



George Brown College, New Culinary School Simply MARVELous!

TORONTO, ONTARIO, CANADA



George Brown College in downtown Toronto is one of the top Culinary Arts Schools in North America. When the school envisioned an expansion and renovation of their Culinary Arts program they turned to Cini-Little, Toronto. Cini-Little project lead, Ian Jameson, in consultation with the school set its sights on developing a state of the art Culinary Labs that would provide a functional, robust and energy efficient ventilation system.

Having done numerous successful and energy efficient projects with Halton, Cini-Little International turned to us for a unique design concept. Not only did they want to incorporate the Energy Efficient Capture Jet hood that would save over 30% of the exhaust air compared to conventional systems, but they also wanted a way to have a demand based system. Under normal circumstances that would not be a major challenge, but there were anywhere from 5 to 7 hoods each on 4 separate exhaust systems.

The challenge came from the expressed need to balance and control the individual hoods on each exhaust system depending on cooking. Impossible? Enter the Halton M.A.R.V.E.L. system. This unique Demand Control Ventilation system with Automated Balancing Dampers (ABD's) allows each Capture Jet hood to be individually controlled and the gross exhaust on the system to be reduced proportionately. Halton quickly got to work laying out 24 hoods in 4 different cooking labs on the M.A.R.V.E.L. platform. The system was commissioned through the web linker incorporated in M.A.R.V.E.L. that allows for the Capture Jet hood's sensors to be "seen" via the web.

One of the students was asked during a class if he was comfortable in the lab and if the hoods were working his exact words were "it is great, it just sucks the smoke right up and it disappears!" Although not the most qualified HVAC person ever interviewed, the point got across, the hoods and M.A.R.V.E.L. systems were a success!



Provided Solution / products:
 34 Capture Jet Hoods
 4 M.A.R.V.E.L. Systems
 2 18,000 CFM Ecology Units
 2 15,000 CFM Ecology Units



Halton Capture Jet®

Halton Capture Jet hoods prevent the heat and impurities produced by cooking appliances from spreading to the work area. The hoods deliver a small air jet that pushes the uprising thermal current to the Halton KSA multi cyclone grease filters. Capture Jet hoods are 30 % more efficient due to their lower air flow rates, which adds up to direct savings in running and initial costs.



Halton M.A.R.V.E.L.

Varying exhaust and supply air volumes based on appliance usage is only the beginning. The M.A.R.V.E.L. system can be delivered as a standalone controller or designed to communicate with an upper building management system. In addition, Halton's M.A.R.V.E.L. system will automatically balance single or multiple hoods operating on one common duct based on their individual set points.



Halton EcoloAir™

Halton 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

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

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