

# turbofan<sup>®</sup>

Halton VENTLESS CONDENSING HOOD



FRESH AIR  
THINKING.  
NO LIMITS  
COOKING  
& BAKING.

 **BLUE SEAL<sup>®</sup>**



*Ventless cook &  
bake where you  
want.*

Added flexibility when  
space is a premium - go  
ventless and add a hood  
on top of your oven

(VH33 / E33T5)

*For culinary creativity, unrestrained by space, unattached to limits.*

## The kitchen atmosphere is changing for good.

**The space constraints of a kitchen will often put a damper on both creativity and productivity – especially when cooking equipment needs to be crammed under a ventilation hood.**

**Thankfully, there's now a better way.**

The Turbofan Halton Ventless Hood provides free-range cooking space without the need for ducted ventilation. This means you can expand your operation to meet demand without having to expand your ventilation with costly changes.

This can also be a great option for setting up temporary and outdoor kitchens, or for cooking and baking in locations where new duct installation is not possible, such as food courts and historic buildings. Make the spectacle of cooking a drawcard with a central performance kitchen – or create a quick set-up at a special event with a self-contained unit.

By establishing cooking zones in unconventional areas you can make the most of open space to attract and enthrall patrons. There's no waste drain, no extraction vent, and no compromise. You can establish a Turbofan oven platform virtually anywhere, leaving behind only fresh air, great food and happy diners.

# You can use your space differently.

## *Cleaner, safer air*

Commercial kitchens should always be safe environments for both staff and patrons. While the obvious risks are given plenty of consideration, there's often an invisible factor that can significantly affect health and safety.

Turbofan's Halton ventless hoods ensure everyone can work and dine without being impacted by high heat emissions, unnecessary moisture levels or hidden air pollutants.

## *Greater independence*

The modern commercial kitchen has succeeded thanks to technology inspiring innovation and evolution. The arrival of the Turbofan Ventless Hood brings with it another breath of fresh air.

For businesses wanting to increase their production capacity or expand their menu the previous ventilation boundaries are no longer an issue. You can add any Turbofan 30 Series electric convection oven with a Halton ventless condensing hood and create a new independent cooking station without fuss or bother.

## *Cost-effective installation*

A kitchen ventilation system is generally one of the most complex aspects of any design and construction work. Building regulations, fire safety, exhaust air output and airborne pollutant control are all important considerations. These considerations can become seemingly insurmountable challenges when space is at a premium and costs need to be kept low.

Now you can sidestep the challenges when installing a new convection oven. All you need is power and space – the ventless hood will take care of your ventilation without the need for a bulky canopy or hefty costs.

## *A healthier overall environment*

It's not just by removing air contaminants that this equipment creates a healthier environment.

Ventilation is often the single largest user of energy in commercial kitchens. Running large systems for smaller operating requirements can be incredibly wasteful – both with the resources used and on the bottom line. With ventless technology you'll only use what is needed in a controlled and targeted manner.



bistro







# Here. There. Everywhere.

## *Bars & Restaurants*

Turbofan's ventless oven platform can form an integral part of serving takeaway, meal delivery and dine-in customers. For operators looking to change up their menus while remaining up to date with culinary trends and designs, the VH Series ventless hood provides freedom to alter the kitchen to increase front of house interface zones – all without knocking down any walls.

## *High-rise or heritage buildings*

It can be challenging to make changes to a kitchen at the best of times. In older buildings under heritage orders or high-rise structures without easy access to exterior vents, it can seem impossible. As ventless hoods do not need ducting to the outdoors, extra cooking space can be safely added without causing air quality issues or requiring expensive alterations.

## *Stadiums*

At busy events the combination of a ventless Turbofan 30 Series electric convection oven and a Turbofan cook 'n' hold system can be, quite literally, a game changer. Operators can serve food hot and fresh, with agility to increase their production without the need for additional exhaust canopies.

