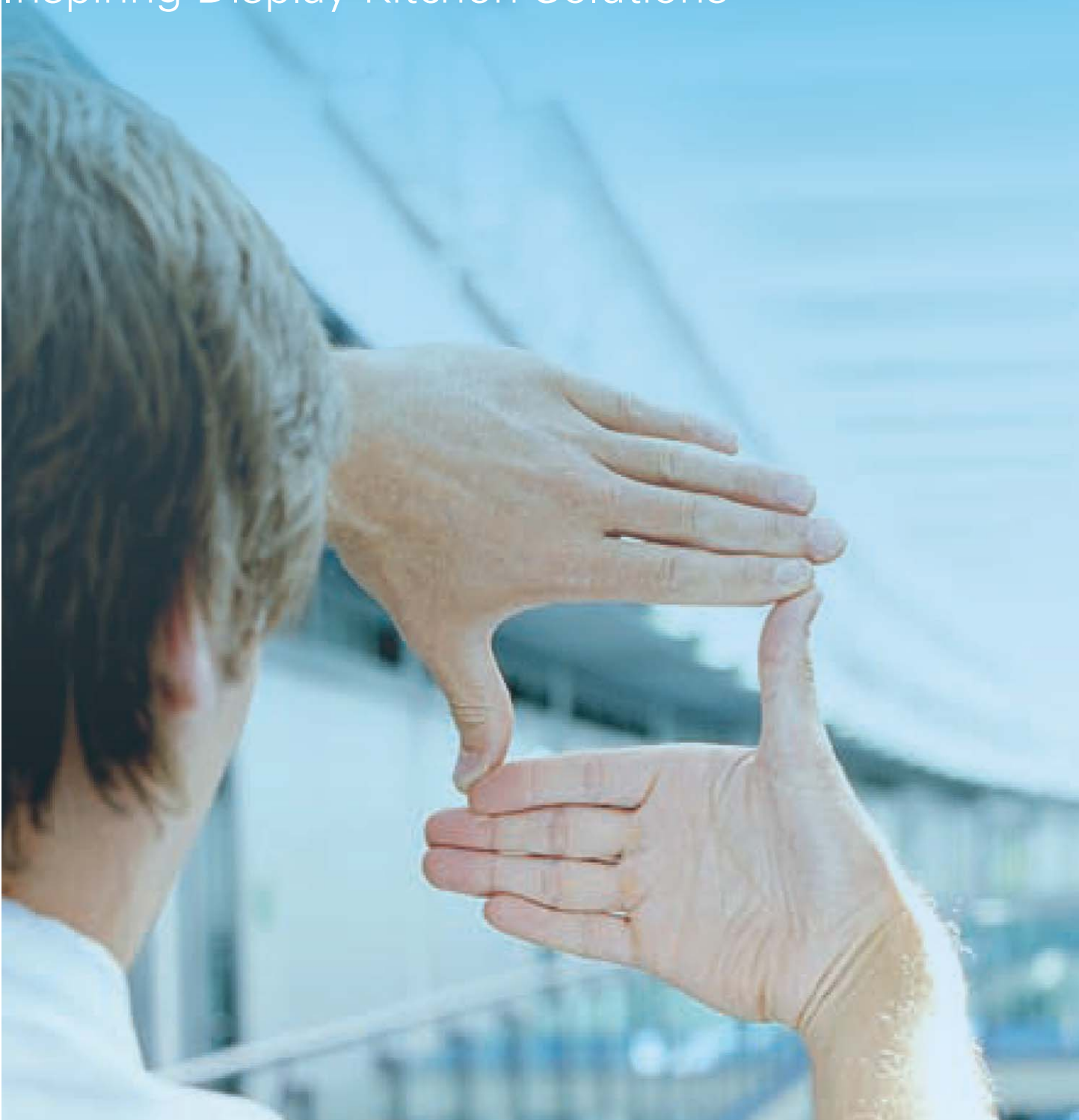


# Halton Americas

Inspiring Display Kitchen Solutions



***Halton***

# Offering memorable foodservice experiences

A comfortable indoor environment is a key factor in running a successful foodservice business and providing excellent service. Halton Foodservice specializes in innovative systems that provide a comfortable indoor environment in a cost effective way. With our expertise we can improve the entire foodservice area - everything from the kitchen, bar and dining areas, to lobbies and reception areas.

