



» ACCUREX[®]

COMPLETE KITCHEN VENTILATION SYSTEMS

CAN A KITCHEN
VENTILATION
MANUFACTURER
MAKE YOUR
LIFE EASIER?

We like to think
so. That's why
we're committed
to accountability
and simplicity.
Every day. In each
product we engineer.

Building a commercial kitchen comes with a lot of tough decisions. We'll make sure choosing your ventilation system isn't one of them.

You need equipment that's easy to use, simple to maintain, and ready to withstand even the most demanding kitchen environments. For more than seven decades, we've manufactured equipment you can trust – on day one and for years to come.

Explore all that's available throughout this guide knowing we're with you every step of the way – from sourcing your system to getting it up and running.



 ACCUREX®

KITCHEN VENTILATION SYSTEMS: THE OVERVIEW

Whether you're a pro at setting up commercial kitchens or this is your first time, we make the process easy. We'll help you select a powerful, durable system that meets your team's exact needs.

Let's start with a quick breakdown of all the key parts in a kitchen ventilation system.

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TYPICAL COMMERCIAL KITCHENS

Typical back of house commercial kitchens face similar challenges, cost effective capture while maintaining a relatively comfortable environment. See how Accurex's complete system solution can elevate your kitchen to more than typical.



SCAN TO
VIEW OUR
ONLINE
INTERACTIVE
TOOL

DIRECT GAS HEATED MAKE-UP AIR UNIT

Combining flexibility with expanded heating, cooling and airflow capacities

We offer the widest range of make-up air products including untempered, heated and/or cooled units. Accurex leads the industry in airflow reduction for tempered units, with an optimized cooling system design and a bypass patented damper for industry-leading direct-gas heat. Installation is made simple with features like single point power and a compact, integral design. Our most innovative make-up air unit yet, model XDGX, now includes packaged direct expansion cooling and has been redesigned to safely operate with A2L refrigerant R-454B, while still providing the benefits of direct gas-fired, 100% outdoor tempered air.

ACCUREX CONTROLS | VARIABLE VOLUME

Energy and cost-saving demand controlled kitchen ventilation

Our control systems feature intuitive full-color touchscreen technology and simplified tool-free interface mounting with fewer parts and less wiring for easy installation and streamlined operation. Experience energy and cost savings with industry-leading turndown capabilities, high-efficiency motors, temperature probes and optional optic sensors for total comfort throughout your operation.

DIRECT DRIVE UPBLAST EXHAUST FAN

Industry leading durability and efficiency in rooftop restaurant exhaust

Our broad and flexible exhaust fan offering provides leak-proof construction with welded fan housings and greater efficiencies that allow for smaller fans and lower costs. Our Greenheck Vari-Green® electronically commutated motor can provide additional electrical savings 20-70% over traditional motors and is virtually maintenance free with no belts or bearings to replace.

JEREMIAS® ZERO CLEARANCE | UL 2221

Superior prefabricated grease duct design provides a complete solution

We've partnered with Jeremias to offer prefabricated UL listed grease duct, factory-built and engineered specifically for commercial kitchens, bringing faster installation and increased safety when integrating with Accurex commercial kitchen ventilation systems.

EXHAUST ONLY | WALL CANOPY HOOD

Comfortable kitchens, low exhaust rates and excellent performance

The most cost effective and flexible commercial kitchen hood option. Accurex® offers a full line of UL Listed type 1 and type 2 commercial kitchen hoods – configured to fit your kitchen space and overall needs.

ALTERNATIVE COMMERCIAL KITCHENS

Most commercial kitchens share the same challenges, however, certain situations, including the need for improved space comfort or grease filtration may drive alternative design in the ventilation system. For systems demanding higher comfort levels in the kitchen or those looking for improved indoor air quality, Accurex's dedicated outdoor air systems (DOAS) provides full tempering control of outdoor air, replacing the makeup air unit on a typical layout. And for situations demanding high levels of grease removal, commonly seen in metropolitan areas, Accurex's Grease Trapper Pollution Control Units significantly bolster the system's grease and odor capture.

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GREASE TRAPPER ESP | POLLUTION CONTROL UNIT

Remove grease, smoke and odors from the kitchen exhaust airstream

Accurex sets the standard in grease and smoke removal with high-performance pollution control units offering a full line of mechanically filtered and electrostatic precipitator units that are both listed to the UL 8782 standard.

DEDICATED OUTDOOR AIR SYSTEMS (DOAS)

Humidity and cooling control for the ultimate in commercial kitchen comfort

Fully conditioned (heat, cool, and dehumidify) outdoor air at the precise level you need. Engineered to condition and efficiently deliver 20 - 100% outside air from 500 - 18,000 CFM, with up to 70 tons of packaged cooling.

JEREMIAS® ZERO CLEARANCE SINGLE & DOUBLE WALL | UL 1978

Superior prefabricated grease duct design provides a complete solution

We've partnered with Jeremias to offer prefabricated UL listed grease duct, factory-built and engineered specifically for commercial kitchens, bringing faster installation and increased safety when integrating with Accurex commercial kitchen ventilation systems.

AUTO SCRUBBER | WALL CANOPY HOOD

Comfortable kitchens, low exhaust rates and excellent performance

The self-cleaning hood eliminates daily filter removals and manual maintenance - saving you hours of costly labor and ensuring a safe and sanitary kitchen. Simply program the cleaning cycle schedule, and the Auto Scrubber cleans both sides of the filters and inside of the exhaust plenum. The hood's fully contained wash system and airstream design ensures optimal filtration, premium grease extraction, and a reduced fire risk.



