

## KVS-5 (L,R,B,REM)

Kiosk Ventilation System



© Halton

- Filtered clean air can be 100% re-circulated or exhausted outdoors as clean exhaust air.
- All stainless steel construction.
- Easy to install and clean.
- The stainless steel air wall provides up to 50% of re-circulated air under the cooking equipment.
- The air wall provides a 3" (76mm) air space allowing zero clearance to combustible construction.
- An additional protected splash zone behind the equipment is not required.
- The KVS unit provides all the power and fuses with the controls and circuit protection for the cooking equipment.
- KVS is approved to operate with extended combinations of electric commercial cooking appliances, including broilers.
- A unique fire protection design provides total coverage allowing equipment movement and changes to take place without ever changing your fire protection nozzles
- The filtration tower can mount up to 30' (9.2m) away from the exhaust hood.

### Application

Developed for kiosk-type food court operations and non-traditional sites. The KVS can serve various combinations of commercial type electric cooking appliances. The KVS can be used where NFPA96 ductwork cannot be installed. Tested and listed in accordance with UL710B. For use with electrical equipment only.



- KVS utilizes a box style UL/ULC listed hood mounted 6'-2" (1880mm) above finished floor.
- The hood filters are Halton GFIII UL/ULC listed, stainless steel 12" x 16" (305mm x 406mm) to facilitate easy cleaning.
- A heavy duty, belt driven BI fan, comes with adjustable pitch sheaves.

## System Approvals Chart

The KVS System is a UL/ULC listed system. The system was tested in accordance with NFPA 96 and UL197-1994 for integral re-circulation system (previously referred to as ductless hoods) for commercial electric cooking appliances. The following chart outlines the tests passed by the KVS system.

FLOW DISTRIBUTION TEST	UL 1254, SEC.3
AUTOMATIC OPERATION FIRE TEST	UL197, SEC. SA17
EXTENDED OPERATION FIRE TEST	UL197, SEC. SA17
SPLASH TEST	UL197, SEC. SA17
DIELECTRIC TEST	UL197, SEC. SA17
CAPTURE TEST	UL197, SEC. SA14
EMISSION	UL197, SEC. SA15 EPA TEST 202

## EQUIPMENT CHART FOR KVS-5 (TWO APPLIANCE MAXIMUM)

TYPE OF COOKING EQUIPMENT	MAXIMUM LENGTHS		MAXIMUM SURFACE COOKING AREA		MAXIMUM SURFACE COOKING TEMP	
	IN.	MM.	SQ. IN.	SQ. CM.	°F	°C
FRYERS (16 KW MAX.)	20	508	192	1238	375	190
HOT TOPS	36	918	1224	7898	650	343
GRIDDLES (16 KW MAX.)	48	1219	960	6193	450	232
BROILERS (2.7 KW MAX.)	15	381	300	1940	650	343
OVENS (12.4 KW MAX.)	36	914	N/A	N/A	650	343
RANGES (2.1 KW MAX.)	48	1219	6 ELEMENTS	N/A	N/A	N/A
STEAMERS & KETTLES (8 KW MAX.)	48	1219	DOUBLE CABINET		212	100

## Consultant Specification

The Kiosk Ventilation System shall be a Halton Model KVS-5, re-circulating system, UL/ULC listed. The system shall have a listed exhaust filter hood, complete with Halton stainless steel GFIII UL/ULC listed filters, mounted 6'-2" (1880mm) from floor level. The filtration tower shall include filter's module, fan and motor, fire protection, odor control system and electrical cabinet.

The filtered, clean air shall be discharged back into the cooking area (or ducted outdoors), partially through the air wall vents and/or through the air register mounted on the top of the unit. The assembly shall be stainless steel construction, with all exposed welds ground and polished to the original finish of metal. The system shall be fully self-supported, pre-piped and wire for a fully automated operation, factory tested and balanced. The installation shall comply with NFPA 96, Chapter 10.