In addition to the efficiency and functionality demands of traditional kitchens, show kitchens pose a unique aesthetic and acoustic challenge as well as significant comfort demands for the benefit of guests. Halton ventilation solutions meet these demands and offer innovative systems that are quiet and can become a feature of the interior design aesthetic.





# An open kitchen requires attractive finishes

**Today's food service operations** are an experience for the senses. Dining in restaurants is more than a meal away from home, it's a carefully orchestrated show: the diners are the audience, the chefs are the stars, and the visible portion of the kitchen is the stage. The display/open kitchen has evolved into entertainment, a carefully choreographed hive of activity just a few feet from the table.

**Teaching kitchens** at culinary schools require a similar venue. The preparation areas must be clearly visible to students – whether they are in the kitchen, assisting with the presentation, or observing from a viewing area. The acoustics of the room must be good enough that the instructor can be heard above the clatter. Since most of these schools have a dining area surrounding the kitchen, the rules of restaurant design apply.

**Trendy Food Courts** at shopping malls and airports wish to attract visitors not only to enjoy the ambiance but to also be thoroughly entertained. They are seeking to implement a food theater approach where tenants will be presenting food that tastes good, and is delivered in an aesthetically pleasing environment.

In order to make the kitchen ventilation systems become a part of the interior design, and with customer satisfaction always in mind, Halton offers a total solution package and a flexible approach to tailor systems for the exacting requirements of the consultant and your needs.





## Providing superior capture and containment with Capture Jet® Technology

**Show kitchens** are typically characterized by heavy-load appliances located inside the dining area. When heavy cooking equipment is installed (grills, char broilers, satay grill, charcoal grill, Teppanyaki table, teriyaki grill etc...), a significant amount of smoke can be generated in a very short time. What is most important is that the guests can enjoy the cooking show without being disturbed by cooking emissions or odors.

**Halton recommends high-efficiency Capture Jet® canopies** to maintain full capture and containment at low exhaust volume despite minor turbulence and to prevent excess heat and impurities from spreading to the dining area.

Halton Capture Jet® technology was developed to increase capture and containment efficiency, minimize the exhaust flow and save energy. A new generation Capture Jet® system incorporates advanced Side-Jet technology for further increase in capture efficiency. Small air jets direct the cooking plume toward the high-efficiency KSA grease extractors, where the impurities and grease particles are separated from the exhaust air via the cyclone separation principle - for up to 95% removal of particles sized 8 microns or above.

Halton's integrated design approach combines high efficiency hoods and displacement ventilation to improve thermal comfort, while maintaining temperature in the occupied space and increasing energy savings. Low-velocity diffusers supply the replacement air to minimize drafts.



In island applications, Halton's Capture Bar can be integrated as surface-mounted air curtains which are effective in reducing exhaust requirements. An air curtain is an invisible wall created to capture the plume, transport it into the hood cavity and provide resistance to cross-drafts.

In addition to greater energy savings, these features contribute to lower sound levels and compensation airflow rates and eliminate the cross-draft - all essential elements in a comfortable display/open kitchen configuration.



## When open sightlines and aesthetic design matter

Ventilated Ceilings are a flexible solution for display/open kitchens where the heat loads are relatively low and aesthetics and openness are appreciated. They can cover the entire ceiling surface offering flexibility for the kitchen equipment lay-out or be combined with customized extraction systems for heavy load application areas.

Modular cassette ceiling is a complete ventilated ceiling system including extract cassettes, supply air modules and lighting designed specifically to meet the requirements of professional kitchens.



The open sight lines created by Halton's Ventilated Ceiling is ideal for Culinary Schools, open kitchens or anywhere unobstructed views are appreciated.



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**Halton Company**

101 Industrial Drive  
Scottsville, KY 42164  
USA

Tel: 270 237 5600  
Fax: 270 237 5700

Website: [www.haltoncompany.com](http://www.haltoncompany.com)

**Halton Indoor Climate Systems, Ltd.**

1021 Brevik Place  
Mississauga, ON L4W 3R7  
Canada

Tel: 905 624 0301  
Fax: 905 624 5547

Website: [www.haltoncanada.com](http://www.haltoncanada.com)

Whether your project is local or the other side of the world, visit us [www.halton.com](http://www.halton.com) for our other business units in France, Finland, Germany, Japan, Malaysia or the United Kingdom

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