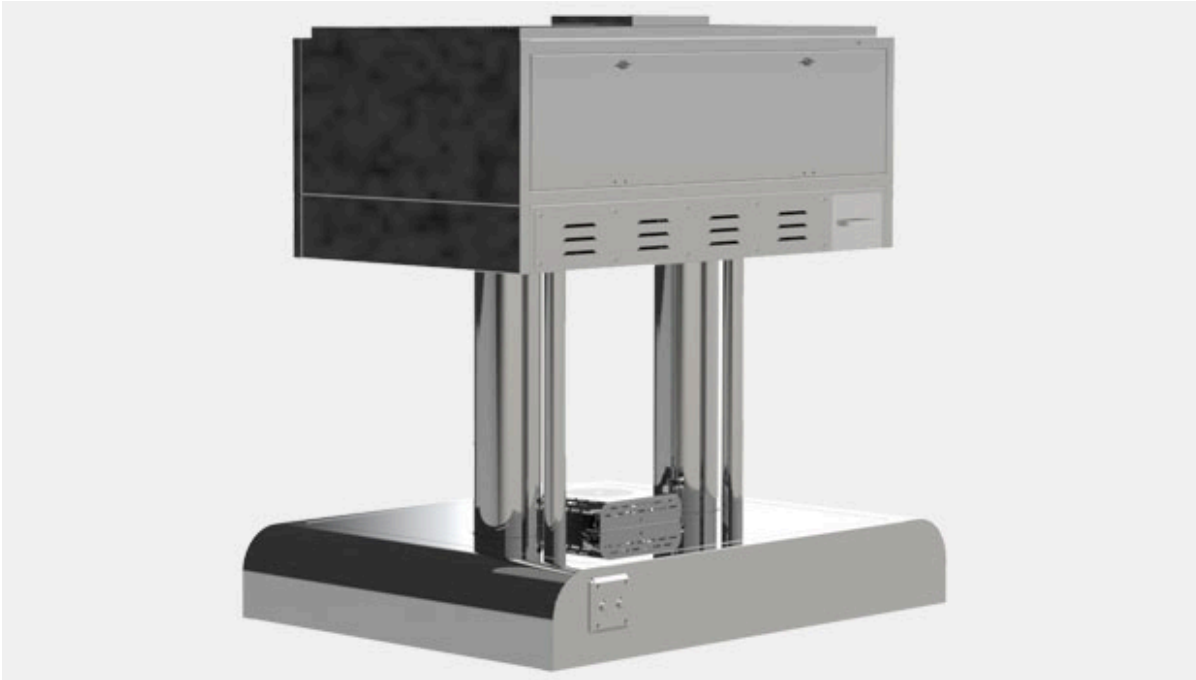


JES-HD – Heavy Duty Jet Extraction System (ETL)



Overview

The JES-HD comes fully equipped with a fire suppression system along with; Specifically designed for heavy duty display island applications.

- Highly efficient cyclonic effect for full capture
- KSA multi cyclone high efficiency grease extractors
- 50,000 hour LED lighting
- Aesthetically pleasing
- Maximum thermal and acoustic comfort
- Easy cleaning and maintenance
- Many customized opportunities

Specification

The Halton JES-HD commercial hood system has been specifically designed for display cooking areas or architectural cooking concepts. The JES-HD is designed for island applications with gas, electric or solid fuel appliances up to and including heavy duty appliances such as charbroilers, works or other high heat applications.

The JES-HD is highly effective providing full capture and containment thanks to the synergy of several features:

- Capture close to the cooking appliances.

- One or more inlets generating a powerful aspiration cyclone.
- Low profile containment shell with perimeter Capture Jet™ feature.

The JES-HD is ideally suited for production cooking in an open environment where direct communication with the customer is not a priority. The chef breathing zone is outside of the smoke and grease and the system is much less susceptible to cross drafts or changes in building pressure.

The low profile containment shell can also be utilized as a plate shelf.

The exhaust plenum has been designed to allow a quick and easy access to the filters for regular maintenance.