Halton - Retrofit Products

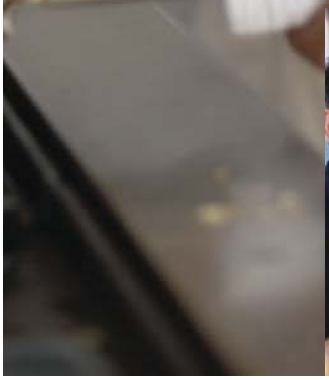
Upgrade existing ventilation systems and save energy dollars at a fraction of the cost of replacement!

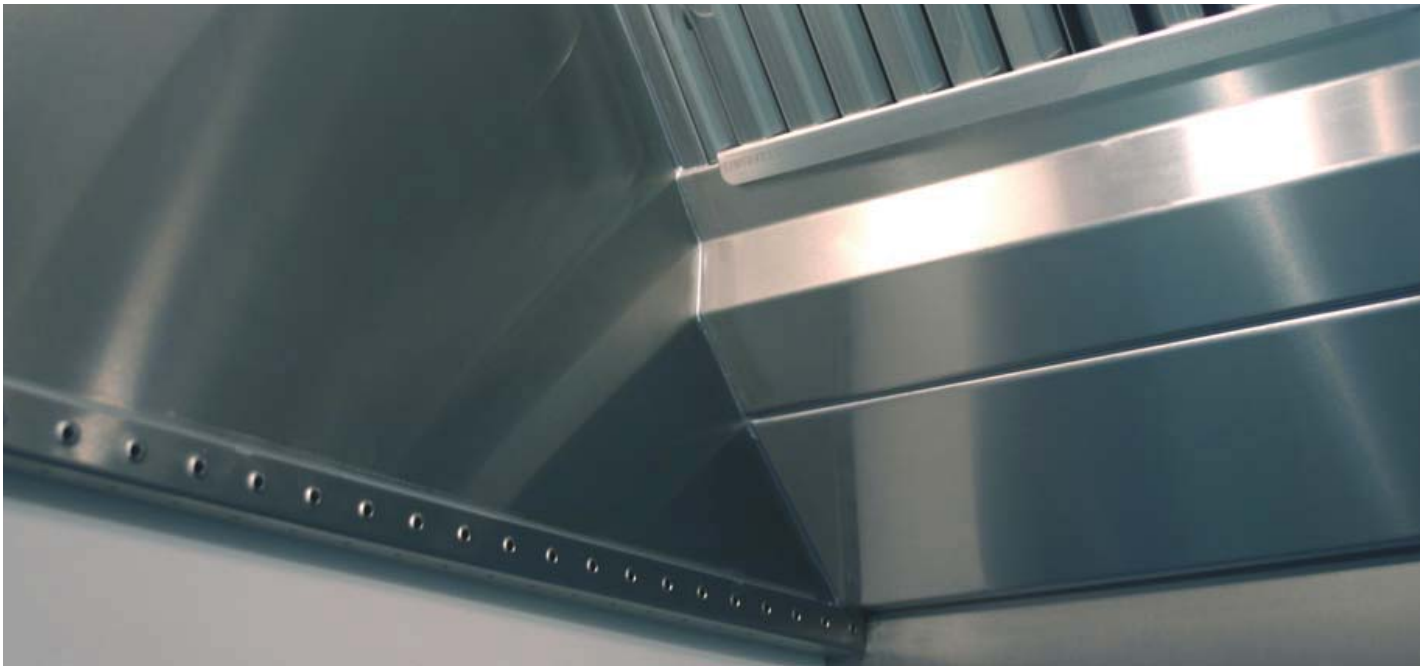
Halton

Enabling Wellbeing

Halton Foodservice specializes in indoor climate solutions for commercial kitchens. Our expertise and technology create memorable experiences and pleasant working conditions for food service operations around the globe.

Utilizing state-of-the-art technologies and extensive expertise, Halton has focused on developing unique systems that provide energy-saving solutions for capturing heat and emissions associated with cooking process in professional kitchens. These systems allow for a more comfortable and productive thermal environment with reduced operational costs.

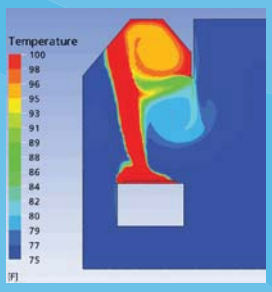




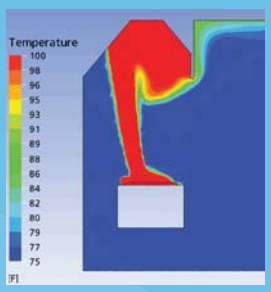
Your Solution, Halton's Capture Jet® Technology - High-Efficiency Kitchen Ventilation Solutions

In every business venture, the initial investment and subsequent operating costs are the critical factors determining viability. By improving the total efficiency of the ventilation system, it is possible to gain savings in operational cost, while also increasing worker productivity by improving indoor climate conditions. With an increased demand for sustainable and environmentally sound operations, efficient food service environment solutions have never been so important. Achieving energy efficiency has never been easier or more cost effective for existing facilities by utilization of Halton's line of retrofit systems. From Ventilation to lighting, Halton has the solution!

