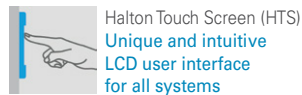
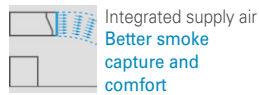
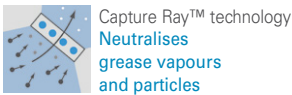
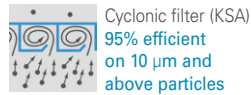
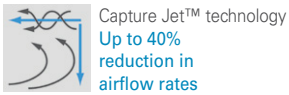
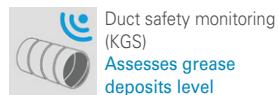
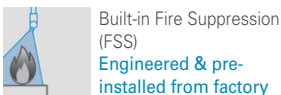


## UVF CAPTURE RAY™ HOOD

With Capture Jets and low-velocity makeup air system on the front face



### Recommended combinations

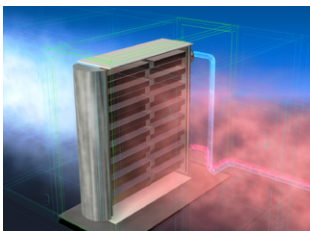


### Two of these combinations in brief:



#### 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!



#### Heat Recovery

The drastic reduction of the grease quantity carried by air makes the heat recovery stable over time and really cost effective. Further increase your savings!

### APPLICATIONS

UVF 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), especially those located in dense urban areas or whose ducts are difficult to access.

UVF hoods are equipped with the UV Capture Ray™ technology that neutralises the grease carried by the exhaust air. By carefully selecting the number of UV lamps, airborne cooking odours will be so minimal that it can negate the need to discharge the vitiated air at high level from the building. Eliminate neighbourhood and safety concerns, establish your restaurant wherever you choose, and save a great deal on your energy bill and cleaning costs.

UVF hoods are also equipped with the Capture Jet™ technology and a low-velocity make up air on the front face.

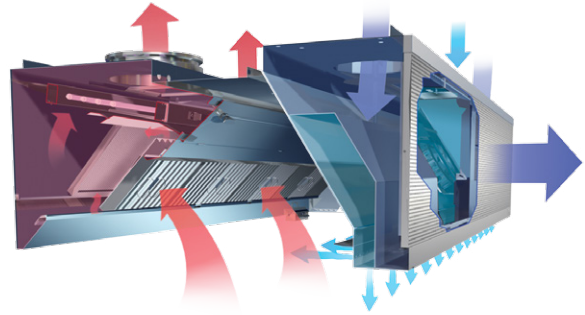
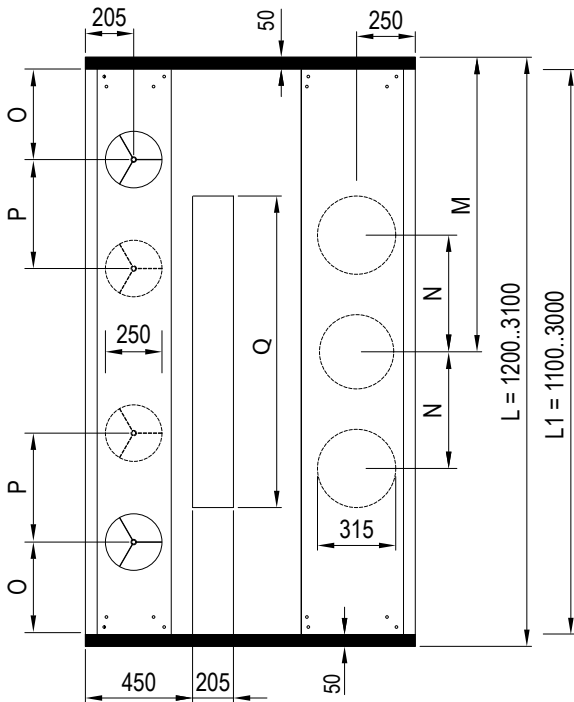
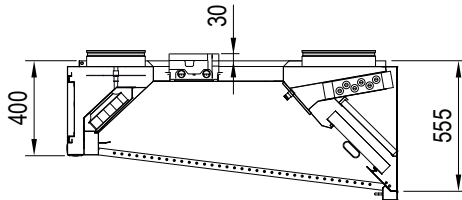
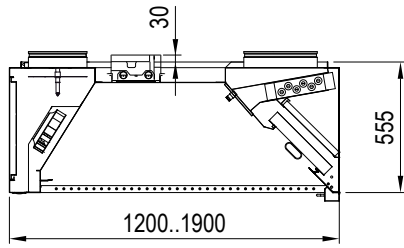
- HACCP<sup>(2)</sup> certified.
- Considerable energy savings: 30 to 40% less exhaust airflow rates thanks to Capture Jet™ technology.
- Savings on maintenance and enhanced safety: Two-level filtering with highly-efficient KSA cyclonic filters (UL, NSF and LPS 1263 certified). Neutralisation of remaining grease particles and vapours due to Capture Ray™ technology.
- The drastic reduction in grease deposits lowers the cleaning costs for ductwork and exhaust plenums and raises hygiene and fire safety to the highest level.
- The Capture Ray™ technology also reduces drastically the odours emissions.
- Secure access to the UV-C lamps and CE-certified plug & play control system with LCD touch screen (Halton Touch Screen).
- Better smoke capture and comfort due to a low-velocity diffuser built into the front face.
- 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.
- 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 and supply 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			Supply		Light
	1 Ø315	2 Ø315	3 Ø315	2Ø250	4Ø250	Q*
1600**	L1/2	275	-	450	-	1020
2100	L1/2	275	-	450	450, 500	1320
2600	-	275	L1/2, 550	450	450, 500	1320
3100	-	275	L1/2, 550	-	450, 500	1320

\* 1020 (L1 ≤ 1500, 2x27W), 1320 (L1 > 1500, 2x36W)

\*\* Available only with a short UV cassette. Minimum active lengths: 1200 mm for a short UV cassette / 2000 mm for a long cassette.

WEIGHT (h=555 mm, kg)

L/W	1200	1300	1500	1700	1900
1200	101	106	112	122	128
1600	129	134	140	151	156
2100	161	167	172	184	190
2600	189	194	200	213	219
3100	216	222	227	242	248