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ONLINE
INTERACTIVE
TOOL

WHAT IS IT?


A stainless-steel hood installed above cooking surfaces to capture byproducts products of cooking, including grease, heat, and smoke.

HOW DOES IT WORK?

Captures and contains heat, grease, and smoke then pulls the contaminated air through filters to remove larger grease particles and then exhausted through the rest of the system.

WHY ACCUREX?

- Patented grease extraction technology
- Energy-efficient, performance-enhancing lip technology increases effluent capture at lower required exhaust volume
- Standing seam construction for superior strength and reduced weight
- 18-gauge stainless steel construction




Wall Canopy Hoods

One of the most effective hoods on the market, with performance only Accurex can deliver.

TWO OPTIONS

1 | EXHAUST ONLY
2 | AUTO SCRUBBER



Single Island Canopy Hoods

Effective canopy hoods for open space applications, including show cooking.


TWO OPTIONS

1 | EXHAUST ONLY
2 | PIZZA HOOD



Crossover Hood

Smaller footprint than a wall canopy hood and offers a reduced exhaust airflow rate than typical backshelf-style hoods.




Backshelf Hoods

Where a traditional canopy hood won't do - or just won't fit - we have the solution.

TWO OPTIONS

1 | EXHAUST ONLY
2 | EXHAUST ONLY W/ FLUE BYPASS




Heat & Condensate Hoods

Efficient removal of heat and odor over non-grease appliances means more comfort for kitchen staff.

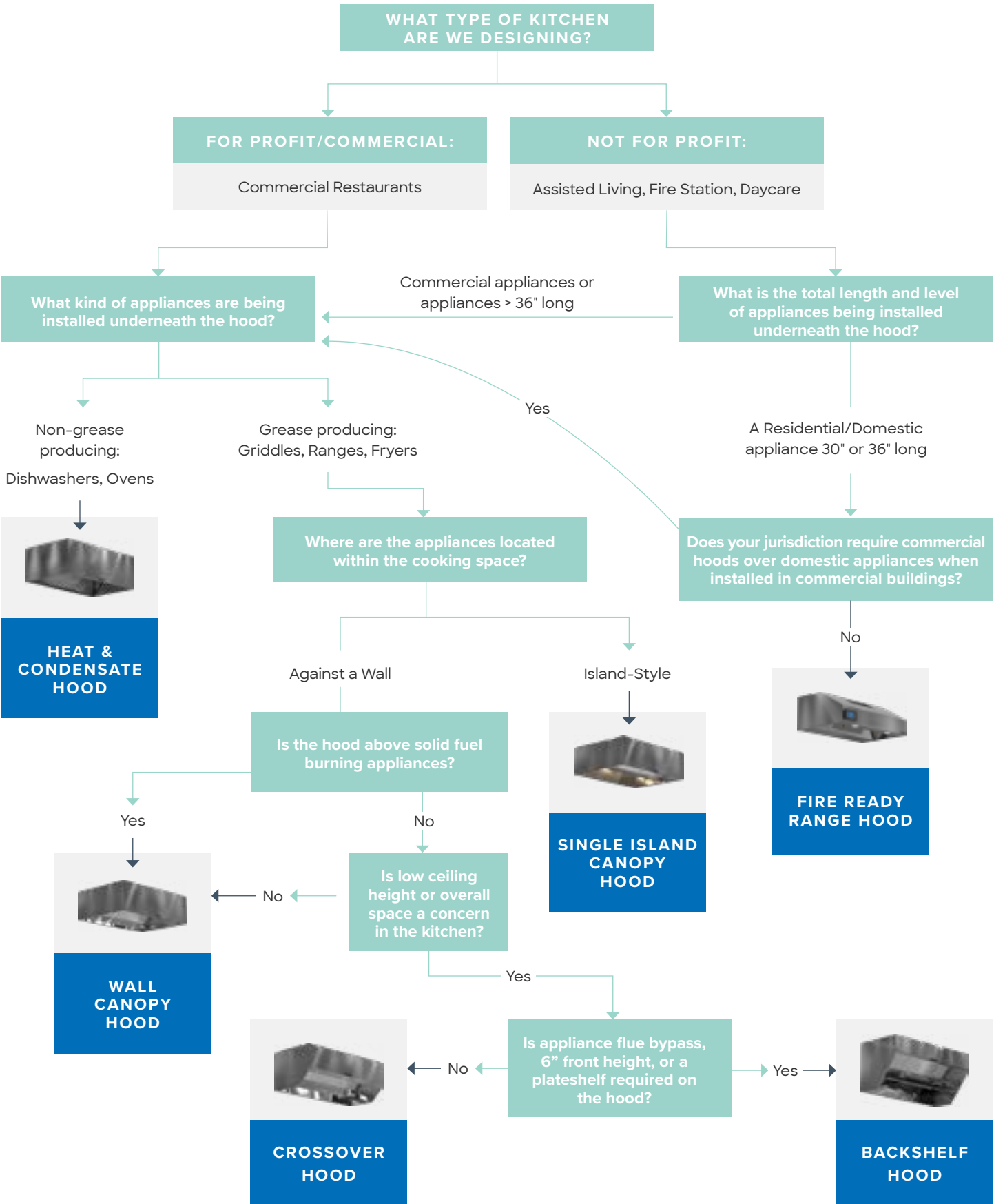
TWO OPTIONS

1 | HEAT & FUME
2 | STEAM & CONDENSATE



Fire Ready Range Hood

Pre-engineered for ventilation and fire suppression for use in nursing homes, dormitories, office lunchrooms, and more.



