



## The Hotel Hershey, no longer melting in the kitchen with TKHVAC®

HERSHEY, PENNSYLVANIA USA



The Hotel Hershey is one of America's landmark hotels, offering 230 guest rooms and 23, 500 square feet of meeting and function space. Located on a hilltop overlooking Hershey, Pennsylvania.

The Hotel Hershey with Executive Chef Ken Gladysz serves gourmet cuisine at the AAA Four-Diamond rated Circular Dining Room, which offers all their guest an obstructed view of their lush garden. The Fountain Cafe serves Mediterranean-style fare in a bright and airy more casual setting, while The Cocoa Beanery starts your day off right with chocolate pastries and speciality coffees.

### Benefits:

Improves comfort through temperature and humidity control.

Overall exhaust rates reduced with high efficiency Capture Jet® hoods allowing for reduced tonnage of integrated Trane DOAR.

Reduces energy consumption and reduces greenhouse gases.

Virtually eliminates costs associated with moisture and mold damage.

No longer "chasing the load" with system designed without accounting for unanticipated loads.

## Halton - Expert in Foodservice Environmental Technology

Halton's Total Kitchen HVAC® provides the first integrated HVAC solution designed specifically for commercial kitchens. TKHVAC™ concept eliminates miscommunication between the disciplines involved in Foodservice Facility design. Halton delivers an integrated design where ventilation is tailored for a specific cooking process, accounts for comfort and safety of kitchen employees at minimum energy costs.

### Product Used:

Halton replaced hoods that were installed when the hotel was built in the 1920's. When asked how the new hoods worked the reply was "ok I guess". After a few more questions the chef offered that before the change the kitchen was hot and on busy nights and weekends the broiler would fill the kitchen with smoke. The smoke problem is resolved and the kitchen quite comfortable. Sometimes good results go unnoticed. In addition the new hood includes the pressure drop of KSA filters plus UV and the exhaust fans include new transition outlets to direct the exhaust away from the building. By the way – the exhaust fans are the original fans (definitely old not sure original) and with the added pressure were able to be re-used due to the lower Halton airflow.



In addition a Trane DOAR was added to replace the air exhausted through the hoods. This air is delivered as kitchen supply and will comfort condition the kitchen as well as replace the air exhausted through the hood. Conditioning will be controlled automatically based on outdoor air conditions.



Halton Capture Jet® hoods prevent the heat and impurities produced by the cooking process from spreading to the work area. The hoods deliver a low volume, high velocity perimeter air jet - the Capture Jet® - that pushes the uprising thermal current to the filters. Compared to conventional exhaust-only canopies, Capture Jet® is more efficient, reducing energy consumption by 30% or more due to its reduced air flow rates while providing full capture and containment of the convective plume and effluent.

The Trane DOAR is designed to enhance food service Total Kitchen HVAC® designs. Built on reliable Trane Precedent or Voyager platforms the DOAR uses Trane's MP Controls to automatically monitor and condition outdoor air as needed to maintain space comfort. Extensive field monitoring has demonstrated the DOAR provides excellent humidity, temperature and pressure control along with substantial year-round electric power savings and impressive heating season gas savings."

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### 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