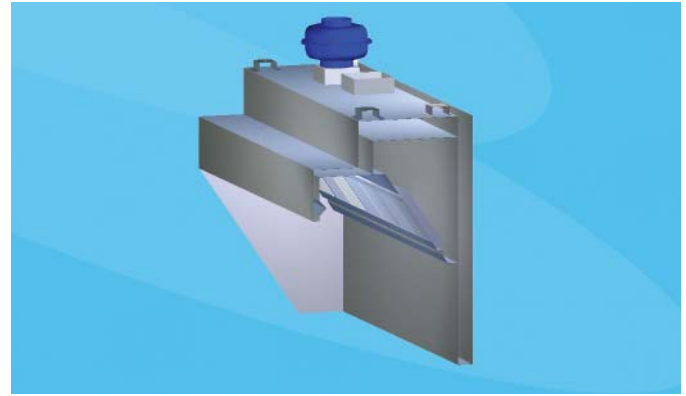
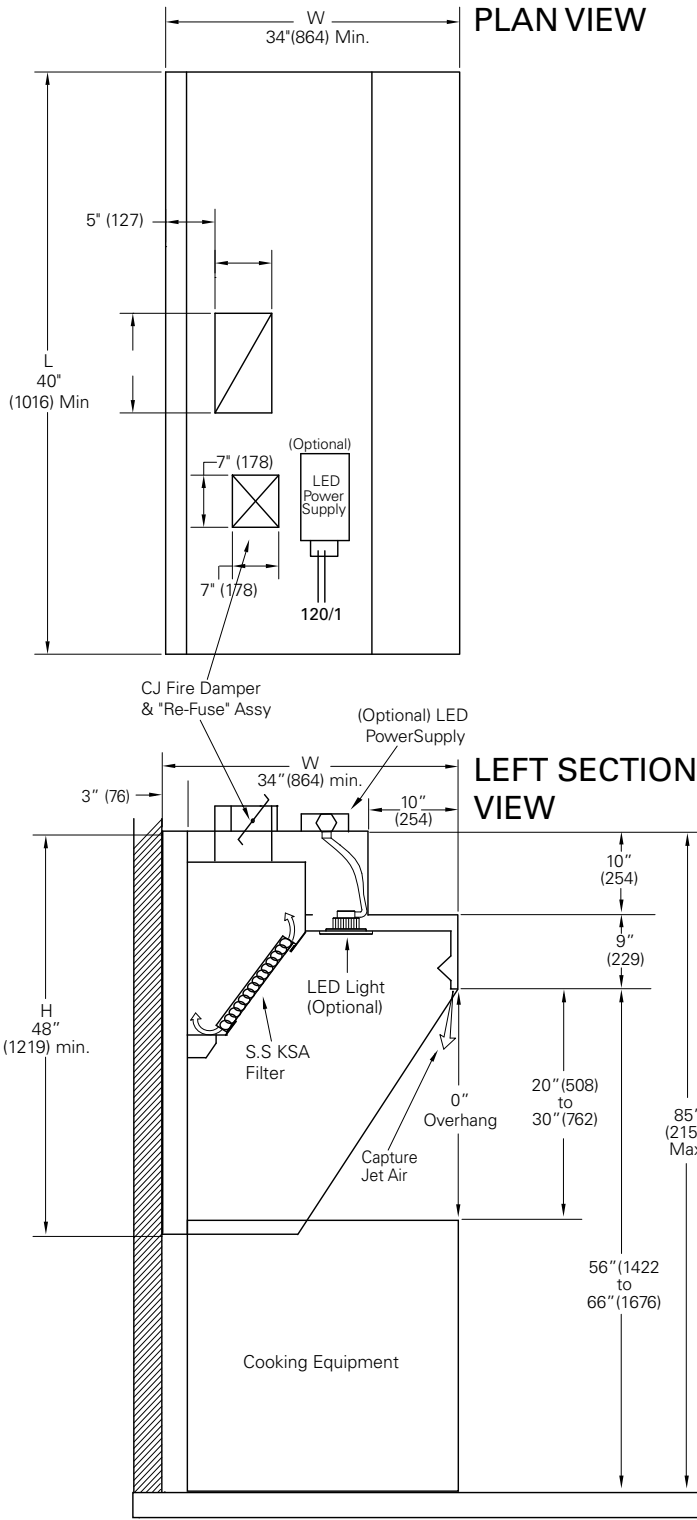




## Model KVL2 with Plate Shelf

Capture Jet® Backshelf Hood with Plate Shelf



### Features:

- Improved indoor air quality with reduced energy use. Halton Capture Jet® with Side-Jet technology reduces the exhaust airflow rates required and improves the capture and containment efficiency of the hood.
- High efficiency grease filtration using UL and NSF classified Halton KSA multi-cyclone filters with a particulate extraction efficiency of 92% on particles with a diameter of 8 microns per ASTM F2519.
- UL and ULC Listed for 400° and 600° cooking surfaces.
- T.A.B.™ (testing and balancing) ports, which allow accurate and effective commissioning.
- Stainless steel, welded design.

Note: Factory must be advised of any special requirements of the Authority Having Jurisdiction at time of quote.

