

KVS

Kiosk Ventilation System

Dos and Don'ts



DO NOT SELL A SYSTEM WITHOUT UNDERSTANDING AND CONFIRMING ONE OF THE THREE OPTIONS.

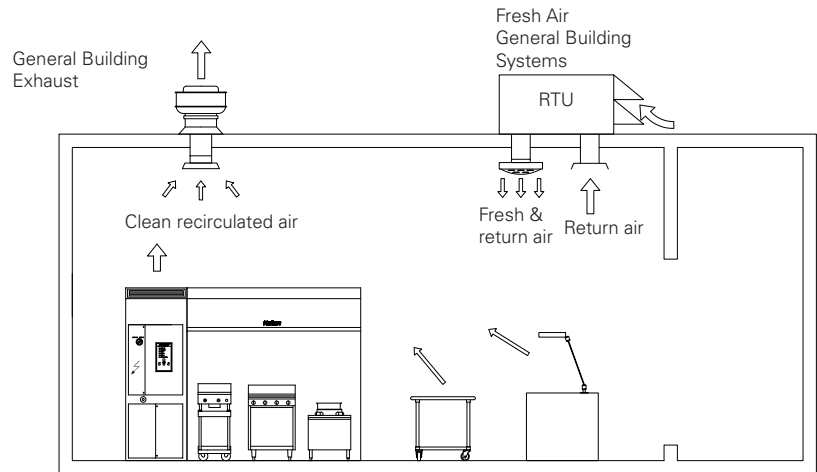
KVS - Kiosk Ventilation Systems

OPTION 1 Recirculation

If adequate general ventilation is available, a recirculating, exhaust, air-conditioning unit may be the answer.

Adequate general ventilation will:

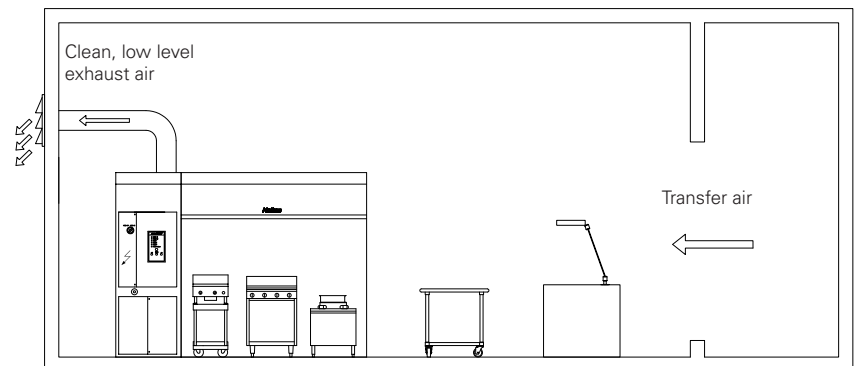
- Remove heat and mitigate food odors from cooking, preparation and serving areas.
- Provide for the required air changes.
- Mitigate odors from being transferred throughout the building.



OPTION 2 Ducted Exhaust

If direct ventilation opportunities exist then the cleaned exhaust air can be ducted out the exterior wall of the structure for low level exhaust.

Transfer air from surrounding areas provide for any required air changes.

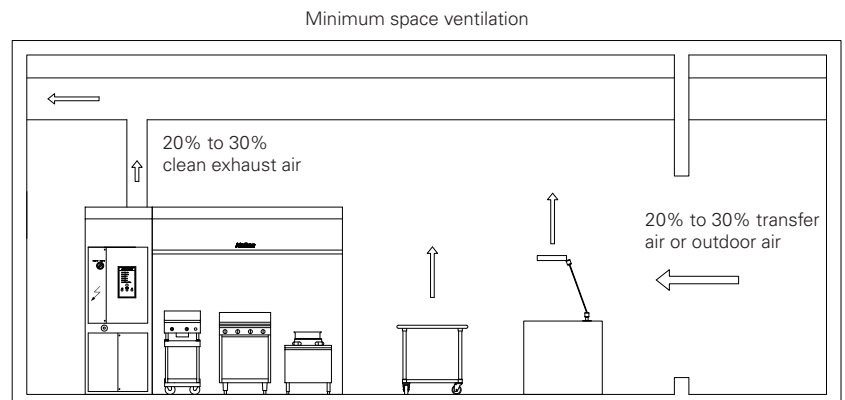


OPTION 3 Exhaust & Recirculation

If the only exhaust available is through existing duct work with low volume capabilities, the recycle option on the air cleaning unit may be possible.

Containment of odors and heat build-up needs careful consideration.

(Consult with local authority having jurisdiction to determine feasibility and code compliance).



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DO

Do present the KVS unit to customers and national accounts as a possible solution to non-traditional site applications for recirculating or exhaust.

Do show KVS options as being versatile and flexible

Do use the unit for electric cooking equipment.

Do use the unit for kiosk applications

Do use the KVS units for space with existing exhaust and fresh air changes taking place or where the KVS unit can be used for side wall discharge.

DON'T

Don't allow a unit to be sold for a non-traditional site without the site being visited by your local Halton representative.

Don't change the unit options (as shown on the spec sheets), or start to custom design the unit for specific applications without consulting the factory first to confirm the UL/ULC approvals.

Don't use the unit for gas cooking equipment (In Canada only, consult factory for gas equipment).

Don't use this unit in areas where there is no air being exhausted or where the unit itself cannot be used to exhaust the air required.

Don't use the equipment in heavy duty, greasy application where filter maintenance can become too costly.

Note: The *number one* problem for Kiosk (food court) design is: being able to exhaust the cooking vapors per code with welded/fire rated ductwork out through the roof area. The KVS unit is approved to recirculate the air back to the cooking area as clean air, per the new NFPA 96 and U.L. 710b requirements. Because of this clean air, the unit can also become the ventilator and exhaust clean air through the side wall of the space with regular ductwork (non-welded) or possibly use another existing exhaust shaft.

The *number two* problem for Kiosk design is: being able to remove the cooking odors from the space and stop them from either building up and/or being distributed to other areas of the building. The KVS unit can help reduce the odor with its odor control system when recirculating. The level of odor removal is okay for the cooking space however, provided there is some general exhaust and fresh air replacement available to not allow odors to build-up and become uncomfortable.

Even with odor control in operation the system cannot make the food odors undetectable or reduce them to a level that would be acceptable in other building spaces such as office areas, retail stores, atrium/garden courts and seating areas. Common sense must be used at all times when recirculating the cooking air. If there is the chance that odors could build-up or transfer through to other building spaces, then the exhaust option of the KVS system must be used.

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 worldwide. Regional headquarters are located in Finland, the USA, and Malaysia.

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