WHAT IS IT?

Removable metal device installed within an exhaust hood to capture grease at the hood, preventing buildup within the ductwork, fan, or roof deck.

HOW DOES IT WORK?

Captured air must pass through grease filters before moving through the rest of the system. Within the filters, that air is manipulated or redirected to encourage the removal of grease particles from the airstream.

WHY ACCUREX?

- Patented grease-extraction technology
- Grease X-Tractor filters provide high performance with minimal cost
- Grease Grabber filters provide unmatched levels of grease removal
- Autoscrubber hood systems clean filters in place

WHAT IS IT?


Systems that ties all portions of the kitchen ventilation system together, so they operate in tandem and communicate.

HOW DOES IT WORK?

In a typical system, temperature sensors within the hood and switches within the fire system communicate the cooking load and fire status to the control system. The system uses this information to calculate, based on the fan speed, how to operate in the current conditions.

WHY ACCUREX?

- 50% turndown capability
- Intuitive, full-color touchscreen
- Tool-free interface mounting
- Seamless design that avoids grease build up
- Constant and variable volume options
- Full-system interconnection and integration
- Can control up to 8 hoods and 8 fans
- Optional optic sensors allow rapid response to smoke or steam presence




Grease-X-Tractor™ Filter

Ideal for medium grease applications with the best fire barrier in the industry.



Grease Grabber Dual-Stage Filtration System

Our dual-stage system removes 100% of grease particles 8 microns and larger out of the airstream – for heavy grease applications.




Standard Baffle Filter

Simply designed for light-duty grease applications.



Accurex Controls | Constant Volume

A simple, efficient way to operate your entire kitchen ventilation system.



Accurex Controls | Variable Volume

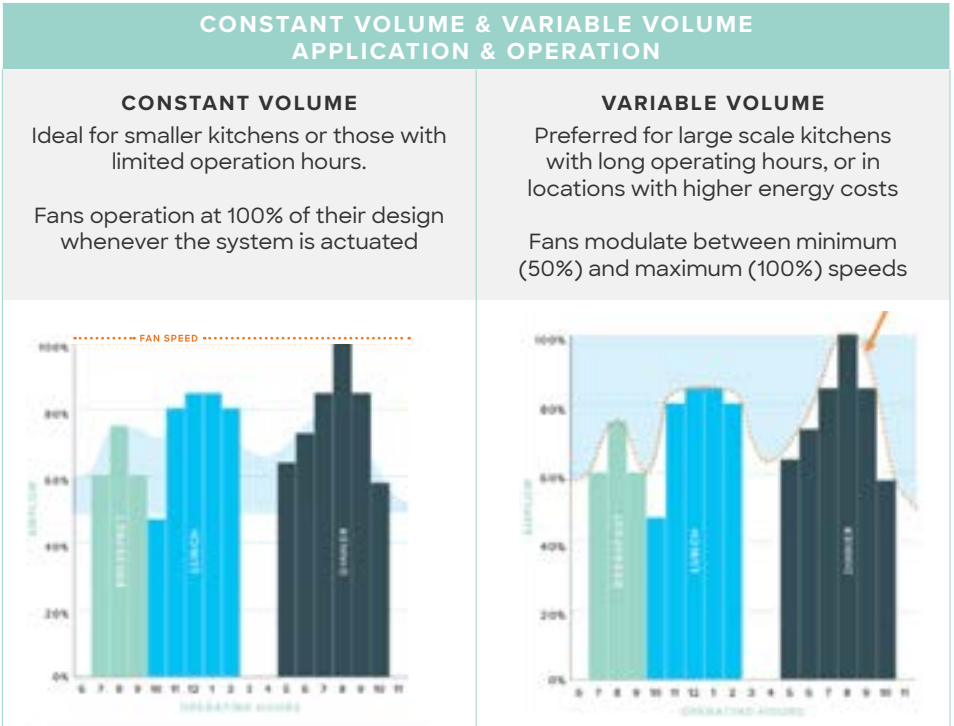
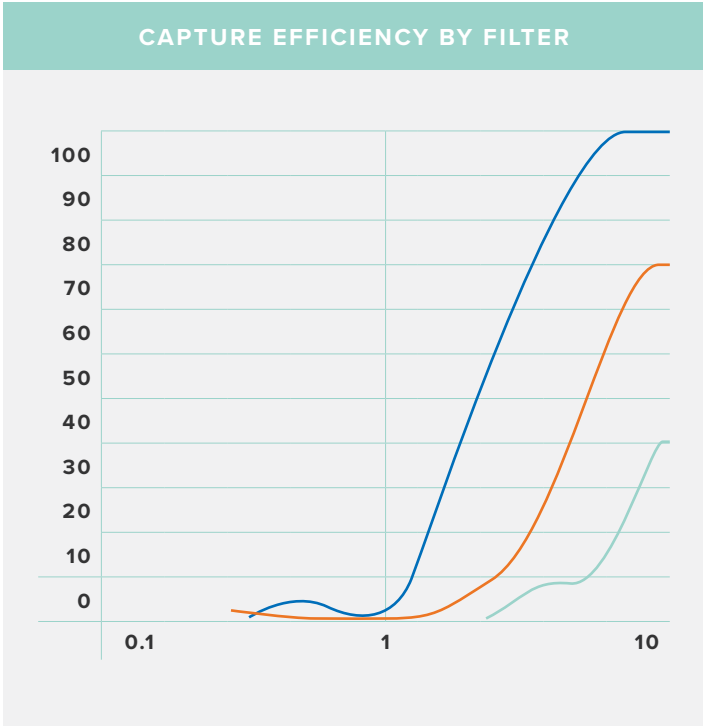
This economical quick-response control system senses heat input from the cooking operation.