## *Convenience stores*

Let the smell of fresh baking bring the customers to your door. Turbofan convection ovens provide excellent cooking and baking capacity and can be easily used by unskilled operators. With this ventless system it's now possible to generate more sales without the costly expense of building a kitchen.

## *Temporary spaces*

Now you can cook and serve food practically anywhere with the Turbofan ventless hood. Create a pop-up restaurant or mobile food store in a non-traditional kitchen space, without worrying about smells, excess moisture and heat emissions. Easy to install and easy to move, these ventless hoods provide greater flexibility and effectiveness to the modern temporary kitchen.

*Things are only impossible until they're not.  
New spaces to serve - now you can think differently.*







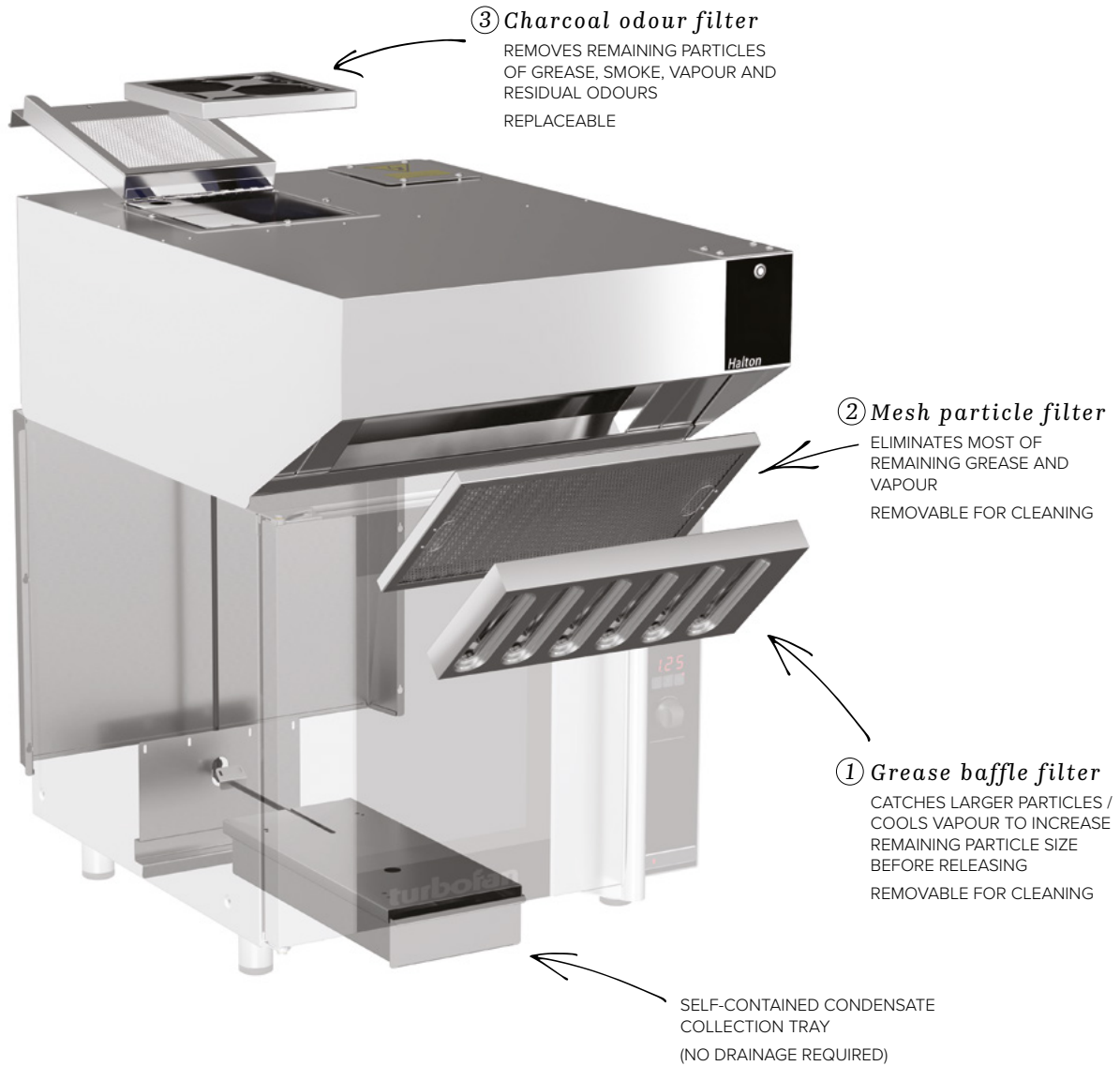
*Turbofan's ventless hoods are a great alternative to traditional ventilation.*

