

# À la carte

## Clean Change To Exhaust Hood Market

Brisbane manufacturer Tom Stoddart Pty Ltd has signed a new agreement to manufacture commercial exhaust hoods designed by Finnish air quality experts Halton.

The license agreement between Halton and Stoddart was signed last month to enable the Sunnybank Hills-based manufacturer to become Halton's first licensed manufacturer and distributor; Halton already has its own factories in Finland, France, the USA and Malaysia.

Stoddart is already Australia's largest manufacturer of commercial kitchen exhaust hoods and the new agreement gives Australian customers access to the unique patented advantages of Halton systems, including their renowned Capture Jet hoods.

Stoddart's Managing Director, Mr Bill Stoddart, said the agreement would open the Australian market to the world's most technologically advanced exhaust systems. "Halton exhaust systems are safer, cleaner, more energy-efficient and offer genuine improvements to the working conditions in commercial kitchens. Halton's Capture Jet system is specified and installed world-wide because of the unique combination of low running costs and exceptional performance."

"Stoddart will continue to benefit from the substantial research and development that come from Halton's specialisation in air quality management for buildings. We are now in a position to offer an exhaust hood that not only offers advantages to Australia's commercial kitchens but will also benefit the general public, by virtue of reduced power usage, a cleaner environment and lower fire risks."

The License Manufacture agreement was signed between Halton Malaysia's General Manager, Georges Gaspar, and Bill Stoddart at his company's Sunnybank Hill factory on 25 July 2005.

Mr Stoddart said he felt honoured that his was the first company that Halton had entrusted to undertake manufacturing on a licensed basis and this was an endorsement of Stoddart's own reputation for quality and reliability.

Stoddart has been established since 1959 and manufactures a range of products for the construction, hospitality and retail industries.

The company employs over 350 people at its manufacturing sites in Sunnybank Hills and Crestmead in Queensland and Sales Offices in New South Wales and Victoria.



## Clipped FCSI Approved Education Course Online

Halton Company USA, an FCSI Approved Education Provider, now offers the : Advanced Kitchen Ventilation Technologies and Systems course on-line. Access to this course is made possible through the FCSI and Halton websites. The goal of this course is to expose the FCSI consultant community to issues beyond basic ventilation requirements. FCSI members will receive 7 CEU credits for completing the five course modules.

## Next Issue

- UV retro-fit solution for extraction system
- High Performance Kitchens

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Printed by Valkealan Painokarelia Oy  
Published by Halton Foodservice  
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## Customer's Voice

### Halton Capture Ray Solution at Café Florence, Tuam, Ireland

Located on the ground floor of a modern mixed urban development, Café Florence overcame the problems of being unable to install kitchen canopy exhaust ductwork on the outside of the building rising to the roof, and the location of a multi-storey car park directly above it, by installing Halton Capture Ray UV Canopies.

When facing the problem of this project, Café Florence in Tuam, Co Galway, turned to Entropic – Irish partner of Halton – for assistance. On examining the problem, Michael Geraghty from Entropic devised the perfect solution using Halton Capture Ray UV canopies. These canopies effectively destroy grease and decrease odours, allowing air to be discharged at a low level through the side wall. An additional benefit is that the system is high-performing, energy-efficient and extremely cost-effective.

Halton Capture Jet technologies were specifically developed to create comfortable food service environments at reduced operational costs. This applies to both employee comfort and productivity, and the comfort of customers of the establishment.

"We have quite a number of successful Halton installations throughout the country", says Michael Geraghty. "They cover all types and sizes of application, delivering tailored solutions for each specific project."

## Inside this Issue :

- Halton Capture Ray Solution at Café Florence
- Clean Change to Exhaust Hood Market
- The Modern Concept for Flexibility and Economy - Unipoint

## From The President's Desk

### Serving Globally!

Today's world is becoming increasingly global and globalisation is already a reality at Halton Foodservice business. It is not unusual for a British foodservice consultant to be working on a project in the Middle East for which the products are manufactured in Malaysia, the client is a French hotel chain and the contractor is from Thailand.

Technology, products, people, capital... they all travel fast around the globe wherever they are needed and provide business opportunities. Halton has taken a proactive attitude towards globalisation and is the most global company in its business. Halton has its own manufacturing plants in three continents. Global R&D presents a lot of opportunities and challenges since the technologies and the competition are increasingly global.

Tom Stoddart Pty Ltd and Halton recently signed a license agreement to provide Australian customers with Capture Jet technology and products, thus adding a fourth continent to the global network. Halton has its own customer service units in fourteen countries around the globe and numerous representatives keen to help. At Halton we want to be close to our customers and serve them both locally and globally.

Olli Sipilä  
Director  
Halton Foodservice



"We also design, supply and install Halton Ventilated Ceilings. These are flexible solutions for kitchens where the heat loads are relatively low and aesthetics and openness are appreciated."

"In summary, we at Entropic – by virtue of our partnership with Halton – offer unique, dedicated and flexible solutions. Design, engineering and technical support are a vital part of the package, as is the choice of preventative maintenance packages offered".

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## Busaba Eathai - Bird Street, London

Located directly adjacent to Selfridges, this third and largest branch of Alan 'Hakkasan' Yau's BusabaEathai restaurants repeats and builds on the success of the Soho and Bloomsbury outlets. Speedy meals are delivered from a menu comprising salads, noodles, curries and wok-fried dishes; the likes of massaman duck curry and a salad of soft-shell crab and green mango arriving full of flavour and in generous portions. Lemongrass tea, freshly squeezed juices and a variety of beers are on hand to quench the thirst and assist the digestion, while communal dining at large wooden table's maintains the relaxed and informal atmosphere.

