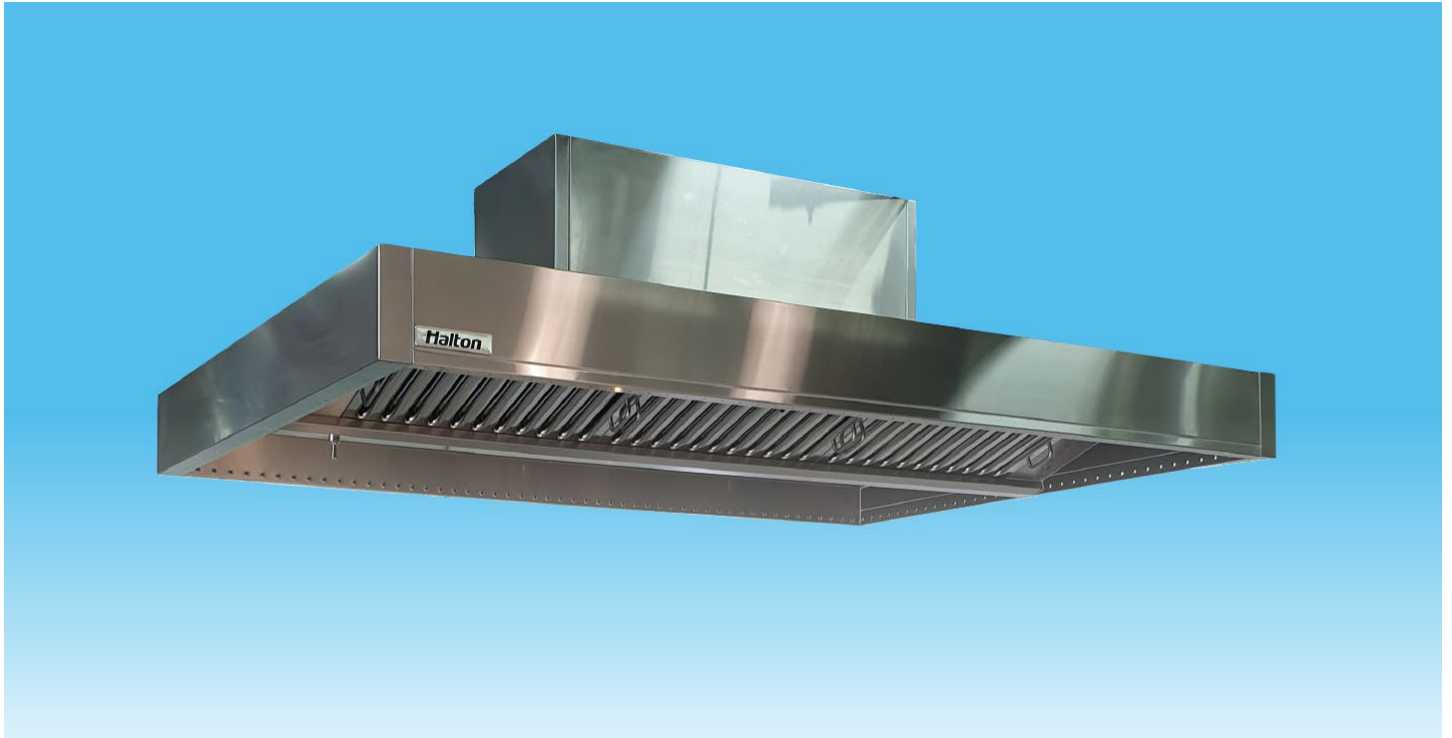


# Halton Slim Hood

Halton Slim Type Capture Jet™ hood



Halton Slim Type Capture Jet™ hood is the perfect solution for kitchens of all sizes, whether you have an open kitchen concept or a small, enclosed space. Our system is designed to provide optimum air volume, ensuring efficient ventilation, and maintaining a fresh and comfortable environment in your kitchen.

