

## KVI CAPTURE JET™ HOOD



Capture Jet™ technology  
Up to 40%  
reduction in  
airflow rates



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



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

### Recommended combinations



M.A.R.V.E.L. (MRV)  
Extend airflow  
reduction to  
up to 64%



Capture Ray™ technology  
Neutralises  
grease vapours  
and particles

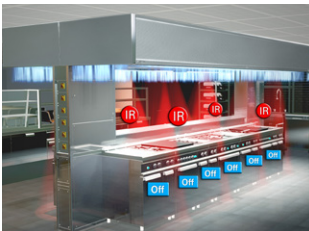


Built-in Fire Suppression  
(FSS)  
Engineered & pre-  
installed from factory



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 hood by hood 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.

### APPLICATIONS

KVI hoods are particularly suitable for LEED<sup>(1)</sup> projects and can be used in all closed, open or show kitchens (hotels, hospitals, gastronomic restaurants, central kitchens, etc).

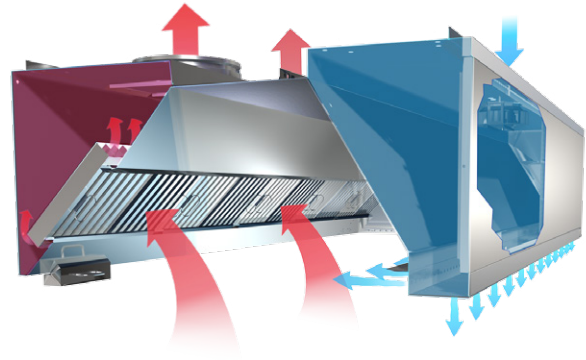
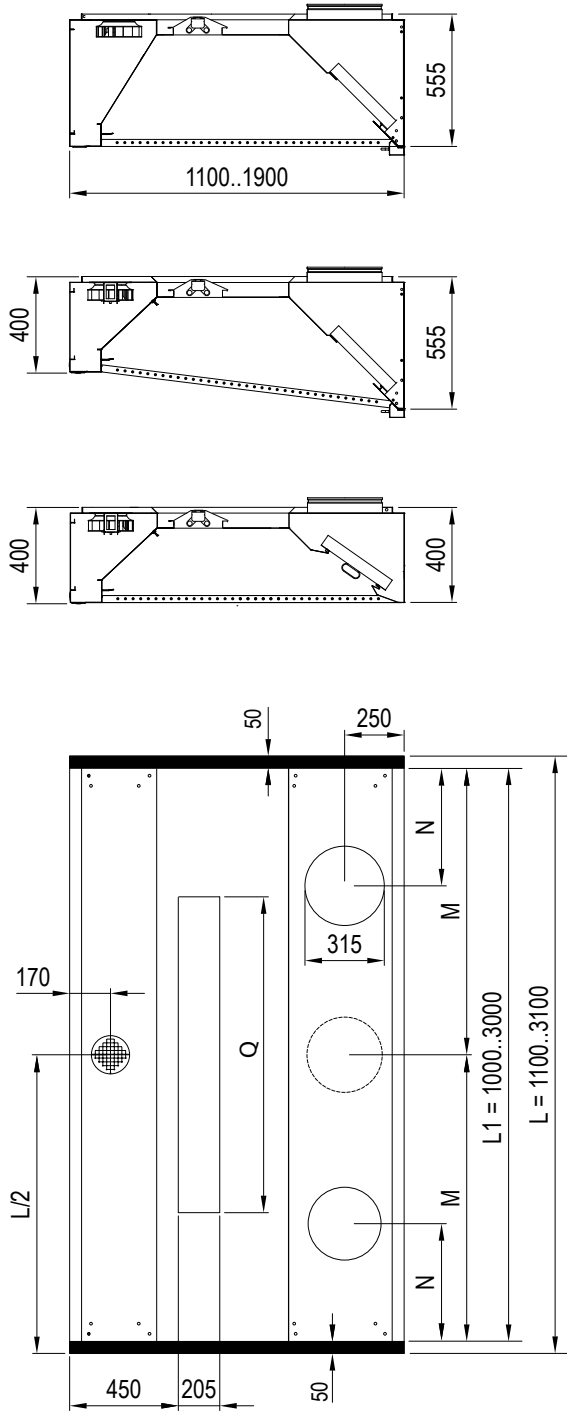
KVI hoods have the latest generation of patented Capture Jet™ technology. They are combined with Halton's draft free low velocity diffusers to keep the capture efficiency at its maximum level.

- HACCP<sup>(2)</sup> certified.
- Considerable energy savings: 30 to 40% less exhaust airflow rates thanks 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.
- 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 and balancing dampers for quick balancing on-site.
- Sturdier and easier to clean: Less parts and less joints. Stainless steel construction.

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

(1) Leadership in Energy and Environmental Design  
(2) Hazard Analysis Critical Control Point

DESCRIPTION AND DIMENSIONS



Notes

The dimensions shown are for modular sections only. Longer hoods are assembled using a combination of separate modules to make delivery and on-site handling easier. Other Capture Jet™ air supply possibilities or connections are available on request.

LOCATION OF CONNECTIONS (mm)

Number of exhaust connections to be assessed in relation to the length of the modules and the calculation of airflow rates depending on the configuration of the cooking appliances.

L	Exhaust			Light
	1 Ø315	2 Ø315	3 Ø315	
	M	N	M, N	Q*
1600	L1/2	450	-	720
2100	L1/2	450	-	1320
2600	-	450	L1/2, 450	1320
3100	-	450	L1/2, 450	1320

\* 720 (L1 <= 1500, 2x18W), 1320 (L1 > 1500, 2x36W)

WEIGHT (h=555 mm, kg)

L/W	1100	1300	1500	1700	1900
1100	78	83	88	93	98
1600	103	108	113	118	123
2100	128	133	138	143	148
2600	153	158	163	168	173
3100	178	183	188	193	198