed from AISI 304 (1.4301) mirror-polished stainless steel, with constant pressure loss and two handles. By construction, FC filters installed inside the water wash exhaust plenums, comply with the standard DIN 18869-5. In the event of fire, this arrangement prevents the flames from entering the exhaust plenum.

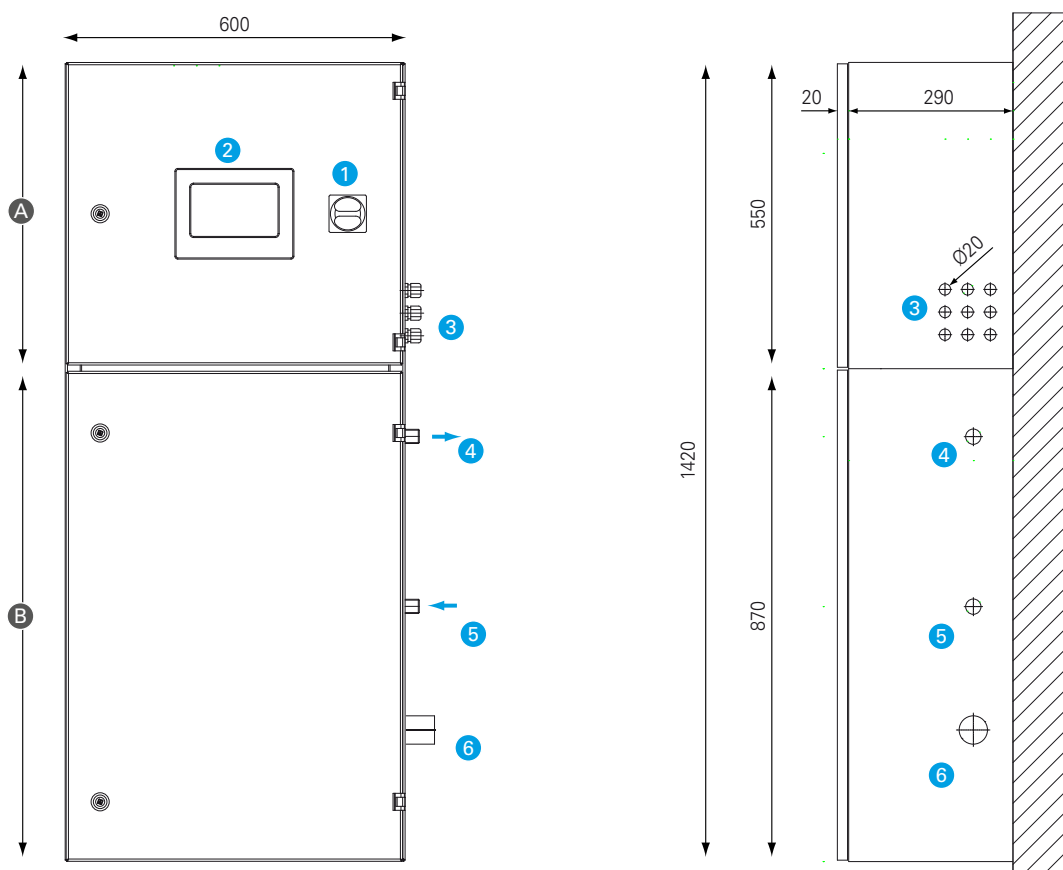
Quick selection data

Code	Description	Standard length [mm]	Pitch [mm]	Recommended air flow rates*	
				[m³/h/ml]	[l/s/ml]
WEP/S	Single extraction plenum	1000...3500	500	FC 200...350	117...194
WEP/D	Double extraction plenum	1000...3500	500	FC 400...700	233...389
CJ/B	Capture Jet™ module	1000...3500	500	20...30	6..8
LF/A	Laminar air supply module	1000	-	400...1000	111...278

* For 250 mm high filters

Ventilated ceiling weight: CNS 36 kg /m², aluminium 31 kg/m²

Standard CCW control cabinet with integrated Touch Screen



The Water Wash control cabinet is composed of 2 separate units to clearly segregate the hydraulic and electrical functions for safety reasons.

