

Halton - The Most Complete Line of Energy Efficient Kitchen Ventilation Systems in the Industry



Capture Jet is a dynamic feature that increases face velocity!

Halton Introduces its own Hybrid - KVM

Halton introduces a new addition to the Capture Jet family, the Model KVM hybrid.

This model provides the best features of the backshelf style (KVL) with the application flexibility of a canopy (KVE). With 0" front overhang and U.L. 710 ratings up to 600°F, the KVM allows for a full range of cooking appliances and the lowest airflows for full capture and containment.

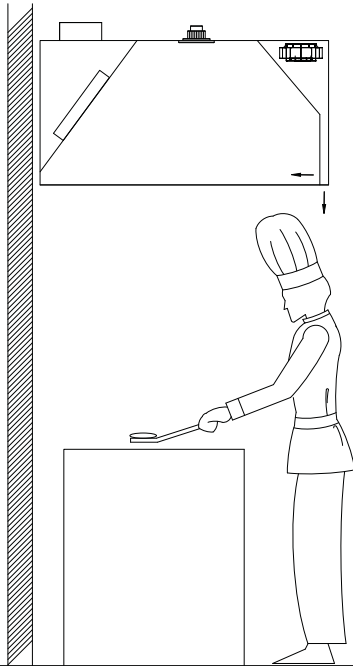
- Overall 25% average reduction in exhaust air compared to Capture Jet Canopy.
- Rated for 400°F & 600°F surface temperatures
- Standard with warm white (3500 K) LED's or optional Cool White (6500 K) color available.
- Provides high degree of design flexibility while minimizing exhaust rates and ensuring full capture and containment in the real world!
- Heat Load Based Design method provides accurate and validated results.
- Fully compatible with M.A.R.V.E.L. demand control system.



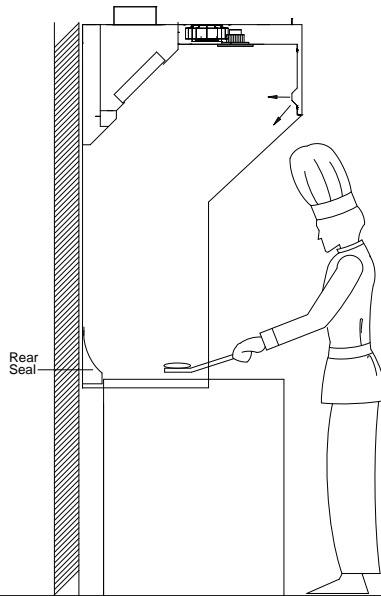
KVM hood in Halton's Demonstration Area in Scottsville, KY

The KVM comes complete with the high efficiency KSA multi cyclone grease extractors that have low static pressure drop and 90+% grease extraction capability based on particle size. The industry first LED low energy lights for use in grease environment are rated at 50,000 hours. The integral T.A.B. test and balance ports make for accurate and simple commissioning.

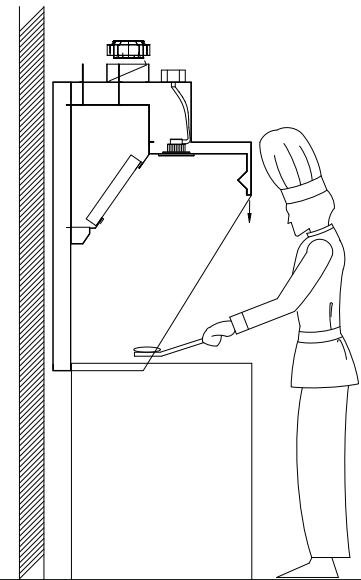
KVE
(Canopy)



KVM
(Hybrid)

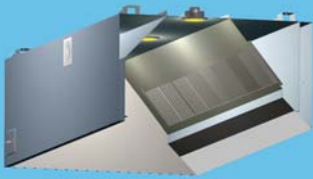


KVL
(Low Proximity)



Capture Jet Profile Comparison

KVM has the best features of KVE & KVL



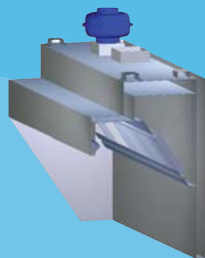
KVE (Canopy)

KVE hood comprises of Capture Jet with Side Jet technology, standard LED light fixtures, airflow measurement T.A.B. ports and highly efficiency KSA grease extractors. Halton's KVE hoods are suitable for type of cooking equipment.



KVM (Hybrid)

KVM Hybrid hood is equipped with Capture Jet technology, standard LED light fixtures, airflow measurement T.A.B. ports and highly efficiency KSA grease extractors. KVM hood are suitable for most cooking equipment.



KVL (Low Proximity)

KVL backshelf type Capture Jet hood equipped with high efficiency KSA grease extractors and airflow measurement T.A.B. ports with optional LED light fixtures. KVL are suitable for counter top equipment (fryers, griddles).

Halton – Enabling wellbeing in indoor environments

Halton is a family owned company specializing in indoor climate and indoor environment products, services and solutions. Halton's aim is to create comfortable and safe indoor environments with energy-efficient and sustainable life cycle.

Halton solutions range from public and commercial buildings to industry, commercial kitchen and restaurant applications. Halton is also one of the most recognized indoor climate solution providers for marine and offshore applications. Areas of expertise and product ranges cover air diffusion, airflow management, fire safety, kitchen ventilation, air purification and indoor environment management.

Halton operates in 23 countries around the world. Headquarters are located in Finland and in the USA. Production facilities are located in Finland, France, Germany, Hungary, the UK, the USA, Canada and Malaysia. Indoor environment laboratories are located in the USA, France and Finland.

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