

HRU – Heat Recovery System for Commercial Kitchens



Heat Recovery in commercial kitchens can be a crucial component of your kitchen ventilation system. It allows your heating and make-up air system to operate more efficiently by capturing a portion of the heated kitchen exhaust air and transferring it to the make-up air supply. It lowers the energy required to meet design supply air temperature, saving money on utility costs.

Halton's [PolluStop \(PST\)](#) and [Make-Up Air](#) systems come complete with heat recovery coils and associated controls to provide an integrated system.

[View Halton's PolluStop \(PST-A\)](#) [View Halton's Make-Up Air Units](#)

Application

Heat Recovery Systems are recommended for all food service ventilation systems that require pollution control and make up air. These systems are more prevalent in colder climates.

Features and Benefits

- Recovers heat of kitchen exhaust air to preheat incoming outside air resulting in a significant saving of heating energy for cold climates.
- Standard coils are provided in both units
- The pump for the run-around glycol loop is installed in the makeup air unit.
- Combined with Halton's M.A.R.V.E.L. demand control kitchen ventilation system for

seamless integration of all components and providing feedback on system operation.

Heat Recovery Pairing Selection Chart

System Pairing	PolluStop		Make-Up Air (MUA)	
	Model	Maximum airflow, CFM	Model	Supply not to exceed, CFM
1	3000 CFM	3000	2800	2800
2	4000 CFM	4000	4600	3600
3	5000 CFM	5000	4600	4600
4	6000 CFM	6000	8500	5400
5	8000 CFM	8000	8500	7200
6	10000 CFM	10000	8500	8500
7	10000 CFM	10000	12600	9000
8	12000 CFM	12000	12600	10800

Note: Make-up air CFM should never exceed 90% of total hood exhaust CFM