

DEMAND CONTROL KITCHEN VENTILATION SYSTEM - DCKV

The purpose of the DCKV system is to save energy and control ventilation, depending on cooking activity, in commercial kitchens. This is achieved by continuously measuring the temperature in the extract canopy duct/s and controlling the extract fan/s and supply fan/s, by using Variable Frequency Drives (Inverters).

MAIN FEATURES

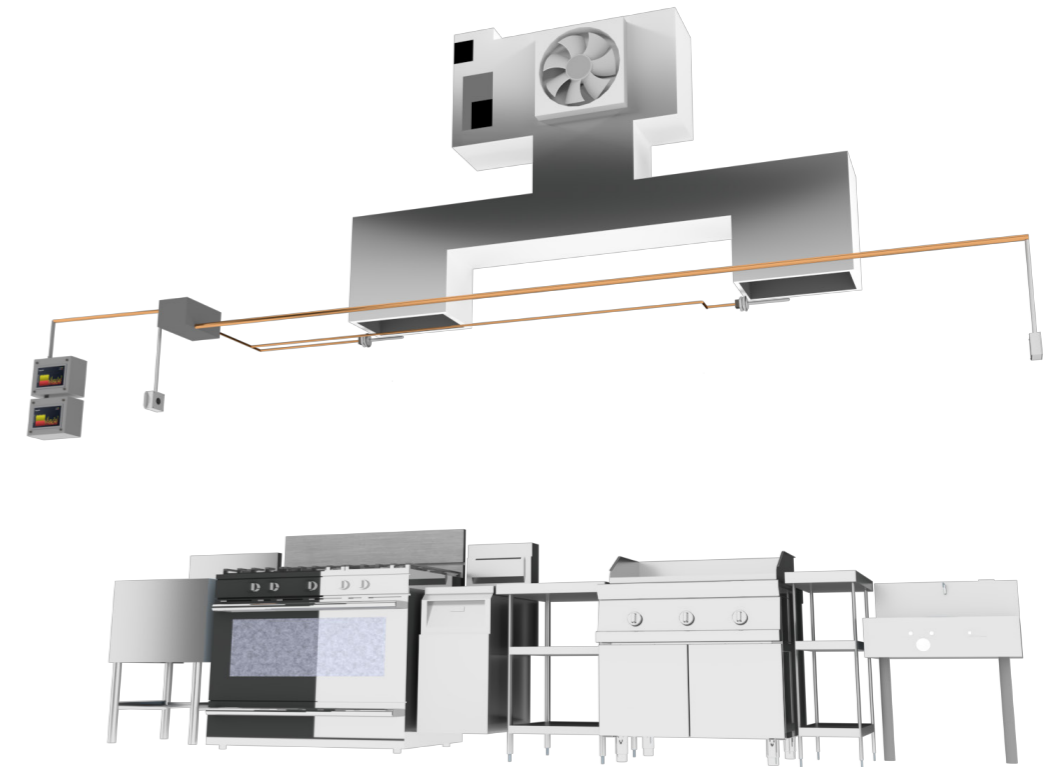
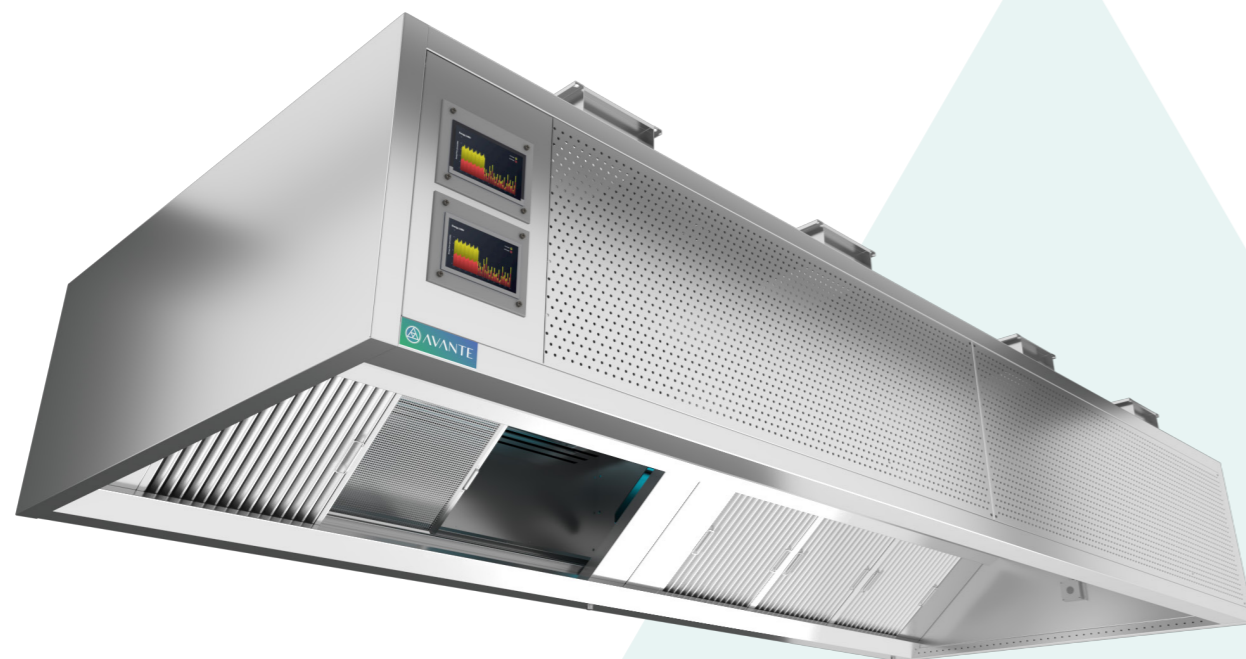
- A demand-based ventilation control system Modulates the extract and supply fans in line with cooking activity
- Integrates into the cooking hood as a retrofit solution
- Compatible with any size / type of hoods
- Provided with balancing dampers
- Remote access: we can monitor key system KPI's such as fan speeds, temperature, and air flows. Faults can be quickly identified and often fixed remotely, maintenance needs can be identified, and performance optimized, all without attending site

OPTIMIZED ENERGY SAVINGS

- Typical ROI is 1.5 years
- Up to 80% fan energy savings and up to 40% conditioned air energy saving
- Massive carbon reduction

ASSOCIATED SERVICES

- Installation inspection
- Testing and commissioning
- Energy consumption Audit
- Installed as either retrofits or new builds



SYSTEM COMPONENTS

The main components of our DCKV system are:

- Temperature sensors, mounted in the canopy duct, behind the filters (in the main extract air-flow)
- Optic sensors (class-2 laser with block-detection safety protection), spanning the length of the extract canopies.
- Display Unit, to provide an operational interface (and high-temperature audio alarm, when applicable) for the user
- Sensor / processor unit/s, are localized 'hubs' into which sensor equipment is plugged
- Variable speed drives (inverters) to control the speed of the extract fans.
- Remote access via GPRS modem

