



Kista Food Court Sweden

Kista Food Court is probably the biggest food facility project in the world with Halton Capture Jet and Capture Ray UV-C technology.

Kista shopping mall was built in the beginning of 1970 to serve the new suburb with apartments and a science center where Ericsson and other IT companies were located. In August 2000, Skanska started to renovate and extend the mall and in November 2002 it was opened. Kista shopping mall is now Stockholm's biggest mall with 155 shops including a special fashion boulevard in connection with a Food Court with 18 restaurants serving food from all over the world, a large cinema palace has also opened in the mall.

Project Description

AF, one of the major Swedish consulting companies, commenced the design for the Food Court in 2001. Capture Ray UV-C technology was already in use in the pre-design concept for odour reduction. In the design process, AF and Halton worked closely together to develop the final solution. The Capture Jet hood with low velocity air supply and integrated UV-C technology was selected.



Benefits

- Clean exhaust ducts and plenum for improved hygiene and fire safety, and reduced maintenance cost.
- Comfortable working conditions and increased productivity in the kitchen.
- Low air flow rates and savings in energy consumption with Capture Jet technology.
- Reduced odour emissions contributing to environmentally friendly operation.

Halton Solution

Halton Capture Ray UV-C technology

The Halton Capture Jet canopy was selected for its high performance to capture and exhaust all overheated and greasy fumes. The Capture Jet technology minimizes exhaust air flows lowering the energy consumption of the air handling units and optimising the size of the whole air handling system.

The sensitive environment with the fashion boulevard also played an important role. In addition, the low velocity supply air function was important in order to create the right balance (under pressure) without a lot of supply air diffusers, especially because of limited space and draft analyses.

Halton Capture Ray UV-C canopies are based on Halton's Capture Jet solution, advanced mechanical KSA filter technology and a UV system for the destruction of grease generated in the cooking process. These features result in clean ducts and improved fire and occupational safety. Clean operation also reduces maintenance time. Halton UV-C system is a tested solution and includes all the necessary safety features for employees' security.



Kista Food Court Restaurants benefit of comfortable and productive indoor air climate thanks to Halton Capture Jet solutions.



Total system efficiency is the starting point for a fully operable UV-C system. The system design evaluates both exhaust and supply based on actual heat loads and Capture Jet efficiency.



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



The most efficient UV-C system is a combination of Halton Capture Jet technology, high efficient KSA grease filters and UV-C technology with necessary safety features.

For more information, please contact
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