

# KVF – Capture Jet™ hood with supply air (CE)



## Overview

### Considerable energy savings

- Up to 40% reduction in exhaust airflow rates due to **Capture Jet™** technology.
- Possibility to extend the airflows reduction to up to 64% with **M.A.R.V.E.L.** energy savings technology.

### Improved safety and maintenance savings

- **KSA cyclonic aerosol separators** complying with EN 16282-6, 95% efficient on 10 microns particles or larger (also UL, NSF and LPS certified).
- Efficiently limits the build-up of grease deposits in the exhaust plenums and ductwork which constitute a serious hygiene and fire safety hazard. Reduces the cleaning costs.

### Other features and benefits

- HACCP certified (Hazard Analysis Critical Control Point).
- No need for an extra duct for the **Capture Jet™** technology.
- Capture Jets are automatically switched off when the hood is not used or operates at a minim airflow.
- Better capture efficiency and comfort for the staff thanks to a low-velocity diffuser built into the front.
- **Halton Skyline** LED culinary light provides the best visual comfort while contributing to further improve the safety and the energy savings.
- When extended to the whole kitchen, the Human Centric version of **Halton Skyline** directly contributes to chefs' and their teams Wellbeing.
- Exhaust airflow rates determined with a EN 16282-1 based calculation method taking into

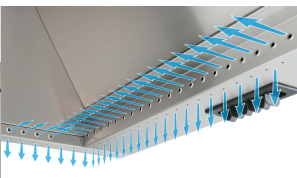
account the loads of the cooking appliances, the configuration of the extract system and its capture and containment efficiency.

- Capture and containment efficiency tested in accordance with the ASTM 1704 standard.
- Quick and easy commissioning. Hoods delivered “ready to install”, with all accessories included, such as light fitting, T.A.B.™ taps and dampers for quick balancing on-site.
- Sturdier and easier to clean- Less parts and less joints. Stainless steel construction.

## More about the main embedded technologies



Halton Skyline



Capture Jet™



KSA Filters

## Recommended combinations with other products or technologies

To further enhance the performance of your kitchen, whether talking about the energy savings, safety, Indoor Environment Quality (IEQ) or the kitchen's impact on the environment, here are couple of combinations with other Halton products or technologies we recommend you.



**Further increase the energy savings and improve the working conditions of the staff**

Go for [M.A.R.V.E.L.](#) energy saving technology for kitchens ventilation



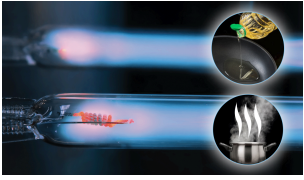
**Get peace of mind by making no compromise on fire safety**

Go for the factory pre-installed FSS [Fire Suppression System](#)



**Optimize the ductwork cleaning costs and further improve your safety**

Go for KGS [grease deposition level monitoring system](#) for ductwork



**Reduce the ductwork cleaning costs, increase your safety and reduce the impact of your kitchen on the neighborhood**

Go for the **Capture Ray™** grease and odors neutralization technology

## About Halton Skyline



**Halton Skyline** is the first LED based lighting technology specifically developed for commercial kitchens.

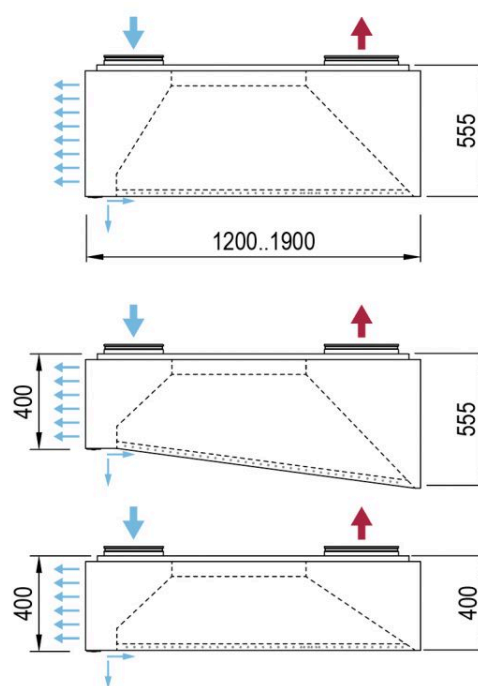
Everyone agrees the light it provides is simply the closest possible to natural light. Halton Skyline is embedded in Halton's hoods, ventilated ceilings and hard false ceilings. Also available as standalone light fittings, its use can be extended to all areas of kitchens.







Halton Skyline represents a unique set of real benefits for the chefs, their staff and even their guests when it

comes to display kitchens.

- A Culinary Light that remarkably respects the food colour and plasticity from raw ingredients to plated presentation
- A Culinary Light that also improves the working conditions while playing an active role in the kitchen safety
- A Human Centric light that follows your biorhythm to further improve the working conditions and staff Wellbeing
- A state-of-the-art lighting technology that, at its core, saves significantly on energy and maintenance

# Dimensions



	1x 	2x 	3x 	2x 	4x 	
L	M	N	M, N	O	P	Q
1600	L1/2	325	-	450	-	1320
2100	L1/2	450	-	450	500	1320
2600	-	450	L1/2, 450	450	500	1320
3100	-	450	L1/2, 450	-	500	1320

- Above 3100 mm, hoods are an assembly of separate sections to make transportation and site handling easier.
- Number of connections to be determined based on the sections length and on the calculation of the exhaust airflow rates depending on the cooking appliances.
- Rectangular connections on request.