

**Nelson  
Marlborough  
Institute of  
Technology**

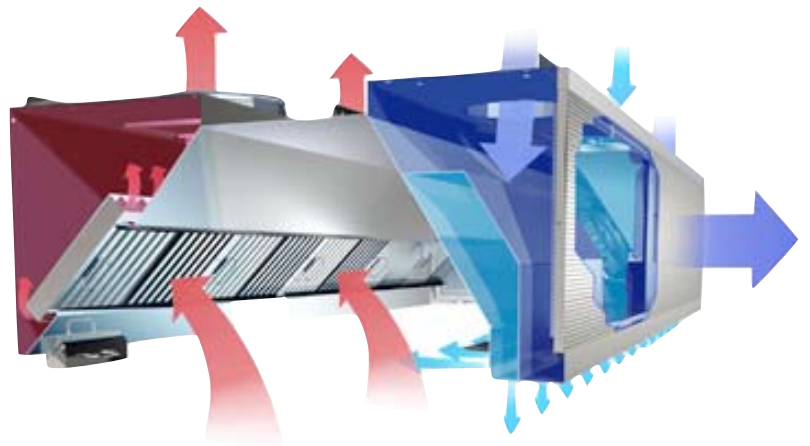
## Keep your cool in the kitchen with **Halton** Capture Jet ventilation hoods

Welcome to a special edition of the Ravenscroft's newsletter focused on kitchen ventilation.

Ravenscroft's have been providing Halton Kitchen systems to the New Zealand market for 12 years. During that time we have supplied Halton systems to a wide range of projects including Scott Base, Antarctica, Millbrook Resort, Queenstown and the Beehive, Wellington.

In this edition we highlight some recent projects that identify the unique features of Halton extract hoods. We are particularly proud to have had Halton equipment included in the new catering schools at Wanganui, Otago and Nelson/ Marlborough polytechnics.

**John Macdonald**  
Sales & Design Engineer  
**Ravenscroft's**



### Capture Jet 3

Building on the already successful Capture Jet system, Halton has now released to the market the Capture Jet 3 system. This improves upon the original CJ system by adding CJ air to the sides of each hood to complement the front mounted air curtain. Also, small vertical jets have been added, along with other

refinements, that result in an increase of 15% in capture and containment efficiency. Practically this means the required exhaust airflow rate is reduced by another 15%, which is in addition to the existing 30% reduction already provided by the 1<sup>st</sup> generation CJ system.



## Nelson Marlborough Institute of Technology

The new catering school at the Nelson campus of the Nelson-Marlborough Institute of Technology (NMIT) has been outfitted with Halton model KVF kitchen exhaust hoods throughout. The consultants, Aurecon (formally Connell Wagner), selected Halton based on two main factors: energy efficiency and reduced airflow.

With the kitchen being located on the ground floor of a three storey building, the size of the vertical supply and exhaust ducts was a major issue.

Halton KVF hoods typically require only 50–65% of the exhaust airflow in comparison to standard exhaust hoods. Consequently, the make-up air requirements are reduced by the same amount, leading to smaller supply and exhaust ducts and fans. On a large project such as this, the ongoing savings in fan running costs become significant.

A further benefit is the lower noise level which is a real plus in a teaching situation. Halton have a deserved reputation of being the quietest exhaust hoods on the market today

## Pita Pit – Vulcan Lane, Auckland

Derek Wallace owner/operator of a new Pita Pit franchise was faced with a combination of challenges when he wanted to open a new store in a Historic building in Auckland's, Vulcan Lane. Not only was the building a historical landmark, but there was absolutely no possible way to install a conventional kitchen exhaust duct to terminate at roof level. The solution was to use a Halton model UVI (KVI-UV)

kitchen exhaust hood that enabled the exhaust airflow to be discharged directly above the entry door to the shop.

An existing window above the door was replaced by a discreet black exhaust louvre, which satisfied the terms of the historic building's classification.

Judging by the number of customers lined up at lunchtimes, Derek's shop is a resounding success.



## Ravenscroft's

Web: [www.ravenscroft.co.nz](http://www.ravenscroft.co.nz) Email: [halton@ravenscroft.co.nz](mailto:halton@ravenscroft.co.nz)

Auckland: Ph 09 533 0311, Fax 09 533 7284

Christchurch Head Office: Ph 03 389 2231, Fax 03 389 2245