

# KCJ CAPTURE JET™ VENTILATED CEILING

Low-velocity makeup air



Capture Jet™ technology  
Up to 15%  
reduction in  
airflow rates



Cyclonic filter (KSA)  
95% efficient  
on 10 µm and  
above particles



Laminar flow supply  
Better smoke capture  
and comfort



T.A.B.™ technology  
Quick airflow rates  
measurement

## Recommended combinations



High efficient twin FC filter  
Compliant with  
DIN 18869-5



M.A.R.V.E.L. (MRV)  
Extend airflow  
reduction to  
up to 53%



Halton Culinary Light (HCL)  
Kitchen specific LED  
based lighting system  
(KCJ Skyline)



Capture Ray™ technology  
Neutralises  
grease vapours  
and particles



Built-in Fire Suppression  
(FSS)  
Engineered & pre-installed  
from factory



Duct safety monitoring  
(KGS)  
Assesses grease  
deposits level

## Two of these combinations in brief:



### M.A.R.V.E.L. (MRV)

This technology has the unique ability to adjust the exhaust airflow area by area and in a fully independent way. Benefit from massive savings!



### Capture Ray™ Technology

Establish your kitchen where you want and be safe thanks to the UV neutralisation of grease coming with a drastic reduction of odour emissions.

Main systems and technologies described in details pages 26 to 38.

## APPLICATIONS

The KCJ closed ventilated ceiling, with the Capture Jet™ technology, combines several functions: extraction, air supply, lighting, and a suspended ceiling. It is suitable for open or show kitchens (hotels, hospitals, gastronomic restaurants, central kitchens, staff restaurants etc).

KCJ ceilings free the kitchen from the space taken up by hoods. The entire kitchen then potentially benefits from the daylight, in addition to the integrated uniform and direct lighting. The visual comfort and the impression of space are incomparable. In the unlikely event of fire, it also provides an excellent protection, limiting its spread through the building.

Compared to hoods, heat and vapours are necessarily captured higher up. The latest generation of Capture Jet™ technology virtually constitutes an outer boundary for smoke to remove it efficiently.

Halton's laminar flow units LFU provide a draught-free make up air completing the action of the Capture Jets and improving staff comfort.

- HACCP\* certified.
- Turnkey projects: Dimensioning and design of each project «made in Germany», including installation by Halton specialists.

- Energy savings: Up to 15% reduction in exhaust airflow rates due to Capture Jet™ technology.
- Savings on maintenance and enhanced safety: Highly-efficient KSA cyclonic 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.
- Depending on the local regulations, KSA filters can be replaced by high efficiency twin FC filters which prevent, in the case of fire, the flames entering the exhaust plenum (complying with DIN 18869-5).
- Unrivalled working conditions due to optimal air quality and thermal comfort, combined with excellent visual and acoustic comfort.
- The entire system is fully comprehensive and includes extraction, make up air, lighting and a rigid suspended ceiling in stainless steel and/or aluminium.
- Sturdier and easier to clean: Less parts and less joints. Stainless steel construction.
- Adaptable for later modifications to the layout of cooking appliances.
- Customisation possibilities on finishes and on the configuration of the ventilated ceilings.



### Halton's passive ceilings (KCP)

The KCJ ceilings are completed by so called passive ceilings. They surround the cooking areas and also combine several functions: draught-free make up air, uniform lighting, rigid suspended ceiling stable over time.

The make up air is managed with Halton's laminar flow units LFU that are carefully integrated into the passive ceilings, as are the light beams.

Constructed from stainless steel or aluminium, offering optional finishes.

