USR-F – Capture Ray™ low profile and freestanding hood (CE)

Overview

USR-S hoods are suitable for LEED[1] projects and can be used in open or closed kitchens, particularly the Quick Service Restaurants located in dense urban areas or whose ducts are difficult to access. They are designed to capture pollutants generated by electric fryers and griddles more efficiently as they are located closer to the cooking appliances.

USR hoods are equipped with the UV Capture Ray™ technology that neutralises the grease carried by the exhausted air. By carefully selecting the number of UV lamps, airborne cooking odours will be so minimal that it can negate the need to discharge the vitiated air at high level from the building. Eliminate neighbourhood and safety concerns, establish your restaurant wherever you choose, and save a great deal on your energy bill and cleaning costs.

USR hoods are also equipped with the Capture Jet™ technology.

The free standing model USR-F is also equipped with side Capture Jets to enable a large opening on the sides. This model also has a services distribution unit on its back.

- Minimum space used.
- Considerable energy savings: Up to 50% reduction in exhaust airflow rates thanks to front **Capture Jets**.
- The side **Capture Jets** allow a large opening of one or both sides for the passing of the fries baskets.
- Savings on maintenance and enhanced safety: Two-level filtering with highly-efficient **KSA cyclonic filters** (UL, NSF and LPS 1263 certified). Neutralisation of remaining grease

Halton reserves the right to alter products without notice.

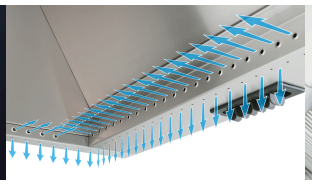
particles and vapours due to **Capture Ray™** technology.
- The drastic reduction of the grease deposits lowers the cleaning costs for ductwork and exhaust plenums and raises hygiene and fire safety to the highest level.
- The **Capture Ray™** technology also reduces drastically the odour emissions.

- Total access security to UV-C lamps.
- USR-FOD – The UV On Demand option activates the lamps only when cooking appliances are actually used and saves up to one lamps set where other UV systems require two.
- Equipped with **Halton Connect** IoT (Internet of Things) platform with advanced 24/7 distant monitoring capabilities.
- Highest value of ownership thanks to **Halton Connect & Care** smart services available as an option from kitchens commissioning.
- **Halton Skyline** LED culinary light provides the best visual comfort while contributing to further improve the safety and the energy savings.
- When extended to the whole kitchen, the Human Centric version of **Halton Skyline** directly contributes to chefs' and their teams Wellbeing.
- Integrated self-supporting.
- Services distribution on the back of the hood equipped with the electric plugs for the fryers/ griddles.
- Performance tested independently in accordance with the ASTM 1704 Exhaust airflow rates calculated on the basis of this performance and the calculation of cooking appliances' heat loads.

(1) Leadership in Energy and Environmental Design

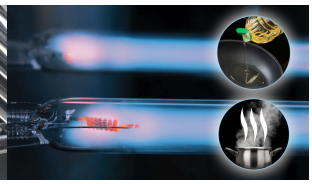
More about the main embedded technologies

Halton Connect



Capture Jet™

KSA Filters



Capture Ray™ On Demand

Halton Skyline

Recommended combinations with other products or technologies

USR Hoods can be combined with other Halton technologies or products in order to further

enhance the performance of your kitchen, whether talking about the energy savings, safety, Indoor Environment Quality (IEQ) or Impact on the environment.

Further increase the energy savings and improve the working conditions of the staff
Go for M.A.R.V.E.L. energy saving technology for kitchens ventilation

Establish your kitchen wherever you chose and increase once more the energy savings
Go for PolluStop and Aerolys exhaust and supply Air Handling Units

Get peace of mind by making no compromise on fire safety
Go for the factory pre-installed FSS Fire Suppression System

Optimize the ductwork cleaning costs and further improve your safety
Go for KGS grease deposition level monitoring system for ductwork

Tietoja Halton Connect & Caresta

Halton Connect on pilvipohjainen IoT-alusta, joka mahdollistaa Haltonin suunnittelemien ratkaisujen etävalvonnan ja -käytön. Etävalvonnan ansiosta mahdolliset vikatilanteet voidaan ratkaista kustannustehokkaasti ja nopeasti. Myös vuosihuoltojen ja tarkastusten suunnittelu ja toteuttaminen on yksinkertaista, ja asiakas voi olla varma että hänen järjestelmänsä on aina oikein huollettu.