Accurex Controls | Variable Volume Advanced

Heat and optic sensors, coupled with touchscreens, provide additional control in high smoke or steam applications.

PARTICLE SIZE MICRONS	GREASE-X-TRACTOR™	GREASE GRABBER	STANDARD BAFFLE
0.35	2	0	0
0.47	2	4	1
0.62	0	6	0
0.84	0	2	0
1.14	0	5	0
1.44	1	13	0
1.88	3	40	0
2.57	8	74	0
3.46	26	95	6
4.69	43	100	8
6.2	64	100	22
8.37	69	100	28



VARIABLE VOLUME ENERGY SAVING POTENTIAL

In conjunction with a Greenheck Vari-Green® motor and direct gas-fired make-up air units featuring our patented barometric bypass damper, our Variable Volume Controls provide 50% airflow reduction leading to greater savings on gas and electric usage of the unit.

ACCUREX CONSTANT VOLUME	ACCUREX VARIABLE VOLUME	OTHER VARIABLE VOLUMES
Min. fan speed	100%	100%
Min. electrical use	100%	100%
Min. fan speed	50%	80%
Min. electrical use	12% Min. electrical use	51%

WHAT IS IT?

A system, required within hoods above grease-producing appliances, to detect and suppress any kitchen fire events.

HOW DOES IT WORK?

Upon extreme heat, electronic or mechanical fire detection methods will trigger, activating the fire-protection system and releasing a wet chemical agent to suppress the kitchen fire.

WHY ACCUREX?

- pH fire suppression agent is noncorrosive to stainless steel and can be safely cleaned with water and a sponge
- High nozzle placement keeps the system out of the staff’s way
- Factory pre-piped for less jobsite installation time and cost
- Multiple configurations available, compatible with nearly all appliances



Mechanical Detection

Fusible links designed to monitor for fires, burst, and drop fire-suppression solution once temperatures reach break point.

- 1 | AMEREX® KP MECHANICAL DETECTION
- 2 | ANSUL® R-102
- 3 | ANSUL® PIRANHA
- 4 | ANSUL® R-102 OVERLAPPING



Electronic Detection

When temperature in the hood reaches threshold, an electronic signal is sent to activate the fire suppression system.

- 1 | AMEREX® KP ELECTRONIC DETECTION
- 2 | AMEREX® ZONE DEFENSE



Fire Suppression System Options & Accessories

Visit Accurex.com to view the options and accessories available for our fire suppression systems.

	APPLIANCE SPECIFIC	OVERLAPPING
SYSTEM FEATURES	Each appliance has a specific nozzle drop and location to protect it	Drops are equally spaced along the length of the hood and cover all appliances with overlapping cones of protection, with few exceptions
UL LISTING	UL 300	UL 300
INITIAL COST	Lower	Higher
FLEXIBILITY	Lower	Higher
TYPICAL APPLICATION	Static appliance lines, those with many shelves or salamanders, and systems where space and upfront costs are key	For kitchens desiring flexibility or cooking lines with heavy protection requirements
APPLIANCE EXCEPTIONS	None - Nearly all appliances can be configured with appliance-specific systems	Upright broilers, salamanders, and similar will still require appliance-specific nozzles incorporated within the overlapping system
DUAL AGENT (WATER) OPTION	No	Yes

WHAT IS IT?

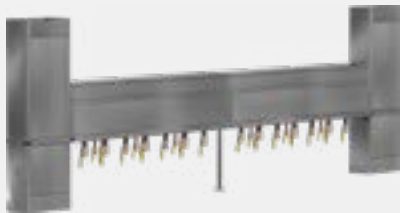
A pre-engineered package configured for a specific kitchen layout to provide quick and easy connections from site utilities to appliances.

HOW DOES IT WORK?

Electric and plumbing quick-connects are installed along the length of the unit, allowing for easy connection flexibility.

WHY ACCUREX?

- Fast installation
- Easy-to-clean stainless-steel exterior
- Concealed wiring and connections for safety
- Fully configurable, factory tested, and UL Listed
- Available with an array of utilities, including natural gas, electric, hot/cold/filtered water



Utility Distribution System

Make changes to your cooking equipment configuration at any time without expensive contractor rework. Available in wall and island styles, expandable to accommodate virtually any cooking lineup.



Utility Distribution Options & Accessories

Visit Accurex.com to view the options and accessories available for our utility distribution systems.

FEATURES & BENEFITS	
UL LISTED, NSF APPROVED	Factory tested and certified to all relevant standards.
APPEARANCE	Constructed of easy-to-clean, 16-gauge, 300 series stainless steel; area between hood and UDS has concealed connections and filler panels
CONFIGURABILITY	Accommodate any lineup with wall or island units
FLEXIBILITY	FlexConnect connections make moving equipment easy without the headache of re-piping
SIMPLIFY COORDINATION	Single point of connection for gas, electricity, water, and optional utilities simplifies multiple trade coordination
OPTIONS AND ACCESSORIES	Configurable gas, electrical, and/or water connections, with available options including E-Stop, and an Uninterruptible Power Supply (UPS)
MOBILITY	Unlike a field-constructed utility wall, this equipment goes where you do

WHAT IS IT?

