

# KCP – Suspended ceiling for neutral areas (CE)



## Overview

The KCP passive ceilings have been designed to complement ventilated ceilings. They surround the cooking areas and integrate several services, linked or not to the ventilation.

The first “service” is probably that it constitutes an aesthetic and rigid ceiling that has no equivalent. It is robust and stable over time, however many times they are opened for maintenance purposes. It is also easier to clean compared to traditional ceilings and enables the use of high pressure cleaners, without the risk of lifting up or taking down the panels.

It can then integrate additional services like draught-free makeup air, uniform lighting, detectors or autonomous emergency lighting etc.

Halton’s laminar flow units LFU have been designed to work with KCP passive ceilings and Halton Skyline Culinary and Human Centric light beams.

Halton’s KCP passive ceiling can also be equipped with acoustic panels. This option particularly suits dishwashing areas where the equipment generates high sound levels.

- Fully consistent with Halton’s Capture Jet™ ventilated ceilings and hoods.
- **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.
- Constructed from stainless steel or aluminium, anodised or painted.
- Customisation possibilities on finishes and on the configuration of the passive ceilings (show kitchens).
- Possibility to integrate services such as smoke detectors, speakers, mandatory safety

## Tietoja Halton Skylinesta



**Halton Skyline** on ensimmäinen erityisesti ammattikeittiöihin kehitetty LED-pohjainen valaistustekniikka, joka tuo riittävästi valotehoa keittiöihin ilman häikäistymisvaaraa. Halton Skyline on saatavilla Haltonin huuviin, ilmastointikattoihin ja keittiöiden ja ravintoloiden muihin tiloihin, joko integroituna kokonaisuutena tai erillisinä valaisinratkaisuinä.

- Parantaa erinomaisen väritoistonsa ansiosta ruokaturvallisuutta ja tekee samalla ruuasta houkuttelevamman.
- Luo miellyttävämmän työympäristön ja parantaa merkittävästi keittiön työturvallisuutta.
- Tuo keittiöön ihmiskeskeisen valaistuksen, jonka ansiosta henkilökunta voi paremmin.
- Tuo merkittäviä energia- ja huoltokustannussäästöjä.