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



Overview

USR hoods are suitable for LEED (Leadership in Energy and Environmental Design) 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 on the front.

The free standing model USR-F is also equipped with side **Capture Jets** to enable a large opening on the sides for passing of the fries baskets. The inclined front improves the view of the cooking surfaces (negative overhang) for better working comfort.

This model also has a services distribution at the rear of the unit for perfect integration of the cooking appliances' power supplies.

Considerable energy savings

- Up to 50% reduction in exhaust airflow rates due to **Capture Jet™** technology.

Halton reserves the right to alter products without notice.

- Possibility to extend the airflows reduction to up to 64% with **M.A.R.V.E.L.** energy savings technology.

Improved safety and maintenance savings

- **KSA cyclonic aerosol separators** complying with EN 16282-6, 95% efficient on 10 microns particles or larger (also UL, NSF and LPS certified).
- Neutralisation of remaining grease particles and vapors after mechanical filtration thanks to the **Capture Ray™** technology.
- The drastic reduction in grease deposits greatly lowers the cleaning costs for the ductwork and the exhaust plenums. Hygiene and fire safety are at an optimum level.
- The **Capture Ray™** technology also reduces drastically the odors emissions and enables establishing restaurants in dense urban sites.
- Total access security to UV-C lamps.
- 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.

Other features and benefits

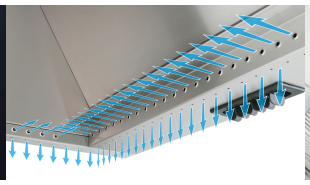
- HACCP certified (Hazard Analysis Critical Control Point).
- Minimum space used.
- Integrated self-supporting structure.
- The side **Capture Jets** allow a large opening of one or both sides for the passing of the fries baskets.
- Services distribution on the back of the hood equipped with the electric plugs for the fryers/ griddles.
- No need for an extra duct for the **Capture Jet™** technology.
- Capture Jets are automatically switched off when the hood is not used or operates at a minim airflow.
- 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.
- Exhaust airflow rates determined with a EN 16282-1 based calculation method taking into account the loads of the cooking appliances, the configuration of the extract system and its capture and containment efficiency.
- Capture and containment efficiency tested in accordance with the ASTM 1704 standard.
- Quick and easy commissioning. Hoods delivered "ready to install", with all accessories included, such as light fitting, T.A.B.™ taps and dampers for quick balancing on-site.
- Sturdier and easier to clean- Less parts and less joints. Stainless steel construction.

Suspended version available USR-S.

More about the main embedded technologies



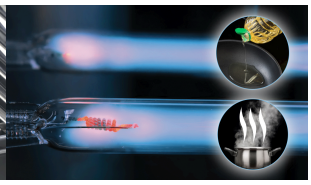
Halton Connect



Capture Jet™



KSA Filters



Capture Ray™
On Demand



Halton Skyline

Recommended combinations with other products or technologies

To further enhance the performance of your kitchen, whether talking about the energy savings, safety, Indoor Environment Quality (IEQ) or the kitchen's impact on the environment, here are couple of combinations with other Halton products or technologies we recommend you.



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

About Halton Connect & Care



Halton Connect is a state-of-the-art IoT (Internet of Things) platform whose core is an advanced cloud-based portal. It enables 24/7 remote monitoring of the solutions designed by Halton. It allows access to important and useful information along with powerful data analytics to the end users. It also provides crucial information to our engineers. In return, they can remotely and safely control all systems and their settings when required.

This digital “two directions” technology opens the way to Premium Services that are vital to keep the performance of the systems and technologies at the initial design level and during the entire lifecycle. Even better! They enable continuous optimisation of your systems, resulting in even lower operating costs.

Halton Connect for commercial kitchen ventilation

About Halton Skyline



Halton Skyline is the first LED based lighting technology specifically developed for commercial kitchens. Everyone agrees the light it provides is simply the closest possible to natural light. Halton Skyline is embedded in Halton’s hoods, ventilated ceilings and hard false ceilings. Also available as standalone light fittings, its use can be extended to all areas of kitchens.

Halton Skyline represents a unique set of real benefits for the chefs, their staff and even their guests when it comes to display kitchens.

- A Culinary Light that remarkably respects the food colour and plasticity from raw ingredients to plated presentation
- A Culinary Light that also improves the working conditions while playing an active role in the kitchen safety
- A Human Centric light that follows your biorhythm to further improve the working conditions and staff Wellbeing
- A state-of-the-art lighting technology that, at its core, saves significantly on energy and maintenance

Dimensions

USR-F **USR-FOD**