A- Controls and electrical unit

B- Hydraulic unit

Controls and electrical unit

- 1- Emergency switch off
- 2- User LCD touch screen
- 3- Compression glands

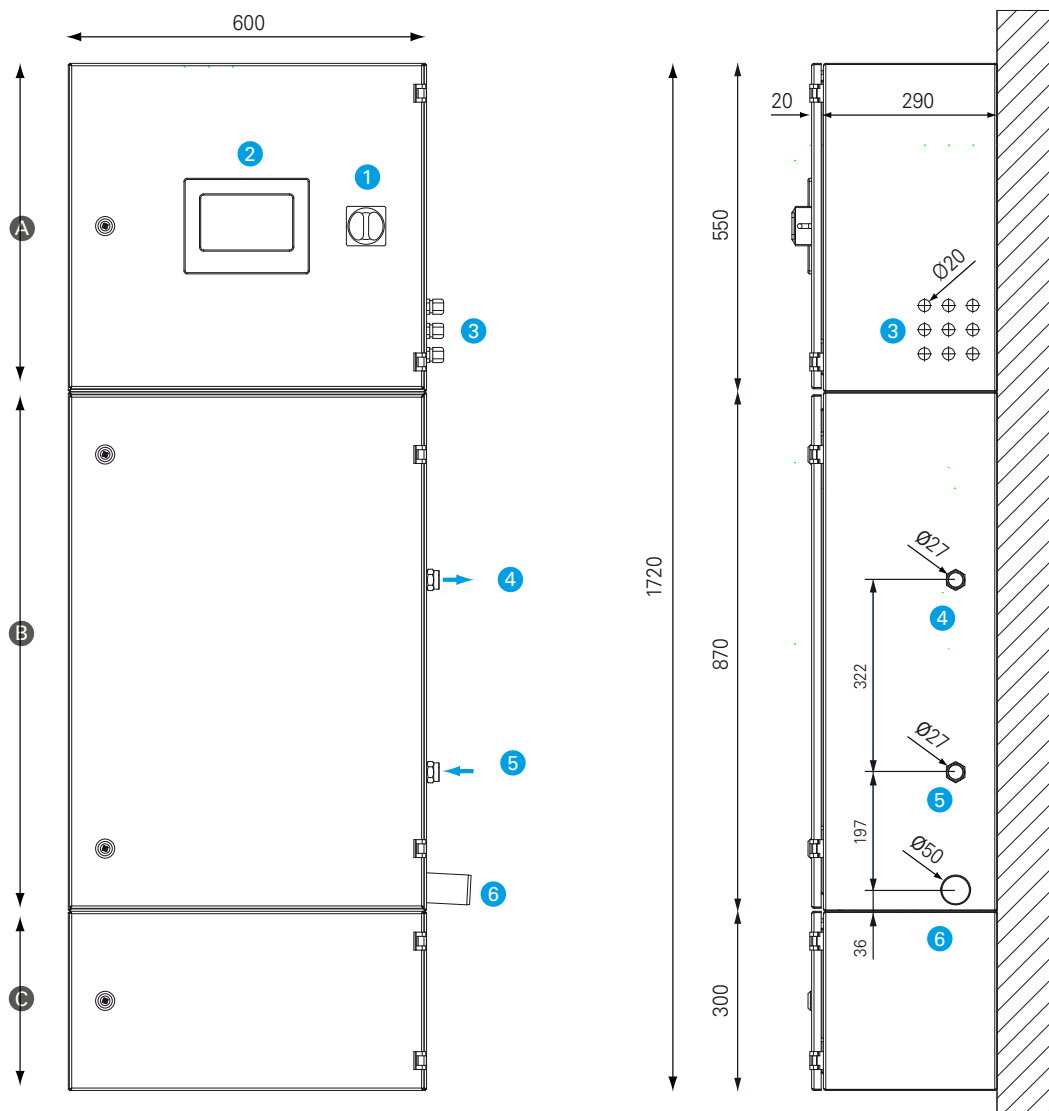
Hydraulic unit

- 4- Water outlet- Male DN 20 connection nipple
- 5- Water inlet- Male DN 20 connection nipple
- 6- Backflow preventer water outlet- Male DN 50 connection nipple

General requirements

Inlet water temperature:	50- 60°C
CCW cabinet capacity:	30 l/mn max
Water flow per nozzle:	1,22 l/mn @ 3 bar
Pressure required at the nozzles:	2,0- 3,0 bar
CCW cabinet pressure loss:	2,5 bar @ 30 l/mn
Power supply (max):	500W @ 230V/50Hz

Standard CCW control cabinet, with integrated Touch Screen and Booster pump



The Water Wash control cabinet is composed of 2 separate units to clearly segregate the hydraulic and electrical functions for safety reasons.

A- Controls and electrical unit

B- Hydraulic unit

C- Booster pump module

Controls and electrical unit

1- Emergency switch off

2- User LCD touch screen

3- Compression glands

Hydraulic unit

4- Water outlet- Male DN 20 connection nipple

5- Water inlet- Male DN 20 connection nipple

6- Backflow preventer water outlet- Male DN 50 connection nipple

General requirements

Inlet water temperature: 50- 60°C

CCW cabinet capacity: 30 l/mn max

Water flow per nozzle: 1,22 l/mn @ 3 bar

Pressure required at the nozzles: 2,0- 3,0 bar

CCW cabinet pressure loss: 2,5 bar @ 30 l/mn

Power supply (max): 500W @ 230V/50Hz

As an option, the Touch Screen can be moved from the CCW cabinet to a specific cabinet. The touch screen can also be built in a wall.



www.halton.com/foodservice

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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/locations