## Main technologies and options



### **Capture Jet™ technology**

Better smoke capture and up to 30 – 40% reduction in exhaust airflow



**FC filters** minimization of grease deposits in the ducts

## Recommended combinations

To further enhance the performance of your kitchen, whether talking about the energy savings, safety, Indoor Environment Quality (IEQ) or the kitchen's impact on the environment, here are couple of combinations with other Halton products or technologies we recommend.



### **Get peace of mind by making no compromise on fire safety**

Select for the factory pre-installed FSS Fire Suppression System



**Reduce the ductwork cleaning costs, increase your safety and reduce the impact of your kitchen on the neighborhood** Select for the Capture Ray™ grease and odors neutralization technology.



### **Optimize the ductwork cleaning costs and further improve your safety**

Select for KGS grease deposition level monitoring system for ductwork



**Halton Skyline (HCL)** Daylight similar LED based Culinary Light

# Description and main technologies



Halton Slim Type Capture Jet™ hood is the perfect solution for kitchens of all sizes, whether you have an open kitchen concept or a compact space. Its sleek design and optimized air volume provide efficient ventilation and enhance the cooking experience in any kitchen setting.

Capture Jet™ technology is a highly efficient kitchen ventilation canopy that removes contaminated air and excess heat emitted by cooking equipment. Overall, the system requires 30% to 40% less exhaust air volume than traditional exhaust hoods to remove an equal heat load.

The Halton Slim Type Capture Jet™ hood is designed to deliver the perfect balance of air volume, effectively removing smoke, odors, and cooking byproducts from your kitchen. It creates a new and comfortable cooking environment.

With its contemporary design, the Halton Slim Type Capture Jet™ hood adds a touch of elegance to your kitchen. Its sleek profile and stylish finishes blend seamlessly with your kitchen decor, enhancing the overall aesthetic appeal.

- **HACCP\* certified.**
- Considerable energy savings: 30 to 40% less exhaust airflow rates thanks to Capture Jet™ technology.
- Savings on maintenance and enhanced safety: Highly efficiently FC filters (UL, NSF and LPS 1263 certified). Prevents build-up of grease deposits which constitute a serious hygiene and fire hazard. Lower ductwork cleaning costs.
- Performance tested independently in accordance with the ASTM 1704 standard. Exhaust airflow rates calculated on the basis of this performance and the calculation of cooking appliances' heat loads.
- Quick and easy commissioning. Hoods delivered "ready to install", with all accessories included, such as light fitting, T.A.B.™ taps for quick balancing on-site.
- Sturdier and easier to clean: Less parts and less joints. Stainless steel construction



## Capture Jet™ technology



**The Capture Jet™ technology ensures the grease, smoke and the other pollutants released by the cooking appliances are captured with the lowest possible airflow rate.**

**The energy savings directly contribute to your profitability while the staff benefit from improved working conditions.**

### Benefits

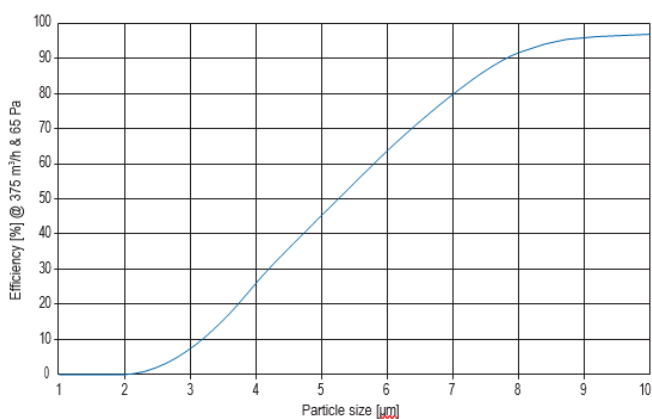
- Up to 30 - 40% reduction in exhaust airflow rates compared to traditional suction only hoods.
- No compromise on the smoke and heat capture with reduced airflow rates while maintaining the air quality.
- Significant energy savings for the cooling/heating make-up air systems (less air out, less air in!).
- Reduced infrastructure costs on the smaller duct and fan system, saving on the capital cost of the installation.
- No specific duct required for Capture Jet installation, reducing installation costs.
- Improved working conditions for the staff: less drafts inside the kitchen and reduced noise levels due to the airflow rate reduction.



