



Optics Driven Demand Controlled Kitchen Ventilation



FASTER, SMARTER, SAFER.

ADVANCED HOOD CONTROLS WITH OPTICAL PRECISION.

Accurex hood controls with integrated optical sensors provide immediate smoke and steam detection, supplementing traditional temperature sensors to provide significantly faster response times. When plumes of smoke or steam trigger the optic sensors, exhaust fans respond rapidly at maximum volume. This enhances safety and air quality, particularly in high-smoke or steam environments where traditional controls rely solely on heat load changes. These controls are factory-installed, offering an extra layer of convenience and cost savings. This sophisticated advancement provides a simplified solution to commercial kitchen ventilation systems, perfectly suited for today's evolving cooking demands.

THE ACCUREX ADVANTAGE

■ **Ideal For High Steam, Low Temperature Environments:**

This system excels in these applications, enhancing fan speed control accuracy compared to temperature-driven systems, ensuring optimal performance even in demanding environments.

- **Faster Response Times:** Accurex's hood-mounted temperature sensors respond up to five times faster than duct-mounted temperature sensors. When paired with optional optics sensors, this enables quicker airflow modulation and more efficient system operation.

Typical Applications/Equipment

- Convection or combi ovens
- Braising pans
- Steamers
- Kettles
- Tilt skillets



- **Simple Installation:** Factory-installed, dedicated hood control boards and plug-and-play connections limits field labor, cutting installation time and costs.
- **Up to 50% Fan Turndown:** The XKC-DCV-S and the XKC-DCV-A controls adjust fan speeds when peak exhaust rates are not required, reducing airflow and achieving electrical savings of up to 88%. When paired with Accurex's industry-leading make-up air unit technology, which include multiple heating and cooling configurations, gas and electric usage are further reduced resulting in significant cost savings.
- **Automatic Fan Speed Adjustment:** The XKC-DCV-A controls package monitors both cooking temperatures and smoke production, modulating exhaust and supply fan speeds for optimized energy use.

CONTROLS COMPARISON

	XKC-CV	XKC-DCV-S	XKC-DCV-A
Constant Volume	✓		
Demand Controlled Variable Volume		✓	✓
Optional Optics			✓
Temperature Interlock	✓	✓	✓
Ideal For Exhaust Systems > 2000 cfm		✓	✓
Ideal For Exhaust Systems < 2000 cfm	✓		
Ideal For Low Temp, High Smoke			✓
Simplified Diagnostics	✓	✓	✓
Factory-Installed	✓	✓	✓
PCB Plug-and-Play Design	✓	✓	✓
AutoScrubber™ Hood Control			✓
Easy-To-Use Touchscreen	✓	✓	✓
Optional Multiple Touchscreens			✓
Adjustable Set Points	✓	✓	✓

