

## NEW PRODUCT INFORMATION

### **HALTON LAUNCHES HIGH EFFICIENCY CAPTURE JET HOOD RANGE USING ULTRA-VIOLET TECHNOLOGY**

**Halton Foodservice, one of the leading commercial kitchen ventilation companies, introduces its Capture Ray™ series for the foodservice industry. The hoods are based on Halton's patented Capture Jet™ solution, advanced filter technology and Ultra-Violet technology for a cost efficient and comfortable foodservice environment.**

Halton Capture Jet™ technology incorporates the latest innovation in the commercial kitchen, the Capture Ray™ system, using Ultra-Violet technology.

The hoods are equipped with the high efficiency Capture Jet™ solution that ensures a healthy and productive working environment by preventing the heat and impurities produced by the cooking process from spreading to the work area, and contributes to an energy efficient operation due to lower airflow rates.

The Halton Capture Ray system exposes the cooking effluent to UV light, which breaks down grease molecules into smaller harmless compounds of carbon dioxide and water vapour. The compounds are carried out with the exhaust airflow, leaving grease-free ducts and reducing odours at the fan discharge. Efficient mechanical KSA filters add to the clean operation.

Scientifically tested and proven, the Halton Capture Ray™ system increases fire safety and promotes environmental values while decreasing running costs due to the reduction of grease deposit in the ductwork and fan system. In addition, increased productivity and energy savings contribute to a fast payback time for the initial investment.

Additional information: Marketing and Communication Tel+ 33 3 21 64 55 04  
Photos available: [www.halton.com](http://www.halton.com) (news – press info)