KVH

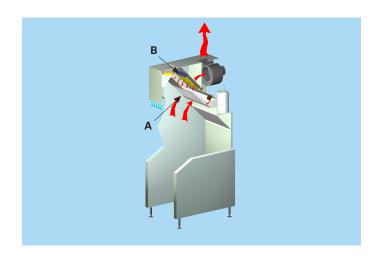
Kiosk Ventilation System



The KVH model is a freestanding self-contained system, providing additional fryer capacity within limited kitchen space. The KVH requires no additional ducting. It is a stand alone unit which gives the flexibility of location and ease of installation. For use with electrical fryers only.

- Halton's Capture Jet[™] technology, allows effective capture and containment of grease and other effluents.
- Standard delivery includes High efficiency grease filtration using Halton's KSA multi-cyclone filters - up to 95% removal of particles at a size of 8 microns or above - *UL and **NSF classified.
- Modular construction simplifies design and installation.
- Manufactured from polished stainless steel, welded liquid tight design.
- Carbon filter to minimize odor.
- No ESP (Electrostatic precipitator) required.
- Low maintenance.
- Listed to UL710B standard.
- Surpasses stringent EPA 202 requirements for grease removal in ductless systems.
- Low noise levels.
- Self-contained fire protection system provides total coverage and allows equipment changes without a change to the fire protection nozzle location.
- The unit construction allows a 0" clearance to combustibles on the back and left side, and a 3" clearance on the right side.
- Allows 100% recirculation of exhaust air to the space.





Function

The KVH hood has been specially developed to clean the effluent emmitted by the cooking process. The grease extraction system consists of a KSA grease extraction filter (A) and carbon filter (B). The air is then exhausted by into the kitchen space.

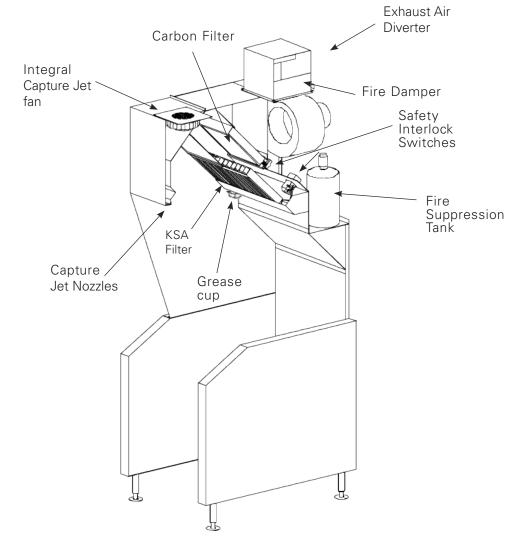
Specification information

The Ventless system shall be constructed from 18 gauge stainless steel, All joints of hood are fully welded and polished to ensure liquid tightness. KVH is UL/ULC listed per standard 710B.

The system is equipped with Halton's KSA multicyclone stainless steel filters, and includes a carbon filter for odor control (no ESP required)and fire protection. Control panel is mounted conveniently on the side for easy access.

The filtered clean air can be discharged back into the cooking area.

Side Section View





Height of support section of unit 30" (760)

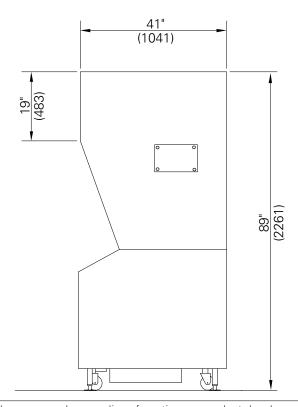
LISTED FOR PRESSURE OR OPEN FRYERS

Maximum Amps	61 Amps
Maximum Wattage	22KW
Maximum Vat Size	18" x 18"
Maximum Operating Temperature	450°F (232°C)

DIMENSIONS

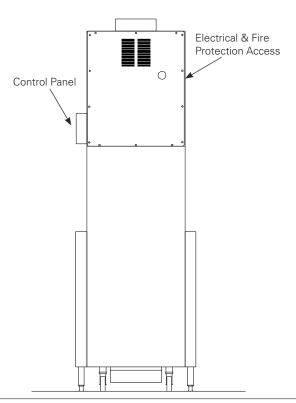
KVH	inches
Length	24"
Depth	41"
Height	89"
Unit Weight	675 lbs.

Side View



The company has a policy of continuous product development, therefore we reserve the right to modify design and specifications without notice.

Back View



For more information, please contact your nearest Halton agency. To find it: www.haltoncompany.com

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