



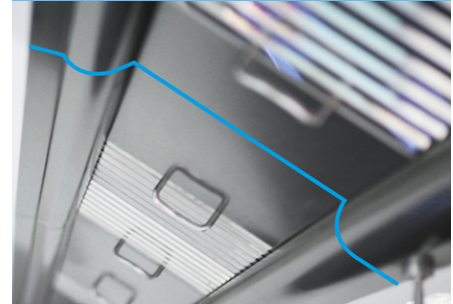
KCJ Skyline KCJ-UV Skyline

CAPTURE JET™ AND CAPTURE RAY™ CEILING

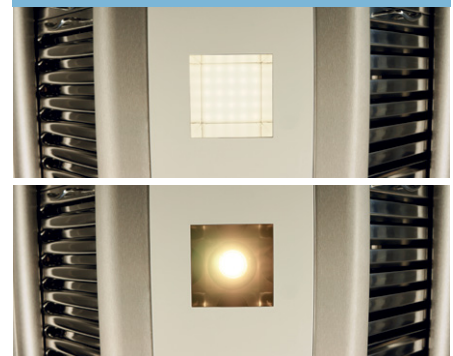
New design with Halton's Culinary Light (HCL) and low-velocity make up air



Exhaust plenum with curves



Halton's Culinary light



APPLICATIONS

Halton's Skyline ventilated ceilings are based on the same technologies as KCJ and KCJ-UV ventilated ceilings:

- The latest generation of Halton's Capture Jets to reduce the exhaust airflow rates;
- The UV-C Capture Ray™ technology that neutralises the grease and drastically reduces the odours emissions.

They benefit in addition from two brand new innovations:

- They are equipped with Halton Culinary Light, the new, kitchen specific, LED based lighting system;
- Their exhaust plenums have a new design based on circular shapes.

HALTON'S CULINARY LIGHT (HCL)

Several studies have shown that the lighting levels demanded in kitchens are, by current standards, too low.

Halton's LED based lighting system has been specifically and exclusively designed for professional kitchens, making it the first Culinary Light. It enables you to adjust the general lighting between 500 to 750 lx, while specific zones benefit from a lighting of 1,000 lx, especially in areas with quality control, such as the outlet of a dishwasher.

It also provides a visual comfort of a very high quality, close to sunlight render, and this with massive energy savings.

Halton's HCL benefit from several control options like for instance the adjustment of light intensity depending on the natural light (less light close to the windows, more on the rest of the kitchen) which saves even more energy.

NEW EXHAUST PLENUM DESIGN

The new round shapes of Halton's Skyline ventilated ceilings emphasise the design and the integration of Halton's Culinary Light modules that are flush-mounted with the exhaust plenums.

This design is also beneficial to the cleanability of the ventilated ceilings by reducing the number of joints or angles.