

## **HALTON FOODSERVICE SOLUTIONS ARE PUT ON SHOW:**

### **HALTON PRESENTS HIGHLY EFFICIENT VENTILATED CEILING USING ULTRAVIOLET TECHNOLOGY**

*Halton Foodservice, specialists in the ventilation of professional kitchens, introduces to the market a ventilated ceiling that comes equipped with a UV system, destined for the foodservice industry. This ceiling benefits from Halton's patented Capture Jet system, high-performance filters and UV technology to create a working environment that is hygienic, comfortable and profitable.*

The foodservice industry is no longer consumed, it lives. The kitchens of tomorrow are resolutely open to guests and are put on show. In addition to the efficiency and functionality demands of traditional kitchens, show kitchens also pose aesthetic requirements, as well as significant comfort demands for the benefit of guests.

Halton ventilation solutions meet these demands and offer innovative systems to enhance the essence and success of the show kitchen: Halton takes great pleasure in presenting a ventilated ceiling with Capture Jet technology, cyclone filters and integrated UV technology.

The Capture Jet technology provides up to 30% reduction in flow and significant energy savings. The compensation flows are weaker, risk of air currents limited and the noise generated is compatible with being open onto the dining room. Applied to ceilings, the action of the Capture Jets limits the recirculation of pollutants in the area considerably, thus significantly improving indoor air quality.

The perfect complement to cyclone filters, the Capture Ray™ UV technology reduces residual clogging of ducts due to particle deposits smaller than 5 µm which are more difficult to filter. The only system to effectively act on grease vapours, the UVC light significantly reduces the odour emissions outside. Fire safety and neighbourly respect facilitate the installation of show kitchens in dense urban environments.