Halton Capture Jet® technology is the only system that can reduce a commercial kitchen's energy bill by 30% or more with no compromise on the air quality of the food service environment. Compared to conventional exhaust (suction only) hoods, Capture Jet® technology can reduce existing exhaust rates on conventional hoods 20 to 40% while removing heat and contaminants. This yields direct savings to the bottom line by reducing ventilation operating costs. The Capture Jet® add on plenum provides superior performance with minimal investment and disruption to operations. No need to change duct work or fan capacity to achieve lower exhaust rates and reduced operating costs.



Results of the CFD models for the Capture Jet® hood with Capture Jet ON.



Results of the CFD models for the Capture Jet® hood with Capture Jet OFF, similar to a standard exhaust only model.

Save energy and capital dollars by updating your existing hood with Capture Jet® technology!

Halton's Capture Jet® plenums help convert your existing exhaust only hoods to Halton's patented Capture Jet® technology. Capture Jet® plenums are used to correct troublesome capture problems or reduce existing design air volumes to save energy. Halton Capture Jet® fans are mounted within the plenum on the face of the hood and can be sized to your existing hood length.

Capture Bar® technology can now be used to aid in capture at the appliance level

Island cooking applications are the most challenging to provide full capture and containment of the convective plume and effluent. Typically these applications are display type where full capture and noise reductions are paramount. Influencing capture are cross drafts that tend to move the plume in one direction or another. Halton's Capture Bar can be integrated as surface-mounted air curtains at the appliance level. The Capture Bar® is an invisible air wall created to straighten and direct the plume, transport it into the hood cavity and provide resistance to cross-drafts. This affect typically allows for reduction in exhaust air flow rates which acts to reduce the replacement air required. In addition to increasing efficiency, sound levels can be reduced – all essential elements in a comfortable display/ open kitchen configuration.

Thermal Displacement Ventilation provides a comfortable draft free environment

Halton's low velocity displacement ventilation system includes a diffuser line for both exposed and integrated applications. Our units can be covered with a decorative panel for customized solutions. Halton's displacement product provides excellent indoor climate, air quality, thermal and acoustic conditions; especially in high spaces and spaces with high containment loads and high ceilings. In many instances reductions in air conditioning tonnage is achieved by cooling the occupied zone and allowing heat and impurities to be naturally stratified and exhausted.

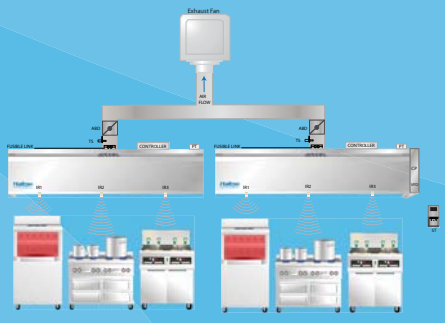
Better business from a healthier indoor environment

Halton's exhaust hood balancing dampers can help solve one of the most common problems faced in commercial kitchen, balancing multiple exhaust hoods on a common duct. Halton's U.L. listed exhaust balancing dampers, model ABD, MBD and KBD can provide the solution.

Halton's M.A.R.V.E.L. Demand Control Ventilation

Halton's M.A.R.V.E.L., winner of the 2009 Kitchen Innovation awarded by the National Restaurant Association, allows for reduced exhaust rates during idle cooking periods. The control system monitors cooking activity and matches the proper exhaust rate to remove heat and impurities automatically. This retrofit able control system will save additional operating costs during non cooking and idle cooking periods automatically.

Single Hood M.A.R.V.E.L. System



Multi Hood M.A.R.V.E.L. System

Halton's LED fixtures a bright idea that saves energy!

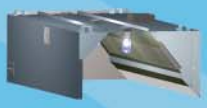
Halton's Patent Pending LED light fixture provides 50 foot candles at the cooking surface when hood is mounted 84" A.F.F. Power consumption is a mere 20 watts per fixture compared to conventional incandescent at 100 watts. Halton's LED has a life expectancy of 50,000 to 75,000 hours compared to an incandescent that typically lasts 1000 hours. This saves on bulb replacement cost and labor. Operating costs for hood lighting is reduced by 80%! The LED is easily retrofitted where globe type lights are used.

Halton's NaturalSorb filtration retrofit

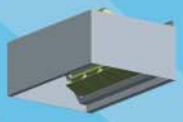
A safe low cost and simple means to substantially reduce the grease load inside commercial kitchen extract systems would have considerable merit, especially if it could be easily retrofitted within existing kitchens. Along comes NATURALSORB Grease absorbers! This disposable filter media comprising a flexible open textured blanket made entirely from sheep wool fiber. The fibrous blanket has been designed to harness the strong and unique attraction between grease and wool and create a filtration media to entrap and remove grease droplets from an air stream with quite superior effectiveness. Incorporated into the design are reliable visual indicators by which the user can judge when to replace the Grease Filter before the grease load exceeds certain deliberate limits.

The product is an enhancement to existing listed filters commonly used within existing and new commercial kitchen air extraction systems. It is fixed across the face of the listed filter and results in a dramatic reduction in the rate at which grease builds up on all surfaces and components within the interior of the extract system. Grease deposits on the roof and other exterior building surfaces are greatly reduced.

Halton's Engineered Systems also include:



Capture Jet Hoods



Extraction Hoods

Utility Distribution

Air Purification

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Website: www.haltoncanada.com

Ductless Systems

Roof Top Equipment

Fire Safety

Air Flow Management

Displacement Ventilation

Halton