Halton Capture Ray Series

The Halton UV-range is specifically engineered for various commercial kitchen applications.

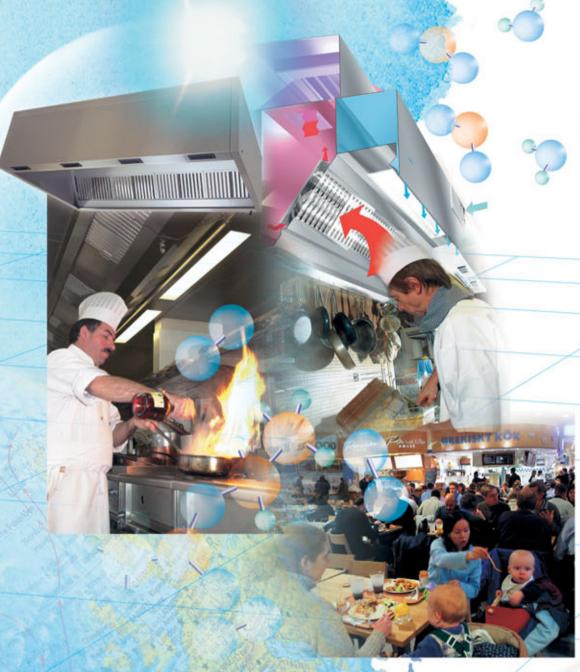
The Halton Capture Ray is available in the following hood models:

- KVI High efficiency kitchen hood with Capture Jet and UV-technology
- KVF High efficiency kitchen hood with Capture Jet, supply air and UV-technology
- KVL Exhaust backshelf hood with Capture Jet and UV-technology, especially for grill and fryer with very optimised air flow.



Halton Capture Ray

– Ultra-violet technology



We Care for Indoor Air



We Care for Indoor Air



Clean Operation Clean Benefits

Halton Capture Jet technology incorporates the commercial kitchen's latest innovation: the Capture Ray with ultraviolet light technology. Scientifically proven results give added value in fire safety, running costs and the environment:

- Clean exhaust ducts and plenum for improved hygiene and fire safety
- Duct cleaning costs are reduced
- Reduced odour emissions
- Fast payback time and lower running costs
- Clean and harmless by-products contribute to environmentally friendly operation
- Low air flow rates and savings in energy consumption with Capture Jet technology
- Comfortable working conditions and increased productivity in the kitchen
- Scientifically tested system with world-wide references

Halton Capture Ray system exposes cooking effluent to UV light, which breaks down grease molecules into smaller harmless compounds. The compounds are carried out with the exhaust airflow, leaving grease-free ducts and roof and reducing odours at the fan discharge.