A supplemental system, inline to the ductwork, designed to greatly reduce grease and odor from the airstream before exhausting outdoors.

HOW DOES IT WORK?

Units utilize multiple modules of filters or electrostatic precipitator to remove grease, smoke, and odor from the kitchen exhaust or electrostatic precipitator cells - especially important in multi-use buildings and metropolitan areas.

WHY ACCUREX?

- Durable, 16-gauge stainless steel construction
- Easy installation with plug-and-play controls and flexible configuration
- Pure carbon trays for effective odor filtration
- Automatic washdown sequence within the Grease Trapper ESP model
- UL Listed with fan and motor outside of the airstream
- Easy-access, latched doors





Grease Trapper

Significantly reduce grease and mitigate odor from the exhaust airstream with a four-stage filtration system that also monitors the need for filter replacement.



Grease Trapper ESP

Dial in on efficient grease, smoke, and odor removal with our high-performance electrostatic precipitator cells with a self-cleaning system that minimizes maintenance duties.

	GREASE TRAPPER	GREASE TRAPPER ESP
		
FIRST COST	\$	\$\$
ANNUAL OPERATING COST	\$\$	\$-\$\$
SELF CLEANING	No	Yes
STATIC PRESSURE CONTRIBUTION	Higher	Lower
FILTRATION EFFICIENCY	Decreases with use	Constant
INSTALLATION COORDINATION	Requires mechanical installation coordination for the PCU itself (and fire suppression distributor)	Requires mechanical, plumbing, and electrical coordination (and fire suppression distributor)
SMOKE REMOVAL	Low	Low
MAINTENANCE	<ul style="list-style-type: none">• Multiple filter replacements required each year with frequency determined by the cooking type and amount (check local codes)• Pressure wash interior of unit• As needed carbon tray replacement	<ul style="list-style-type: none">• Occasional manual filter and ESP cell cleaning to supplement self cleaning functionality• Easy detergent changeouts with use of 5-gallon bucket• As needed carbon tray replacement
UL LISTED	UL8782	UL8787 & UL867
OPTIONAL ADDITIONS	<ul style="list-style-type: none">• Unit can be shipped in multiple sections for field assembly if required• Complete Ansul UL 300 fire system including installation (fire system prepiped as standard)• NEMA-1 and NEMA-4 fire cabinets with internal heaters are available for indoor or outdoor mounting locations to protect fire system components and save installation time• Variable frequency drive (VFD) for system balancing or variable volume operation• UL Listing for grease fans has changed to UL705 Supplement SC	<ul style="list-style-type: none">• Unit can be shipped in multiple sections for field assembly if required• Complete Ansul UL 300 fire system including installation (fire system prepiped as standard)• NEMA-1 and NEMA-4 fire cabinets with internal heaters are available for indoor or outdoor mounting locations to protect fire system components and save installation time• Variable frequency drive (VFD) for system balancing or variable volume operation• UL Listing for grease fans has changed to UL705 Supplement SC

WHAT IS IT?

A powered device utilized to pull contaminated air from a kitchen system and exhaust it outdoors.

HOW DOES IT WORK?

Exhaust fans are connected to the exhaust hood through ductwork. Airflow generated from the spinning fan blades facilitates the removal of exhaust air. Fans are typically rooftop or sidewall mounted and discharge kitchen air to the outdoors, but indoor, inline options are available.

WHY ACCUREX?


- Reduced noise and vibration
- Long bearing life
- Assured performance – all fan sizes are AMCA tested and bear the AMCA sound, air, and FEI performance seal
- Leak-proof design with welded fan housings
- Greenheck Vari-Green motors offer energy savings, reduced fan maintenance, and simple speed control



Upblast & Sidewall Exhaust Fans

Industry-leading performance and durability, tested for foodservice applications.


SEE NEXT PAGE FOR OPTIONS



Utility Set Exhaust Fans

Designed to meet the needs of heavy-duty restaurant and foodservice applications.


SEE NEXT PAGE FOR OPTIONS



Inline Exhaust Fans

For grease and non-grease applications for commercial or industrial use.


SEE NEXT PAGE FOR OPTIONS



Downblast Exhaust Fans

Roof exhaust fans for general clean air exhaust in rooftop applications.