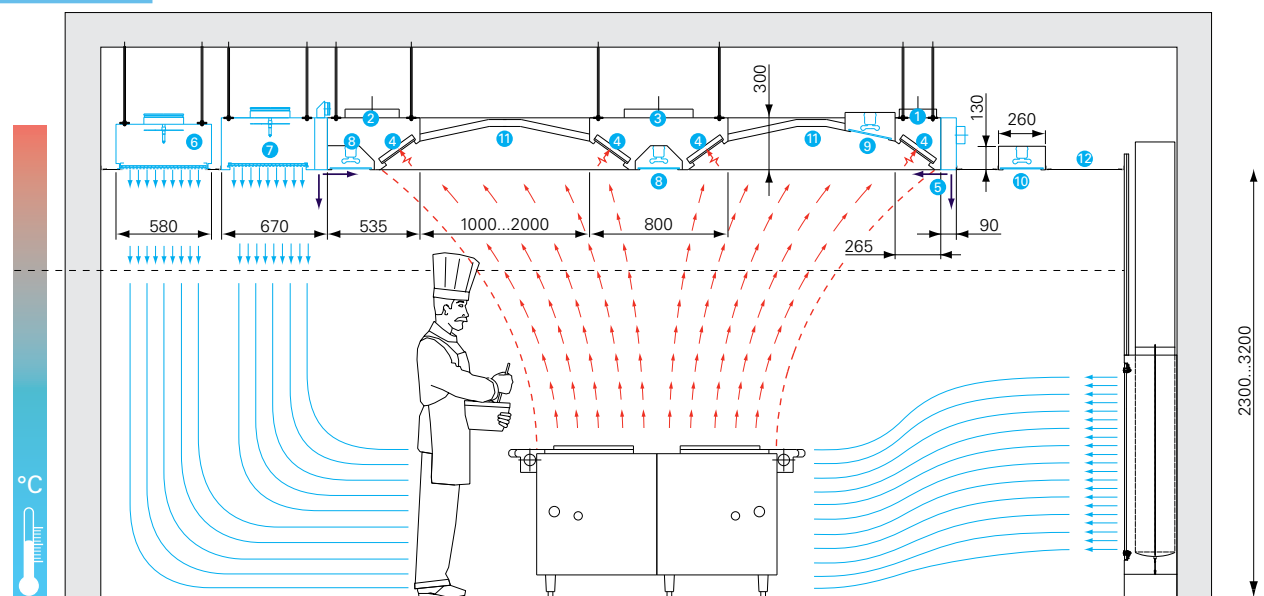
### Ventilated ceilings put on a show

A modular design combined with a second-to-none capability from our designers and engineers to customise the shapes and finishes make Halton's ventilated ceiling the star of any cooking show.

Creative ventilated ceilings provide the same feeling of openness as closed kitchens with the added value of allowing a real architectural expression.

\* Hazard Analysis Critical Control Point

## DIMENSIONS



## DESCRIPTION

Exhaust plenums made entirely of stainless steel AISI 304, with no visible screws or studs, with seamless welding on the lower parts. Flanges and walls in 15/10 stainless steel, body of plenums in 10/10 stainless steel.

- 1 Single plenum
- 2 Single plenum with built-in light
- 3 Double plenum with built-in light
- 4 Highly-efficient KSA cyclonic filters which can be easily dismantled and machine-washed.

Double and Peripheral Capture Jet™ Technology.

- 5 Individual Capture Jet™ module

Laminar-flow supply modules equipped with MSM balancing dampers. Front in stainless steel or aluminium with honeycomb structure.

- 6 Simple module
- 7 Unit combined with a Capture Jet™ module.

2-tube lights, IP54, 6 mm-thick safety glass bowl. System of 3-phase power supply rails.

- 8 Lights built into the exhaust plenums
- 9 Lights built into the vaults
- 10 Lights built into the neutral zones

Ceiling between plenums in AISI 304, grain 320 stainless steel. Flat or vaulted, with built-in lights or spotlights.

- 11 Vaulted ceiling

Neutral zones, excluding cooking zones, in aluminium plate (stainless steel as an option) supported by aluminium profiles. Built-in lights or spotlights.

- 12 Neutral zone with light.