### Modifications/Options:

- Switch Panel
- Fire Protection
- Backsplash
- LED Light Fixtures
- Ceiling Closure Panels
- Capture Jet Intake Location (Top)
- Powder Coated
- Listed Exhaust Duct Balancing Damper
- Custom/Designer Stainless Steel Exterior Textures
- M.A.R.V.E.L. Demand Control w/VFD by Halton

Wall Model	Inches
Length	40...192
Width	34...36 (including 3" standoff)
Height	Minimum 48"

Weight	Inches	lbs/per lin.ft.
Width	34"	70 lbs./lin.ft.

Project: \_\_\_\_\_

Location: \_\_\_\_\_

Submitted by: \_\_\_\_\_

Date: \_\_\_\_\_

## Application

The KVL2 backshelf with plate shelf model of Capture Jet® hood is a highly efficient kitchen ventilation hood that removes contaminated air and excess heat emitted by cooking equipment, helping to provide a comfortable and clean environment.

The KVL2 with plate shelf hood uses the advanced Halton Capture Jet® technology to improve the capture and containment of the airflows generated by the cooking equipment.

Overall exhaust airflow rates can be reduced up to 30% compared to traditional hood models. The Capture Jet® technology is based on the high entrainment efficiency of a compact, high-velocity capture air jet. The capture air jets efficiently induce ambient air at the critical front face area of the hood, minimizing the spillage of the contaminated air and maintaining good air quality in the chef's work area.

## General

Kitchen hood inner liner shall be constructed from 18 gauge stainless steel where exposed. The kitchen hoods shall be supplied complete with outer casing / main body, inner liner, exhaust duct, pressure measurement T.A.B. ports. Outer casing panels shall be constructed of stainless steel with a brushed satin finish. Each joint shall be welded and liquid tight, avoiding harmful dripping of condensation.

All exposed welds are ground and polished to the original finish of metal. Canopy ends shall be double sided wall construction (no single wall hoods permitted).

## Exhaust

The exhaust airflow will be based on the convective heat generated by the appliances underneath each hood system. Submittals shall include convective heat calculations based on the input power of the appliance served.

## Capture Jet® System

The hood shall be designed with Capture Jet® technology to reduce the exhaust airflow rate required, and to improve the capture and containment efficiency of the hood, while reducing energy consumption. The Capture Jet® air shall be introduced through a special discharge panel and shall not exceed 10% of the calculated exhaust airflow. The Capture Jet® discharge velocity will be a minimum of 1500 feet per minute. Slot or grille type discharge shall not be used. The Capture Jet® shall be externally mounted with a speed control and will require a fire damper with electronic shut down in fire mode.

## T.A.B. Ports

The airflows through the extractors and the Capture Jet® air chamber are to be determined through the integral T.A.B. (Testing and Balancing) ports mounted in the hood. The airflows are to be determined by the pressure vs. airflow curves supplied by Halton.

## Control Panel

The master electrical panel consisting of one starter per motor with overload protection can be supplied (optional). Control panel remote mounted.

## Light Fixtures

Optional hood lights shall be U.L. Listed LED fixtures, suitable for grease hoods. 20 Watts per fixture, 50 foot candles at cooking surface. The lighting shall be suitable for single phase power supply.

## Grease Extractors

The hood shall be equipped with KSA multi-cyclone stainless steel grease extractors. The KSA filters shall be NSF and UL classified. The particulate extraction efficiency is 70% on particles with a diameter of 5 microns and 98% on particles with a diameter of 15 microns per ASTM F2519. The pressure loss over the extractor shall not exceed 0.70 inches W.C. at flow rates approved by UL for heavy load cooking. Sound levels shall not exceed an NC rating of 55. Baffle or slot type extractors shall not be used.

## Fire Suppression System

The kitchen hood fire extinguishing system shall protect the kitchen hood against grease fires by a completely automatic fire control system, which consists of wet chemical. The fire detection system shall be capable of detecting fire in the hood, duct, or surface equipment and shall automatically discharge liquid extinguishing agent into the plenum chamber, exhaust duct collar, and cooking appliance areas to ensure against re-ignition or re-flash. System components shall include a spring-loaded fusible link detector, wall mounted emergency pull stations, wall mounted automan and cabinet, and a mechanical gas valve installed in the gas line serving the cooking equipment. System installation shall be made by an authorized representative of the system manufacturer and conform to UL 300 requirements and local codes.

## Mechanical Information

Length

Width

Height

	Exhaust	Capture Jet
CFM		
S.P		N/A
T.A.B.		
Collar Size x		N/A

**NOTE:** T.A.B. Static pressure reading to measure the exhaust air flow rate.  
D.P: Static pressure drop of the hood (including collar)

Electrical: 120/1/60

Continuous improvement is a Halton policy, therefore specifications and designs are subject to change without notice.



**Halton**

**Halton Company**  
101 Industrial Drive, Scottsville, KY 42164 USA  
Tel: 270 237 5600 • Fax: 270 237 5700  
Website: www.haltoncompany.com

**Halton Indoor Climate Systems, Ltd.**  
1021 Brevik Place, Mississauga, ON L4W 3R7 Canada  
Tel: 905 624 0301 • Fax: 905 624 5547  
Website: www.haltoncanada.com