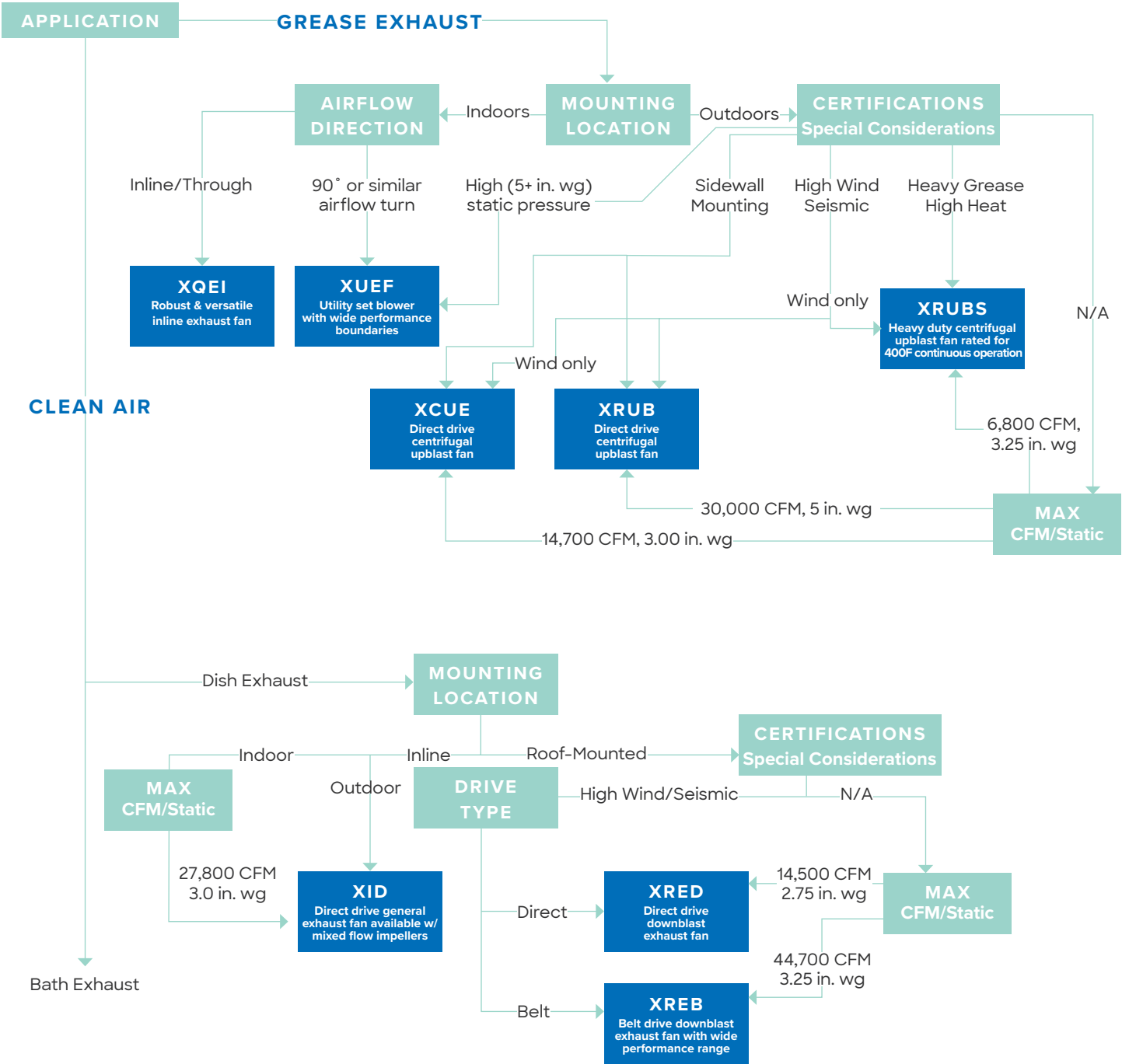
SEE NEXT PAGE FOR OPTIONS



Roof Curbs

Reduce installation time and cost by ensuring compatibility between the fan, curb, and roof opening.

SEE NEXT PAGE FOR OPTIONS



UPBLAST & SIDEWALL EXHAUST FANS



XCUE | Direct Drive

Aluminum upblast or sidewall centrifugal exhaust with a direct drive motor to eliminate belt losses.



XCUBE | Belt Drive

Roof-mounted or sidewall-mounted exhaust for general clean air, high grease, and contaminant applications.



XRUBS | Belt Drive

For heavy grease and high heat exhaust use such as those found with charbroilers and solid fuel cooking.

UTILITY SET EXHAUST FANS



XUEF I Belt Drive

Belt-driven design for supply, exhaust, and return air applications; clean or grease.



XUEFD I Direct Drive

Direct-drive fan, perfect for non-grease applications.

DOWNBLAST EXHAUST FANS



XREB I Belt Drive

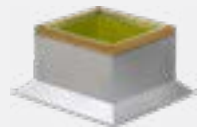
Safe, reliable belt-drive centrifugal fans ideal for use in average-length and average- resistance duct runs.



XRED I Direct Drive

Direct-drive, roof-mounted clean air exhaust ideal for use with short duct runs and low-resistance.

ROOF CURBS



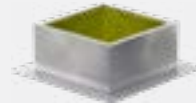
Models GPS & GPR

For non-grease exhaust applications on non-insulated, flat roof decks.



Models GPI, GPIP & GPIR

For roof decks that are covered with 2 to 6 inches of insulation.



Models GPF, GPPF, & GPFR

For non-insulated roof decks, ideal for kitchen grease exhaust applications.



Models GESS & GEST

Equipment supports for insulated and non-insulated flat roof decks.



Models GPE & GPEX

Fulfill additional height requirements with or without an access door.



Model VCE

Vented curb extension for kitchen applications.



Model ISB

Keep your building insect free with screen bases.



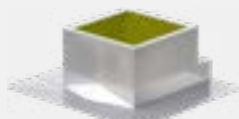
Adapters & Reducers

Increase or reduce the standard fan curb cap dimensions to a specified curb size.



Models GPFV, GPFVP & GPFVR

Allow hot gasses and exhaust to escape on flat, non-insulated roof decks.



GCC Curb

For use on buildings constructed with metal roofing material, pitched to match the roof slope.

INLINE EXHAUST FANS




XQEI

Engineered to withstand the demands of high-temperature kitchen grease exhaust.



XID | Direct Drive

Engineered for extra efficiency in clean air applications where space matters.



FOR EXHAUST FAN ACCESSORIES VISIT [ACCUREX.COM](https://www.accurex.com)

ACCUREX®

QUESTION FOR CONSIDERATION | What are your top priorities when choosing a kitchen ventilation system?

