

# Halton

– Inspiring Open Kitchen Solutions



Enabling Wellbeing

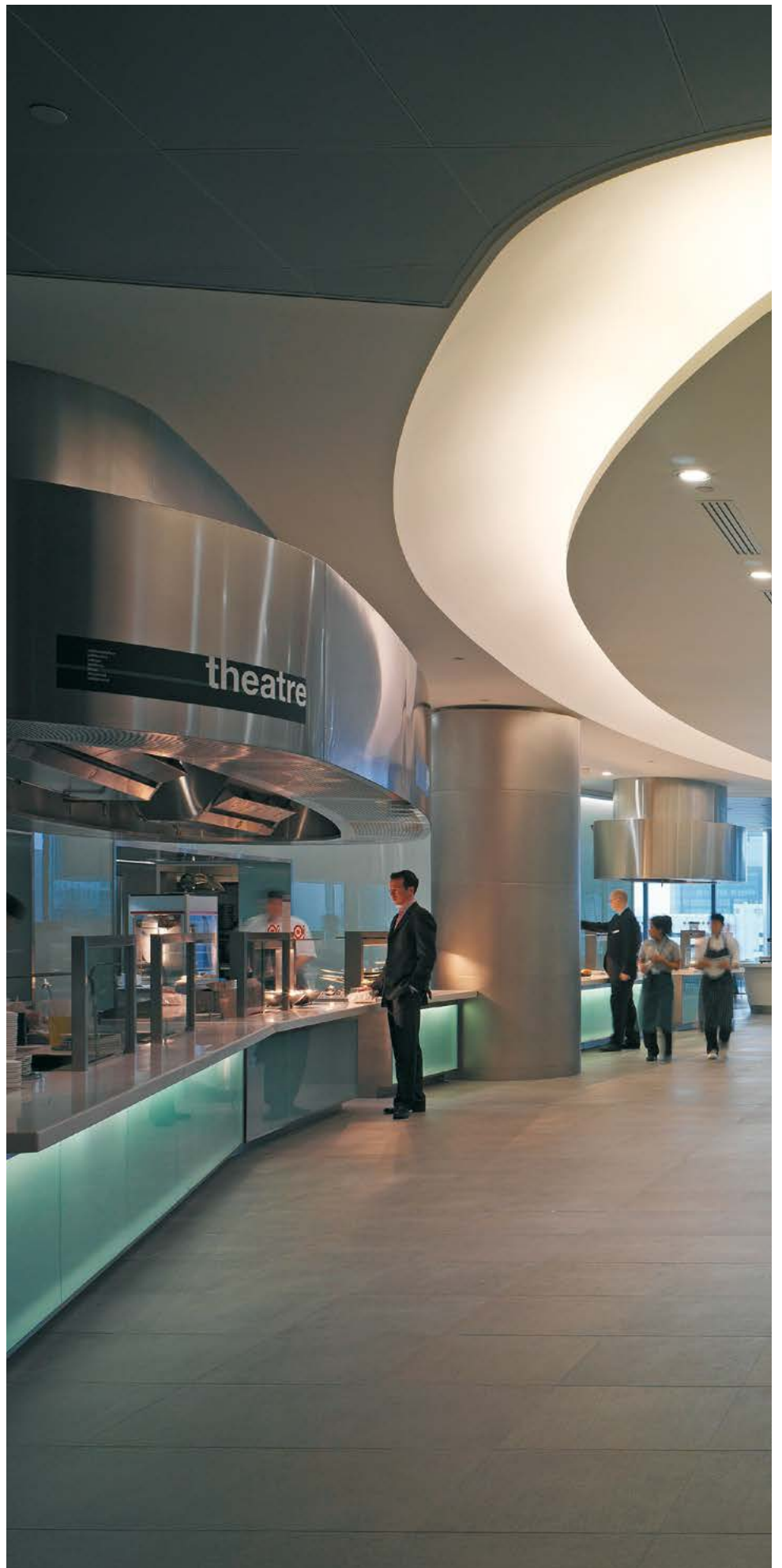
**Halton**

# Offering memorable food service experiences

**A comfortable indoor environment** is a key factor in running a successful food service business and providing excellent service. Halton Foodservice specialises in innovative systems that provide a comfortable indoor environment in a cost effective way. With our expertise we can improve the entire food service area – everything from the kitchen, bar and dining areas, to lobbies and reception areas.

In addition to the efficiency and functionality demands of traditional kitchens, show kitchens pose a unique aesthetic challenge as well as significant comfort demands for the benefit of guests. Halton ventilation solutions meet these demands and offer innovative systems that actually can be a feature of the interior design aesthetic if so desired.





# An open kitchen requires attractive finishes

**Today's food service operations** are an experience for the senses. Dining in restaurants is more than a meal away from home, it's a carefully orchestrated show: the diners are the audience, the chefs are the stars, and the visible portion of the kitchen is the stage. The open kitchen has evolved into entertainment, a carefully choreographed hive of activity just a few feet from the table.