## UNIT SPECIFICATION CHART

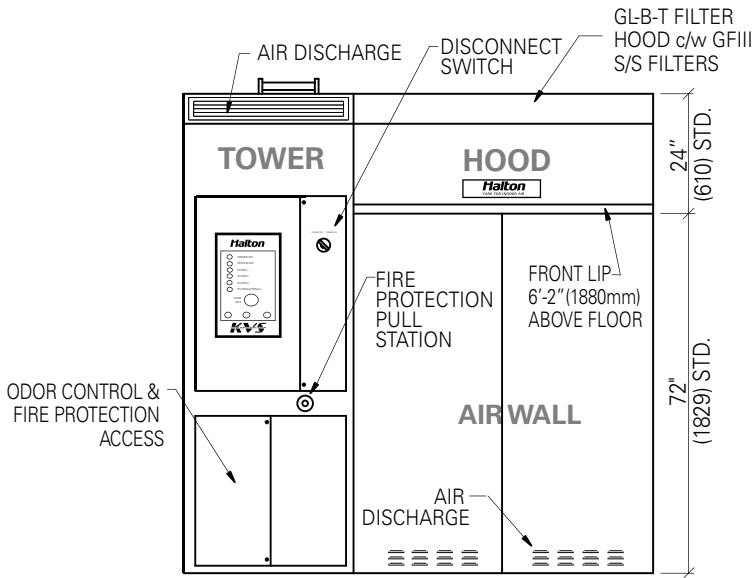
KVS-5	MODELS L,R	MODEL B	MODEL REM
CFM	1000	1250 TO 1800	1250 TO 1800
BLOWER MOTOR	2 HP	3 HP	3 HP
APPLIANCE TOTAL MAX. KW/AMPS. @208/3/60	24 KW 67 AMPS	23 KW 67 AMPS	23 KW 67 AMPS
MAIN DISCONNECT SWITCH	100	100	100

## TOTAL MAXIMUM CIRCUIT AMPACITY (AMPS)

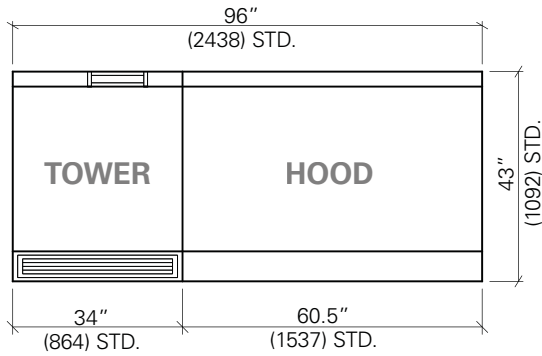
208/3/60	80	80	80
480/3/60	36	37	40
575/3/60	27	28	30

Dimension:  $\frac{\text{Inches}}{\text{mm}}$

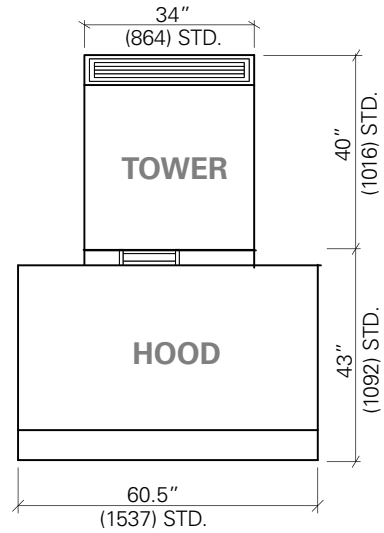
20/KVS-5/XXXXX/012010/EN



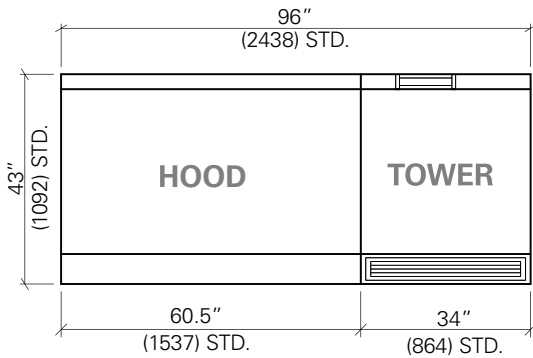
**FRONT VIEW - L MODEL**



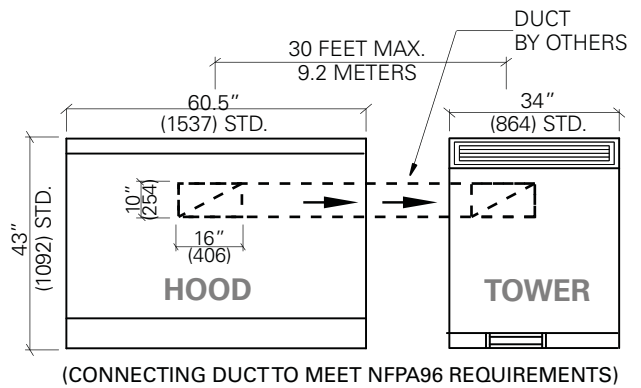
**TOP VIEW - L MODEL**



**TOP VIEW - B MODEL**



**TOP VIEW - R MODEL**



**TOP VIEW - REM MODEL**

**MODELS**

**R** = Right hand mount

**L** = Left hand mount

**B** = Back mount

**REM** = Remote mount