WHAT IS IT? A powered device, supplying fresh air to replace exhausted air.

HOW DOES IT WORK?

The blower within a Make-Up Air unit continuously brings fresh outdoor air into the unit's tempering systems (heating and/or cooling). It may then condition that fresh air, which finally travels through supply ductwork into the kitchen space. Make-Up Air units are typically rooftop mounted, but indoor inline or ground-mounted units are available.

WHY ACCUREX?

- 50% airflow reduction in demand-controlled kitchen ventilation applications for all tempering types
- Packaged cooling systems offer single-point power, commercial condenser design, draw-through airflow, and setpoints focused on kitchen comfort
- Designed for maximum weather resistance with heavy-gauge galvanized steel; protective coatings available
- Large access panels for easy inspection



XDGX
Direct Gas Heated Make-Up Air Units

Ultra-efficient to reduce energy costs and maintain tight temperature control.

ONE OPTION

1 | XDGX



XMSX I Modular Non-Gas Heated/Cooled Make-Up Air Unit

Efficient heating and cooling where gas-fired equipment isn't an option.

ONE OPTION

1 | XMSX



Untempered Make-Up Air Unit

Industry-leading performance in untempered Make-Up Air in a direct drive configuration.

ONE OPTION

1 | XKID



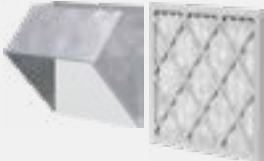
XIGX | Indirect Gas Heated Make-Up Air Unit

Horizontally firing burners mean maximum heat exchanger life with no drip pans.



Modular Packaged Cooling | XDGX, XMSX

Make Up Air with optional packaged DX cooling with R454B refrigerant. This option provides an economical solution for kitchen cooling.



Make-Up Air Units Options & Accessories

Visit Accurex.com to learn more about our options & accessories for Make-Up Air units and modular cooling units

	XDGX	XMSX	XIGX	XKID
				
AIRFLOW RANGE CFM (FT^3/MIN)	800 - 48,000	800 - 48,000	800 - 15,000	300 - 16,750 CFM
MAX EXTERNAL STATIC PRESSURE (IN. WG.)	4.00	4.00	2.50	3.75
DIRECT DRIVE FAN	X	X	X	X
VARIABLE AIR VOLUME AIRFLOW REDUCTION	UP TO 50%	UP TO 50%	UP TO 50%	UP TO 80%
UNIT MOUNTED VARIABLE FREQUENCY DRIVE	X	X	X	2
VARI-GREEN EC MOTOR	-	-	-	OPTIONAL
HIGHLY CONFIGURABLE MODULAR DESIGN	X	X	X	-
HEATING OPTIONS	DIRECT GAS-FIRED	ELECTRIC HOT WATER STEAM	INDIRECT GAS-FIRED	NONE
MAX HEATING CAPACITY	4800 MBH	220 KW (ELECTRIC)	1200 MBH	-
HEATING THERMAL EFFICIENCY	92%	-	81%	-
HEATING TURNDOWN	25:1	60:1 (Electric)	4:1 Standard Up to 16:1 Optional	-
COOLING OPTIONS	Packaged DX Evaporative Chilled Water	Packaged DX Evaporative Chilled Water	Evaporative Chilled Water	NONE
PACKAGED DX COOLING CAPACITY	3,5, 8, 10 TONS	3,5, 8, 10 TONS	X	-
ALUMINUM MESH FILTERED WEATHERHOOD	X	X	X	X
FILTER OPTIONS	MERV 8 MERV 13 MERV 14	MERV 8 MERV 13 MERV 14	MERV 8 MERV 13 MERV 14	MERV 8 MERV 13
COMBINATION SUPPLY AND EXHAUST CURB	Optional	Optional	Optional	-

WHAT IS IT?

An advanced supply system design for applications that require a higher percentage of fully conditioned outside air.

HOW DOES IT WORK?

The DOAS unit brings outdoor air into the restaurant at the precise temperature you need for employee and patron comfort.

WHY ACCUREX?

- Full conditioning of outside air volumes up to 11,000 CFM
- Fully insulated unit (including the base) with injected foam for improved temperature control and noise reduction
- Permatector coating standard for superior unit protection from the elements
- Low-sound condensing fans standard



Dedicated Outdoor Air System (DOAS) | XRV

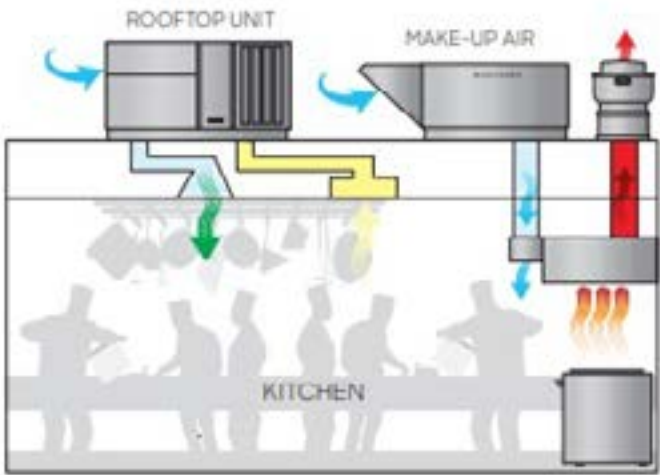
The ultimate comfort in kitchen and dining applications. These units offer precise temperature and humidity control.



