



CMW-F - COLD MIST AND WASH HOOD

With low-velocity make-up air front face panel and with Capture Jet™



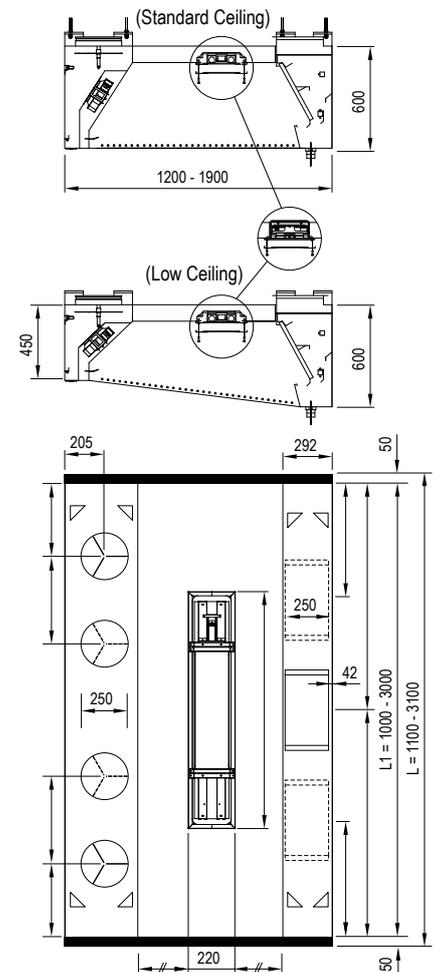
Overview:

Halton exhaust hoods are designed for commercial kitchens and show kitchens, especially those with high energy or live fuel cooking equipment. The cold mist curtain along the inlet cools the exhaust air below the flash point of oil vapours, quenches embers and washes contaminants from the airstream. A timed hot water wash cycle regularly washes the hood to clean away combustible deposits, reducing the cost of regular cleaning. CMW-F hoods have provision for make-up air to be supplied through the front face of the hood.

Features:

- **Compliant Design:** Halton Capture Jet™ hoods comply with AS1668.2 as proprietary kitchen exhaust hoods designed to proven and tested standards. (ASTM F1704, VDI 2052)
- **Performance/Alternative Solution:** The CMW hoods provide opportunity for an alternative solution for kitchens where it is not possible to provide separate exhaust system for charcoal cooking equipment. Alternate solutions are subject to independent review by all stakeholders for each project.
- **Effective:** Capture Jet™ technology uses controlled horizontal jets and vertical air curtains to contain the exhaust air and move it to the filters for efficient removal. Provision for make-up air to be supplied through the face of the hood further improves the capture efficiency.
- **Efficient:** The Cold mist curtain condenses hot oil vapours causing them to coagulate into larger particles for easily separation to be washed from the hood, keeping the exhaust system cleaner and reduces formation of combustible deposits.
- **Low Maintenance:** The CMW hood automatically washes its own exhaust plenum with hot soapy water and rinses away soot and oil at the end of each day to maintain hygiene, reduce cleaning labour and reduce fire hazard.
- **Safe:** The mist cools the exhaust air to a safe temperature below the flash point of oil vapours, wets & extinguishes live embers and the hood washes away combustible deposits to reduce the risk of fire. The auto wash cycle reduces operator injuries associated with reaching into hoods for manual cleaning.
- **Healthy:** With Capture Jet™, cooled air and self-cleaning functions, the Halton CMW hood provides a cleaner, safer and healthier work environment for kitchen staff.
- **Easy:** Capture Jet™ Hoods are easy to install with full perimeter hanging rails and power leads with plugs for quick connection by installers. The Water Control Cabinet has connection points for water, power and control signals to communicate with BMS and Fan controls.

Dimensions:



Recommended Combinations:



- Notes:
1. The dimensions shown are for modular sections only. Longer hoods are assembled using a combination of separate modules to make delivery and on-site handling easier.
 2. Other Capture Jet™ air supply possibilities or connections are available on request.

LOCATION OF CONNECTIONS (mm)
Number of exhaust and supply connections to be assessed in relation to the length of the modules and the calculation of airflow rates depending on the configuration of the cooking appliances.

Estimated Weight kg (h=600mm)

L/B	1200	1300	1500	1700	1900
1600	129	134	140	151	156
2100	161	167	172	184	190
2600	189	194	200	213	219
3100	216	222	227	242	248



Typical Specification Text:

Kitchen Exhaust Hood shall comply with AS1668.2 as a proprietary hood with efficient airflow designed for the cooking heat load. The hood shall provide a cold mist curtain across the entry slot of the exhaust plenum and automatic hot wash cycle and come complete with water control cabinet. The hood shall be manufactured from 1.2 mm thick, ANSI 304 Satin finish SS with fully welded Exhaust plenum and horizontal and vertical Capture Jet™ and provision for make-up air supply through the front face. The hood will have adjustable exhaust and supply dampers, flush light fittings to provide 500 Lux and the cooking surface.

Due to continuous product research and development, the information contained herein is subject to change without notice.

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