**Teaching kitchens** at culinary schools requires a similar venue. The preparation areas must be clearly visible to students - whether they are in the kitchen, assisting with the preparation, or observing from a viewing area. The acoustics of the room must be good enough that the instructor can be heard above the clatter. Since most of these schools have a dining area surrounding the kitchen, the rules of restaurant design apply.

**Trendy Food Courts** at shopping malls and airports wish to attract visitors not only to enjoy the ambiance but to also be thoroughly entertained. They are seeking to implement a food theatre approach, where tenants will be presenting food that tastes good, and is delivered in an aesthetically pleasing environment.

In order to make the kitchen ventilation systems become a part of the interior design and, with customer satisfaction always in mind, Halton offers a total solution package and a highly flexible approach to tailor systems to exactly meet the consultant's requirements and your needs.







# Providing superior capture and containment with Capture Jet Technology

**Show kitchens** are typically characterised by heavy-load appliances located inside the dining area. When heavy cooking equipment is installed (grills, char broilers, satay grill, charcoal grill, Teppanyaki table, teriyaki grill etc...), a significant amount of smoke can be generated in a very short time. What is most important is that the guests can enjoy the cooking show without being disturbed by cooking emissions or odours.

**Halton recommends high-efficiency Capture Jet hoods** to maintain full capture and containment at low exhaust volume despite minor turbulence and to prevent excess heat and impurities from spreading to the dining area.

Halton Capture Jet technology was developed to increase capture and containment efficiency, minimize the exhaust flow and save energy. A new generation Capture Jet systems incorporates advanced Side-Jet technology for further increase in capture efficiency. Small air jets direct the cooking plume toward the high-efficiency KSA grease extractors, where the impurities and grease particles are separated from the exhaust air via the cyclone separation principle – for up to 95% removal of particles sized 8 microns or above.

Halton's integrated design approach combines high efficiency hoods and displacement ventilation to reduce cooling capacity, while maintaining temperatures in the occupied space and increasing energy savings. Low-velocity diffusers supply the replacement air to minimise draughts.



In island applications, surface-mounted air curtains are effective in reducing exhaust requirements. An air curtain is an invisible wall created to capture the plume, transport it into the hood cavity and provide resistance to cross-draughts.

In addition to greater energy savings, these features contribute to lower sound levels and compensation airflow rates and eliminate the cross-draughts – all essential elements in a comfortable open-kitchen configuration.



# When open sightlines and aesthetic design matter

**Ventilated Ceilings** are a flexible solution for open-kitchens where the heat loads are relatively low and aesthetics and openness are appreciated. They can cover the entire ceiling surface offering flexibility for the kitchen equipment lay-out or be combined with customized extraction systems for heavy load application areas.

New Wimböck ceilings utilise Capture Jet technology to guide the heat and impurities to the exhaust sections. Supply air is introduced to the kitchen space through low velocity units. The ventilated ceiling system can integrate an automatic water wash system and UV-C feature for grease destruction and maintenance free operation.



An attractive and totally adaptable design combined with a flexible integrated lighting and quiet operation of the new ceiling concept contribute to create a comfortable food service environment in prestige architectural projects, display cooking applications and culinary school facilities.



# Ventilation is custom designed for each space

**The Jet Extraction system** is a unique solution designed to exhaust cooking fumes from straight above the cooking equipment in front cooking applications. Due to the direct extraction above the kitchen appliances the exhaust efficiency is higher than 95%. The Jet Extraction system is especially suitable for situations where horizontal cross-draughts are a problem. There is no risk of pollutants and fumes generated in cooking spreading to the dining area making the solution ideal for use in show kitchens and other open facilities.

Because of its construction and the attractive design the Jet Extraction system is an architectural highlight in every front cooking area. The integrated glass plate serves as a sneeze screen for both the guests and the cook, and can be used as a shelf for serving meals or as a decorative storage surface.



**The Halton downdraught unit** has been specially designed for front cooking applications to free space above the cooktop. Highly efficient even with heavy-duty cooking equipment like char broilers, a downdraught unit can replace the traditional exhaust hoods installed at ceiling level, to improve the aesthetics of a show kitchen.



It includes all of the best technologies developed by Halton:

- Double high-efficiency Capture Jet technology to sweep the thermal loads and pollutants toward the filters
- A double stage of stainless steel Model KSA 'multi-cyclone' high-efficiency grease filters
- Double-skin construction with fire-rated thermal insulation material to reduce the radiation and improve thermal comfort
- Air curtain systems to reduce customer and staff exposure to impurities and improve capture efficiency

To ensure the total performance of food service environments, Halton also offers solutions for services distribution, fire safety, automatic washing and emission control.





[www.halton.com](http://www.halton.com) at your service

Halton's website is a source for product, system and application information. With its comprehensive data, news and eServices the website is always at your service.



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