

A Chef Should Create Culinary Masterpieces, Not Breathe Them In!

Introducing Halton's New
Heavy Duty Jet Extraction System

ENABLING WELLBEING

Form#: BR-014
JES-HD Brochure

Halton

Heavy duty island display cooking inherently subjects the Chef to operating within or adjacent to the cooking plume. Indoor Air Quality has been identified as a top concern of restaurant workers in a recent study.

The Halton JES-HD commercial hood system has been specifically designed to address the challenges of heavy duty display cooking. The unique design allows the Chef breathing zone to be outside of any contaminants and have full access to the cooking surface. The hoods low profile and color options lend itself to any architectural cooking concepts.



Evolving from our traditional Jet Extraction System



Ask any experienced Chef, Consultant or Operator about the challenges of heavy duty island display cooking and you are bound to get an earful. Smoke migration to the dining area, noise, excessive exhaust rates and susceptibility to cross drafts are few of the issues facing this challenging application. Why does the desire for this layout persist? We want to see the show!

Halton has the solution to this perplexing application that addresses all of those concerns, the JES-HD! Evolving from our traditional Jet Extraction System for light duty electric appliances, our researchers were intrigued by the behavior of the exhaust effluent with this unique system. Looking something like an upside down tornado (without the wind and noise!), the JES lent itself to further examination.

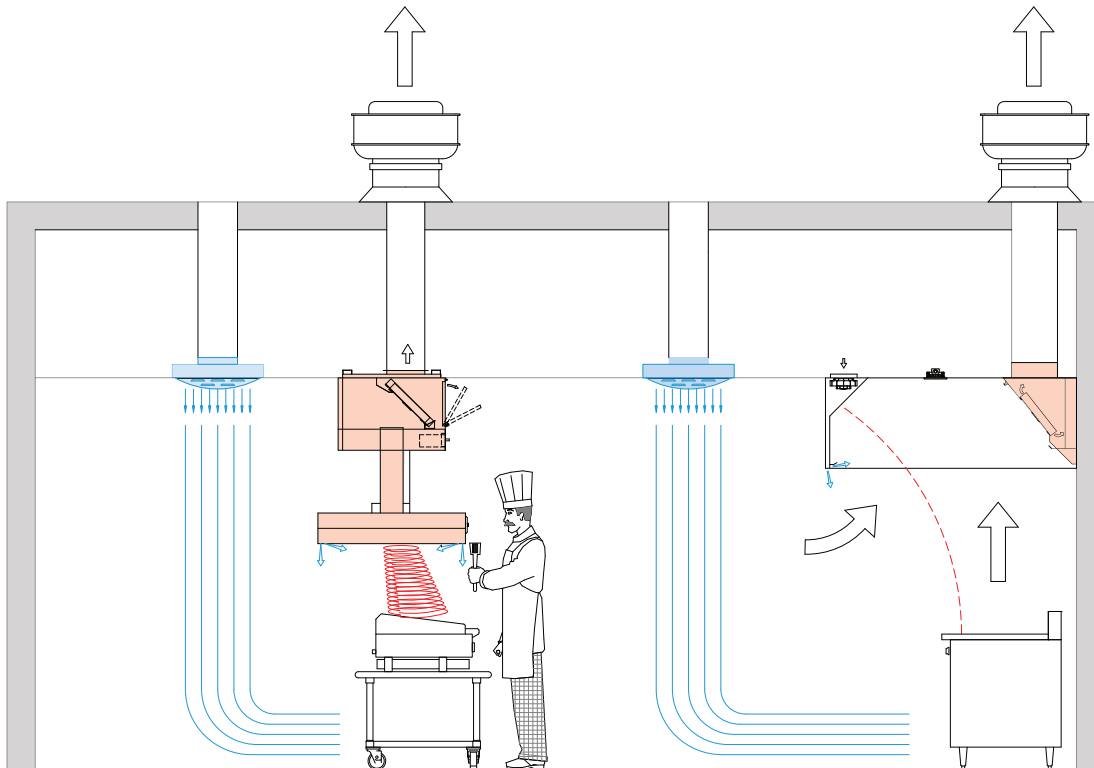
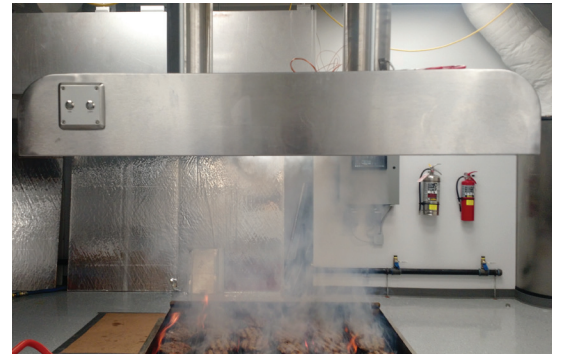
With a few modifications and the inclusion of perimeter Capture Jet, a new star of the show was born!

Recently U.L. 710 listed for heavy duty applications (600°F), the JES-HD is ideally suited for front of house heavy duty cooking. The JES-HD can be used with 2 feet to 6 feet of medium and/or heavy duty appliances. You can place the units end to end to extend coverage for a longer line.

The robust design makes it significantly less susceptible to space conditions (cross drafts), greatly improves indoor air quality (Chef is not exposed to smoke and grease in their breathing zone) and requires a smaller foot print for improved aesthetics. On top of all that, it is compliant with your green building requirements (LEED, ASHRAE 90.1) For front of house display or cafeteria style dining facilities, where production is the driving consideration along with operator health, then the JES-HD is the answer.

JES-HD Performance features

- Chef's breathing zone is outside of the smoke and grease
- Design airflows of approximately 1500 cfm (375 cfm per foot)
- 40% reduction from KVV exhaust values
- 10% reduction from ASHRAE 90.1 allowable maximum
- 30% reduction in overall footprint



The smoke test demonstrates the synergy of the JES's 3 features:

- The proximity of the containment shell from the cooking source naturally increase its capture efficiency;
- The aerodynamic shaped nozzle creates an aspiration cyclone forcing the smoke plumes to go a circular direction.
- The containment shell and capture jets intensifies the cyclone efficiency since it entrains air along its surface, in the direction of the nozzle.

The behavior of the JES-HD is as impressive in real world as it is in the laboratory making its use:

- A viable solution for heavy duty display cooking.
- An alternative to traditional front cooking areas where the use of the canopies can have excessive exhaust rates and noise.

Allow Halton to review your design requirements to see if the JES-HD is the answer to your display cooking challenges.

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.

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