The foodservice consultant, Ken Winch located in London has been responsible for the design of all the Hakkasan Group kitchens and bars and considers this installation to be the best so far. An opinion shared by Alan Yau and his team. The kitchen which is visible from the dining room but is not an open installation in the true sense of that description. It comprises a high standard of finishes and design detail and is smart, efficient in operation and easy to maintain and keep clean. In fact everything that Alan Yau demands of his back of house facilities.

Halton applies a total approach solution to Kitchen ventilation. Sufficient efficiency was needed to capture pollutants, but the lowest possible energy consumption according to the wishes of the owner. In tackling these constraints, it was decided to select the high efficiency Capture Jet hood, which is 30% more efficient due to its lower air flow rates. This adds up to direct savings in both running and initial costs. Halton Capture Jet technologies



were developed to create comfortable food service environment at reduced operational costs. This applies to both employee comfort and productivity.

Nothing is left to chance with supply and exhaust air system taken into account to create perfect working conditions. In the restaurant, the design approach eliminates odour migration from cooking to dining zones.

Fundamental to Halton Capture Jet system is design for purpose solutions whereby each system is tailored for the conditions of the specific application.

All ingredients for the best indoor climate were included.

Rabah Ziane  
Halton Foodservice



What's New?

## The Modern Concept for Flexibility and Economy Unipoint – Utility Services for Professional Kitchens

The Unipoint utility service system provides an efficient and cost-effective method of distributing services in commercial cooking operations. Unipoint systems are custom-made and expandable to accommodate virtually any cooking line-up. Pre-assembled off site with all internal services, the Unipoint eliminates the need for co-ordinating other trades allowing minimal costly preparatory work in bringing gas, water and electric services to a 'single point' of connection for final 'hoop up'. Cooking equipment can be easily changed or re-arranged, and clean-up becomes much easier when pipes, junction boxes and conduits are eliminated. Unipoint provides an aesthetic and hygienic solution for distributing services in professional kitchens.

### Flexibility and Efficiency

There is no need for expensive rewiring or piping when the cooking line-up is changed or rearranged. Additional appliances are easily accommodated through the addition of modules. Even utility tie-in is simplified, as quick-disconnect fittings can be provided for all electrical and plumbing outlets.

### Safety and Convenience

All piping and wiring is completely enclosed in the Unipoint isolated electrical and plumbing chases. Circuit breaker locations are designed for easy access and safety. Optional earth protection providing employee safety, and equipment protection is available for all electrical circuits. Also available is an exclusive interlock system which shuts off power when access panels are removed. All internal pipework and technical services are pre-assembled and tested off site.

### Full Function Capabilities

Developed for use in professional kitchens, the Unipoint modular services distribution system is entirely custom-made to suit each application, expandable to accommodate any cooking line-up. Any or all of the following utilities can be included in a Unipoint:

- Gas
- Electricity
- Hot Water (flow and return)
- Cold Water
- Steam Supply
- Steam Return



- Chilled Water
- Chilled Water Return
- Condensing

### Unipoint Models

- Wall type
- Island type

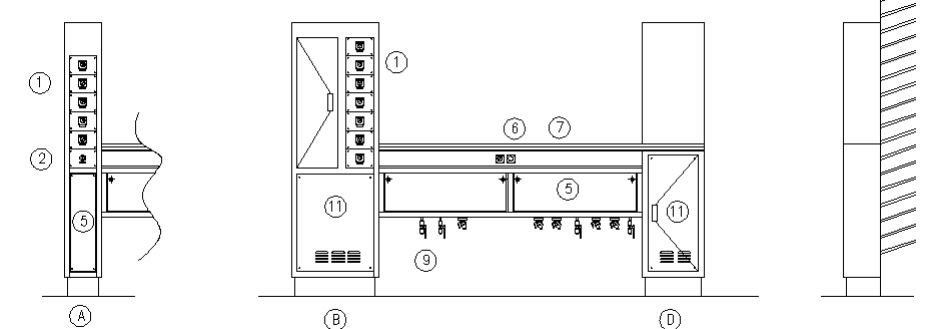
Unipoint provides a co-ordinated interface with ventilation systems. A wide range of optional equipment is available:

- Water Wash Control Panel
- UV System Control Panel
- Fire Suppression Control Panel
- Electrical Distribution Panel
- Ventilation Canopy Lighting Control
- Gas Solenoid Valve
- Fuel Shut-off Facility
- Cantilever Shelf Supports for High Level Equipment
- Water Taps
- 2-level Bumper rails
- Combined electrical and mechanical risers
- General purpose switched socket outlets

### Unipoint elements

1. Rotary Isolators
2. Emergency Fuel Shut-off (optional)
3. Fire Suppression (optional)
4. Electrical Distribution Board (optional)
5. Access Panels/Doors
6. Switched Socket Outlets (optional)
7. Conceal fixed sloping top
8. Pedestal Leg
9. Outgoing Services
10. Access Panels/Doors
11. Ventilated Access Panels/Doors
13. Telescopic Plinths

Model UPT-W - wall type



Model UPT-W - island type

