

Halton AirWatch – Indoor Environmental Quality Sensor



Halton AirWatch – A full suite of Indoor Environmental Quality (IEQ) sensors for Halton SafeGuard Systems

IEQ Stands for Indoor Environmental Quality which relates to the health and wellbeing of the occupants in a building space. This includes both exposure to pollutants as well as the thermal comfort of the space.

With a renewed awareness and emphasis on Indoor Environmental Quality, the system will automatically adjust the ventilation system when certain readings are reached and provide the appropriate amount of fresh air to improve indoor air quality while minimizing energy use.

Benefits

- Improve air quality
- Optimize the comfort and safety of your customers and staff

- Provides the ability for continuous improvement with monitoring
- Automatically adjusts your ventilation system to ensure the proper amount of fresh air

Sensors

Maintain your wellbeing by monitoring:

Thermal Comfort



Temperature



Relative Humidity

Chemical Exposure



VOC's
Volatile Organic Compounds



CO₂
Carbon Dioxide

Particulate Matter



PM1



PM2.5



PM10

Halton AirWatch is part of the Halton SafeGuard System

Halton SafeGuard is an IoT-connected platform that addresses today and tomorrow's concerns regarding energy savings, indoor environmental quality (IEQ), and fire risk mitigation.

[Halton SafeGuard](#) combines industry-leading technology that puts critical information in the operator's hands while automatically responding to sensor input, a Food Service industry first.

[Learn more about Halton SafeGuard](#)

Technical Articles

Air Quality Concerns for Commercial Kitchens. Get your copy of the recently published study on a Chef's exposure to PM 2.5 in commercial kitchens.

The importance of good indoor air quality in commercial kitchens can not be understated. Significant attention is focused on improving air quality in this demanding indoor environment. Derek Schrock, R&D Director at Halton Company, is a co-author of a new study from ASHRAE's Kitchen Ventilation technical committee, TC 5.10. Get your copy of the recently published critical study on Chefs' exposure to PM 2.5 (Particulate Matter, 2.5 microns) from various contributing factors and the results of those findings.

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