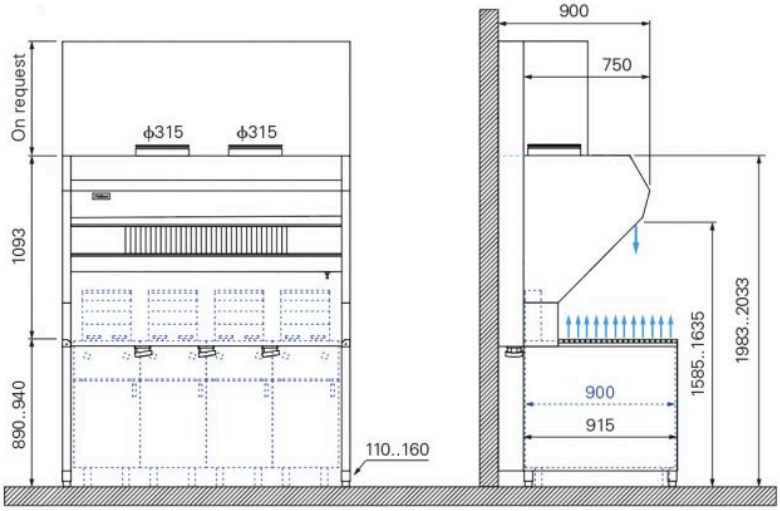
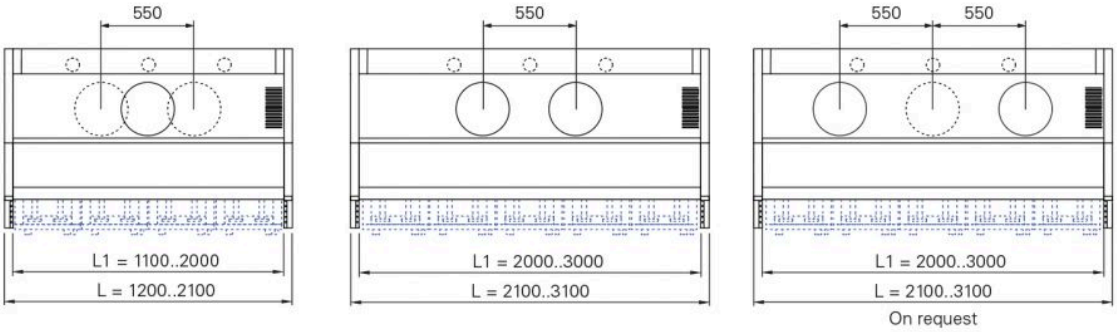
Olosuhteet kohteissa muuttuvat, joten myös järjestelmien on pysyttävä muutoksessa mukana. Haltonin huoltosopimusasiakkaat saavat käyttöönsä etävalvonnan lisäksi tehostustyökalut ja monipuolisen raportoinnin. Näin järjestelmää voidaan helposti muokata ja optimoida koko sen elinkaaren ajan.

Halton Connect **ammattikeittiön ilmanvaihtoon**

Tietoja Halton Skylinesta

Halton Skyline on ensimmäinen erityisesti ammattikeittiöihin kehitetty LED-pohjainen valaistustekniikka, joka tuo riittävästi valotehoa keittiöihin ilman häikäistymisvaaraa. Halton Skyline on saatavilla Haltonin huuviin, ilmastointikattoihin ja keittiöiden ja ravintoloiden muihin tiloihin, joko integroituna kokonaisuutena tai erillisinä valaisinratkaisuina.

- Parantaa erinomaisen väritoistonsa ansiosta ruokaturvallisuutta ja tekee samalla ruuasta houkuttelevamman.
- Luo miellyttävämmän työympäristön ja parantaa merkittävästi keittiön työturvallisuutta.
- Tuo keittiöön ihmiskeskeisen valaistuksen, jonka ansioista henkilökunta voi paremmin.
- Tuo merkittäviä energia- ja huoltokustannussäästöjä.

Dimensions

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