Model XRV Options & Accessories

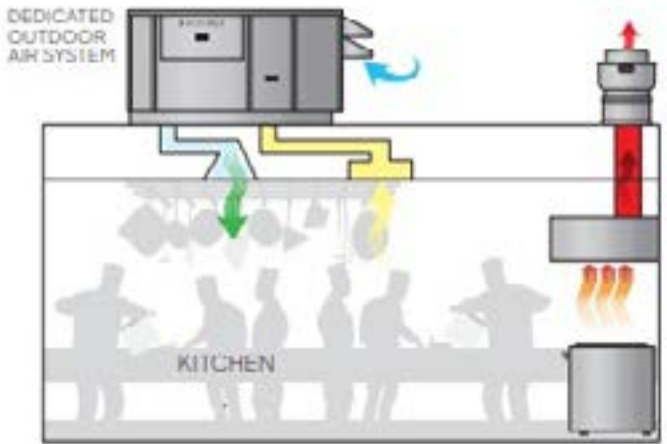
Versatile to meet your packaged cooling needs.

TRADITIONAL RESTAURANT DESIGN WITH MAKE-UP AIR AND ROOFTOP UNIT (RTU)



A traditional design utilizes both Make-Up Air (MUA) and HVAC Rooftop Units (RTU). MUA is typically used to ‘make up’ around 80% of air exhausted through the hood. The RTU over the kitchen is used to make up the rest and condition the kitchen space. With RTU’s there are limitations on the capacity of outside air they can handle.

RESTAURANT DESIGN WITH DEDICATED OUTDOOR AIR UNIT



A DOAS unit can combine the functions of a Make-Up Air unit and RTU in the kitchen, potentially allowing you to replace the need for both with a single unit. A DOAS unit also removes moisture before entering the kitchen, versus trying to control it after.

WHAT IS IT?

Factory built, UL listed, pre-engineered stainless-steel ductwork for use in a grease exhaust system.

HOW DOES IT WORK?

Grease duct is welded to the exhaust collar of the kitchen hoods and is gasketed to the base of the exhaust fan. Captured effluent travels between these devices through the ductwork, which is factory listed to withstand the most rigorous kitchen events.

WHY ACCUREX?

- Round construction for stronger design and easier cleaning
- Field-cut pieces that connect with simple tooling, eliminating the need for field welding and increasing flexibility
- Stainless steel, prefabricated construction and installation method creates an aesthetically pleasing system and minimizes the risk of leaks
- UL Listed
- Limited lifetime warranty



Jeremias® Single & Double Wall | UL 1978

Single- or double-walled listed ductwork provides a secure installation with a streamlined install.



Jeremias® Zero Clearance | UL 2221

Double-walled ductwork with a listed 2-hour fire rated duct enclosure increases safety and simplifies installation requirements.

PREFABRICATED	FIELD WELDED
FACTORY BUILT WITH MODULAR PIECES that connect with simple tooling	REQUIRES EXPERIENCED WELDER in the field
STREAMLINED INSPECTION PROCESS	OFTEN REQUIRES MULTIPLE INSPECTIONS due to manual construction and stages of assembly
INSTALLED IN A FRACTION OF THE TIME	REQUIRES MORE TRADE COORDINATION & TIME ON-SITE
TESTED AND LISTED TO UL 1978 AND/OR UL 2221 grease duct standards	UNLISTED & UNTESTED TO ANY STANDARD
PREFABRICATED CONSTRUCTION & INSTALLATION method minimizes risk of leaks	LEAKS FROM INCONSISTENT WELDING can be difficult to repair
ROUND CONSTRUCTION for stronger design & easier cleaning	TYPICALLY RECTANGULAR CONSTRUCTION with higher static pressure & corners to trap grease

QUESTION FOR CONSIDERATION | WHAT CODES DO YOU NEED TO CONSIDER?YOUR KITCHEN?

THE ACCUREX ADVANTAGE

At Accurex, we have one simple promise – to remove the complexity and confusion out of kitchen ventilation systems and bring simplicity to every project.



PARTNERSHIP

We’re a partner who listens and understands your unique challenges and we work with you every step of the way to design a system that meets your specific needs.



TRUST

With 100% transparency, we take a straightforward approach, asking all the right questions upfront to truly understand your project the first time, eliminating surprises down the road.



VALUE

Our products are engineered to work together as an efficient, integrated system, serving different functions of the ventilation process. We only recommend products fit for your operational needs.



ACCOUNTABILITY

Our name and integrity are on the line. We stand by our work and quickly address any issues that may arise so you can feel confident in the investment you’ve made with Accurex.



MARKET EXPERTISE

We have a national presence of kitchen experts so that no matter your location, we design appropriately for that market and comply with local codes, giving you total peace of mind.



USABILITY

We design products to be easy to operate and simple to maintain. So you can focus on delighting your customers.



KITCHEN SYSTEM EXPERTISE

As a Greenheck Group Company, we have more than 75 years of manufacturing and engineering experience in air movement and control products and offer a full line of configurable kitchen ventilation products.



AFTERMARKET SERVICE & SUPPORT

We offer seven different services within our aftermarket program to keep you up and running and ensure you receive exceptional service and ongoing support.



TIMELY & ACCURATE RESPONSE

Expect fast responses and accurate information whenever you have questions.

SCAN TO
VIEW OUR
ONLINE
INTERACTIVE
TOOLS



 ACCUREX[®]

COMPLETE KITCHEN VENTILATION SYSTEMS

TO FIND A REPRESENTATIVE OR TO LEARN MORE VISIT ACCUREX.COM