## Three's the magic number.

**The clever 3-stage filtering system of the Turbofan VH ventless hood ensures particulates, grease and odours don't linger in the kitchen or seep into the front of house environment. It's not quite 'magic' but, when you see the difference it will make, it may as well be.**

Turbofan VH ventless hoods are suitable for use in almost any commercial kitchens without the need for traditional Type-1 ventilation. When fitted to Turbofan electric convection oven system the hood complies with EPA 202 test method for less than <5mg/m<sup>3</sup> grease laden effluent limits thanks to the 3-stage filter.

The initial grease baffle filter catches larger particles and cools vapour, increasing the size of remaining particles so they can be trapped by the mesh particle filter. Both filters are removable for easy cleaning. Lastly, the replaceable charcoal odour filter stops any residual smaller particles of grease, smoke, vapour and odours from entering the atmosphere.







*More room to move.  
More air to breathe.  
More peace of mind.*

- Avoid unwieldy, costly installation of a canopy or ducted oven hood
- Meet EPA 202 test standards for particle emissions with confidence
- Make cleaning easy with an easily removable 3-stage filter
- Reduce heat emissions with a condensing heat exchanger for oven venting
- Circumvent the need for waste drain installation with a self-contained condensate collection tray
- Reduce noise and energy during various types of the cooking/idle process with an automatic 2 speed extraction fan system
- With an oven interlocked system, save on energy for use only when the oven is on

## THE RANGE.

### VH32

Dimension: 742mm x  
1017mm x 368mm

Compatible with E32D4 /  
E32T4 convection ovens



VH32 / E32D4 / SK32

### VH33

Dimension: 618mm x  
889mm x 367mm

Compatible with E33D5 /  
E33T5 convection ovens



VH33 / E33T5 / SK33-VH

### VH35

Dimension 918mm x  
1144mm x 364mm

Compatible with E35D6 /  
E35T6 convection ovens



VH35 / E35T6 / SK35

# Halton

VH Series Ventless Condensing Hoods are manufactured by Halton Company, USA, exclusively for Blue Seal Turbofan Convection Ovens.

## Your World. Our Commitment.

The Turbofan Series is environmentally friendly, with an average packaging weight reduction on all models of over 50%. Lowering the carbon footprint is a key initiative, achieved by sourcing construction and packaging materials that enable weight reduction targets to be established.

All packaging, carton packaging and pallets applied to the Turbofan Series product are 100% recyclable and form part of our planet friendly practices strategy.

## On call service where you are.

Our fully equipped on-site test kitchen offers prospective customers the opportunity to experience the new Blue Seal Turbofan Series first hand in a commercial cooking environment.

Demonstrations are available on request and are conducted by experienced and knowledgeable personnel.

Our experienced and highly skilled technical support staff, together with a network of over 200 field service engineers provide excellent support to customers throughout the UK and the Republic of Ireland.

For immediate access to Blue Seal's Technical Service Department, phone 0121-327-6257 between the hours of 8:30am and 5pm, Monday to Friday.

If your call is outside these hours we can direct you to a service provider in your area.

[www.blue-seal.co.uk](http://www.blue-seal.co.uk)





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an Ali Group Company



The Spirit of Excellence