**Reduces cleaning costs and energy consumption while boosting hygiene and a healthy indoor environment.**

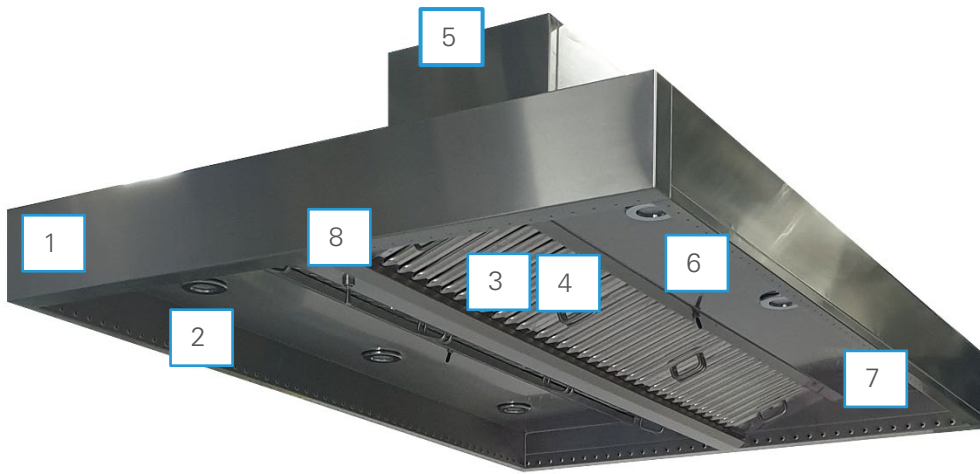
### Benefits

- FC filter is highly effective at capturing and filtering airborne particles, including dust, dirt, pollen, and other contaminants. It helps to maintain clean air quality by trapping these particles, preventing them from circulating in the room.
- FC filter is designed for easy maintenance and replacement. Regular filter changes and cleaning help to ensure optimal performance and prolong the lifespan of the filter itself and the ventilation system.



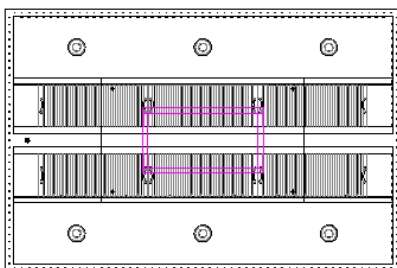
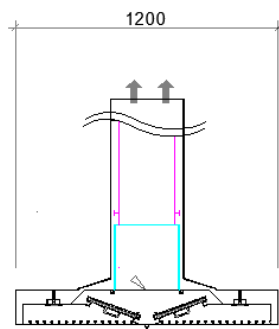
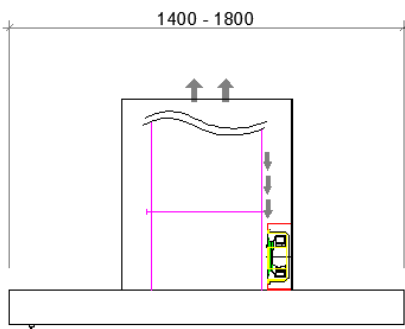
Efficiency curve of the FC filters based on the VDI 2052 method (part 1) «Ventilation Equipment for kitchens. Determination of Capture Efficiency of Aerosol Separators in Kitchen Exhaust»

# Description



CODE	DESCRIPTION
1	Outer casing – visible parts in stainless steel AISI 304 (1,0 mm)
2	Lighting
3	FC Filter
4	Exhaust plenum
5	Single rectangular spigot for the connection to the ductwork
6	T.A.B.™ (Testing and Balancing)
7	Capture Jet™ nozzles
8	Drain tap

# Dimensions



L [mm]	W [mm]	↓ Q <sub>E</sub> max [m <sup>3</sup> /h]
1400	1200	1600
1600	1200	2400
1800	1200	2400



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