



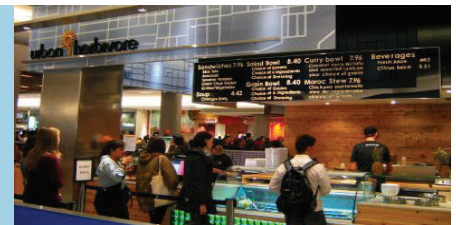
TORONTONIANS ARE INTRODUCED TO A NEW FOOD EXPERIENCE.

TORONTO, ONTARIO, CANADA

Toronto's Eaton Centre Urban Eatery opened its doors recently and Torontonians were introduced to a new food experience. Twenty-four self-service restaurants welcome you offering a variety of menus - from authentic Japanese to popular Indian cuisine to savory Thai dishes. Of course there are North American favorites, as well as wholesome vegetarian and vegan options.

As part of the \$120 million revitalization of Toronto Eaton Centre, the 980-seat Urban Eatery was created by top Canadian designers to provide a modern contemporary alternative to downtown dining, while also putting the best sustainable practices in place.

The Developer worked with Halton on a previous food court and knew that Halton could help with some challenges on this, their flagship property/ With 24 food service operators in the space, exhausting and controlling them was the biggest challenge. In addition, The Eaton Centre is in the heart of Toronto and the effluent had to be as clean as possible. The food court resides 3 levels below the street and the roof 9 stories above the street. With an existing infrastructure in place it would be cost prohibitive to run 24 separate chases to accommodate each tenant.



Benefits of M.A.R.V.E.L.:

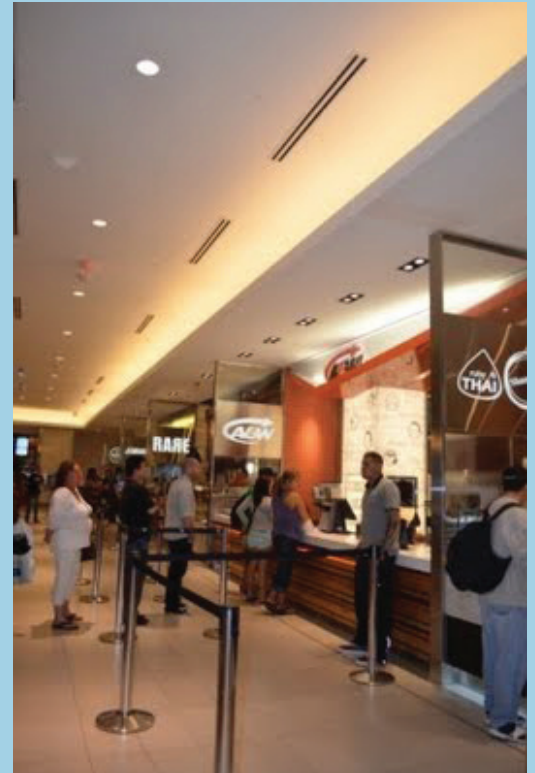
- Individual and independent variation of airflow rates, whether the installations are equipped with just one or several fans.
- 65% reduction in flow rates thanks to the combination of M.A.R.V.E.L. and Capture Jet.
- Reduction in the energy consumption related to heating and/or cooling of the fresh compensation air in kitchens.

Benefits of EcoloAir™:

- Cleaner exhaust ducts and plenum for improved hygiene and safety.
- Duct cleaning costs are reduced.
- Fast payback time and lower operating costs.
- Low air flow rates and energy savings with Capture Jet® technology.
- Comfortable working conditions and increased productivity in the kitchen.
- Scientifically tested system with world-wide references.

The initial design called for 7 separate Ecology units equipped with Variable Frequency Drives (VFD). Multiple tenants would be on each Ecology. How do you control each tenant's exhaust system based on their operational requirements independent of the each other? The answer was M.A.R.V.E.L.! The number of duct chases was reduced to 7 from 24 and each tenant exhaust rate was automatically controlled based on cooking activity. A unique control algorithm was developed to ensure that all fire system interfaces were independently controlled as well. The Capture Ray™ UV system was incorporated into the design to break down grease and keep the labyrinth of ductwork free of residual grease.

Halton met a very aggressive build schedule and provided direct support on the commissioning and system start up. Halton's unique capabilities in systems integration and knowledge allowed the developer to offer a world class venue for their operators while saving energy by using Halton's M.A.R.V.E.L. and Capture Ray hoods.



Many kitchens require emission control in their exhaust systems to comply with the increasing demand for environmentally friendly operations. Our **Capture Ray™** hoods are based on Halton patented Capture Jet® solution, advanced mechanical KSA filter technology and a UV-C system for the destruction of grease generated in the cooking process. Our UV-C technology is scientifically tested and includes all the necessary safety features. Together, these features result in clean ducts and improved fire safety.

Halton's **M.A.R.V.E.L.** system is full of technological innovations representing the best expression of the Halton High Performance Kitchen (HPK) concept. This is the first truly intelligent, responsive, and completely flexible demand controlled ventilation (DCV) system specifically designed for exhaust systems. M.A.R.V.E.L., in combination with Capture Jet® technology, offers the lowest levels of energy consumption currently possible and provides complete comfort for users.

Halton's **EcoloAir™** units meet the increasingly stringent environmental demands and building regulations that have placed considerable limitations on the location of commercial kitchens. Odor control, smoke and the appearance of exterior exhaust ducts are all factors that need particularly careful consideration in foodservice environmental design.

For more information, please contact

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