

# KWI – Water Wash Hood (CE)



## Overview

KWI hoods are particularly suitable for LEED (Leadership in Energy and Environmental Design) projects and can be used in all closed, open or show kitchens (hotels, hospitals, gastronomic restaurants, central kitchens, etc), especially for large kitchens with high level of operating hours.

The Water Wash technology is designed to automatically carry out the regular cleaning of the filters, with no outside intervention necessary. It significantly reduces cleaning costs. Above all, users can devote themselves entirely to creating and preparing menus and food.

KWI hoods are also equipped with the Capture Jet™ technology.

### 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.
- The **Water Wash** technology automatically cleans the filters with no staff intervention so that they can entirely devote to production. Further 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.
- Requires **CCW** control cabinet for the automatic washing cycles management.
- Equipped with **Halton Connect** IoT (Internet of Things) platform with advanced 24/7 distant monitoring capabilities.
- Highest value of ownership thanks to **Halton Connect & Care** smart services available as an option from kitchens commissioning.
- **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.

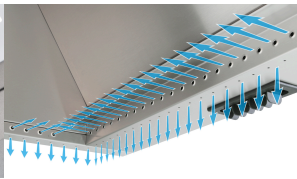
## More about the main embedded technologies



Halton Connect



Halton Skyline



Capture Jet™



KSA Filters



Water Wash

## 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



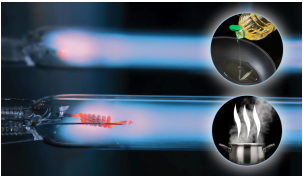
**Get peace of mind by making no compromise on fire safety**

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 Connect & Care



[Halton Connect](#) is a state-of-the-art IoT (Internet of Things) platform whose core is an advanced cloud-based portal. It enables 24/7 remote monitoring of the solutions designed by Halton. It allows access to important and useful information along with powerful data analytics to the end users. It also provides crucial information to our engineers. In return, they can remotely and safely control all systems and their settings when required.

This digital “two directions” technology opens the way to Premium Services that are vital to keep the performance of the systems and technologies at the initial design level and during the entire lifecycle. Even better! They enable continuous optimisation of your systems, resulting in even lower operating costs.

[Halton Connect for commercial kitchen ventilation](#)