

PRESS RELEASE

Utility Services for Professional Kitchens The Modern Concept for Flexibility and Economy

Halton presents the modern concept for flexibility and economy – Modular service distribution systems called UNIPOINT. The modular concept provides an aesthetic, cost-efficient and hygienic method to distribute utilities in commercial cooking operations.

UNIPOINT service distribution systems are custom-made to suit each individual application to provide the most efficient and economical layout for professional kitchen design. Pre-assembled off site with all internal services, the system eliminates the need to co-ordinate with other trades so that there is the minimum preparatory work in bringing gas, water and electric services to a single point of connection for 'hook-up'. There is a wide range of optional extras to provide more versatility than conventional methods.

UNIPOINT has full function capabilities : any or all of the following utilities can be included: Gas, Electrical, Hot Water, Cold Water, Steam Supply, Steam Return, Chill Water, Chill Water Return, Compressed Air.

Key features of the system are :

- Custom-made solution
- Full range of models
- Internal services included
- Expandable modules to accommodate any cooking line-up in an aesthetic and modern way
- Additional cooking equipment can be easily accommodated, changed or re-arranged as required to meet the operational requirements of the facility
- All plumbing and wiring services are isolated from each other inside the enclosures.
- Cleaning and sanitation is easily accomplished when all pipes, junction boxes and conduits are eliminated

For more information, please, contact:

Halton Foodservice
Technoparc Futura, BP 102
62402 BETHUNE
marketing@halton.fr
Tel: + 33 3 21 64 55 04