



Hoods | Fire Systems | Pollution Control Controls | Grease Duct | Accessories

Engineering Simplicity into Kitchen Ventilation Systems



Quality doesn't have to be complicated.

When building out a commercial kitchen you don't need complexity. You need answers. At Accurex®, we do the hard work for you. Everything we do—from engineering to aftermarket service—is designed to make it easy for you to succeed.

Simplicity in every system.

When it comes to ventilation systems, we never stop improving. Through extensive prototype modeling, we create products that have higher efficiencies with lower installation and operating costs. And everything we create is built to be fully integrated throughout your kitchen. Easy to install, operate and maintain. Now that's worry-free simplicity, day in and day out.

Select. Design. Done.

No matter if you're creating an expansive commercial kitchen or starting a small business, Accurex products are designed to fit all your ventilation needs. Our professionals along with our computer-aided product selection program (CAPS) help you select, configure and view real-time drawings. We then build and deliver your entire ventilation system quickly and efficiently, with an eye for exacting quality.

One source. One call.

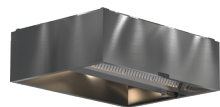
We are a Greenheck Group Company, the world's leading manufacturer of commercial air movement and control equipment. You can rest easy knowing you're sourcing from one trusted provider. Just call or email an Accurex representative and you're on your way to a complete ventilation system. It's that easy.



Engineered to work. Built to last.

Long before installation, our products undergo comprehensive testing. This includes structural integrity, aerodynamic performance, sound levels, mechanical operation, vibration, environmental impact and more. Accurex products carry several certifications including AMCA, UL, NSF, and ETL. That not only means a more comfortable environment for workers and customers. It also means ventilation you can rely on now and well into the future.

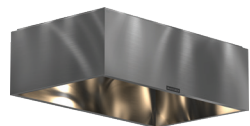
Accurex Commercial Kitchen Ventilation Systems



GREASE HOODS TYPE I

Used over cooking equipment producing grease-laden effluent.

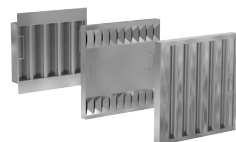
PAGES 6-14



HEAT AND CONDENSATE HOODS TYPE II

Designed to capture heat and/or condensate from non-grease producing appliances such as ovens and dishwashers.

PAGES 15-20



FILTRATION OPTIONS

Industry-leading grease extraction filters to match your restaurant needs.

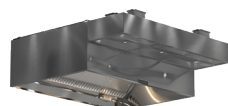
PAGES 21-27



POLLUTION CONTROL UNITS

Secondary filtration engineered for grease and odor control.

PAGES 28-33



EXTERNAL SUPPLY PLENUMS

Solutions available to properly introduce air into the space when exhaust only hoods are being used.

PAGES 34-36



FIRE SUPPRESSION SYSTEMS

Products for the first line of defense against restaurant fires.

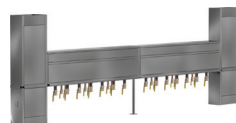
PAGES 37-40



CONTROLS

Control airflow and maximize efficiency without complication.

PAGES 41-45



UTILITY DISTRIBUTION SYSTEMS

Save time with flexible gas, electrical and plumbing connections in a pre-engineered package.

PAGES 46-48



RESIDENTIAL RANGE HOODS

Manual or automatic exhaust, alarm, and fire suppression system—all in one unit.

PAGES 49-50



GREASE DUCT

To safely and seamlessly connect your kitchen ventilation system together, Accurex offers Jeramias® prefabricated single and double walled grease ducts that are code compliant and UL listed.

PAGES 51-53



We do the hard work for you.

It takes work to create an effective and efficient commercial kitchen ventilation system. So we make it as simple as possible to select and configure each Accurex product. Our ventilation products are also backed by robust warranties and our certified aftermarket service teams keep you up, running and focused on the business you do best - delighting customers.

Hoods to fit all your ventilation needs.



EXHAUST HOODS

Removes the heat, grease, smoke and odors produced by commercial cooking surfaces and appliances.

Styles to fit any kitchen configuration.



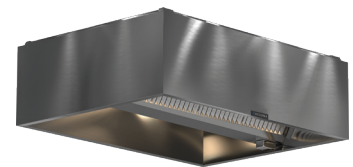
WALL CANOPY HOODS

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



PROXIMITY HOODS

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



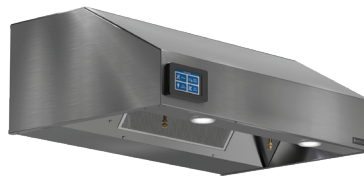
SINGLE ISLAND CANOPY HOODS

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



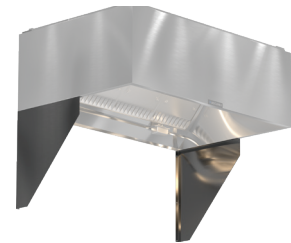
HEAT & CONDENSATE HOODS

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



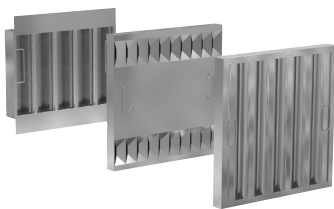
RESIDENTIAL RANGE HOOD

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



OPTIONS & ACCESSORIES

From end skirts to switches we have all the accessories to help your team outfit an exhaust hood setup that suites your needs.



FILTRATION OPTIONS

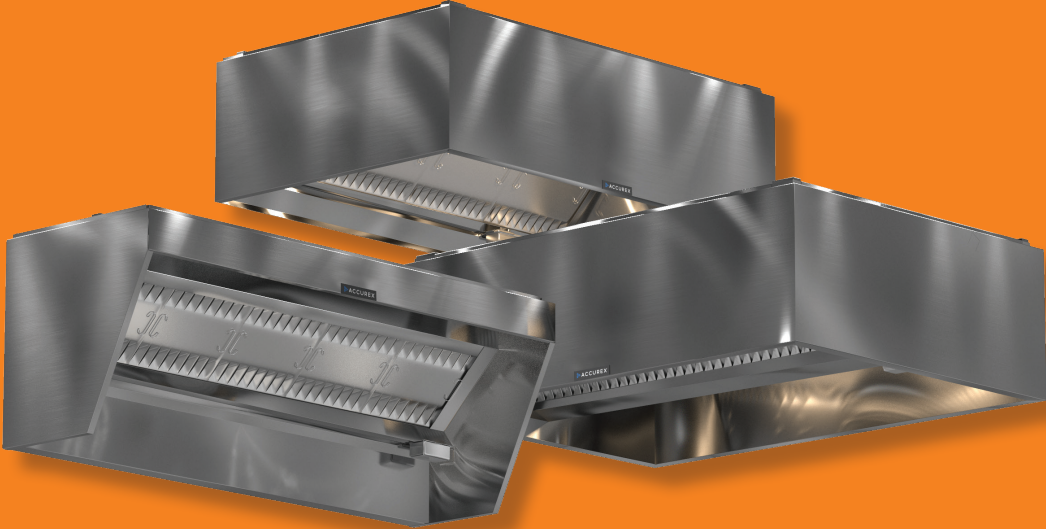
Third-party testing proves we lead the industry in grease filtration.



EXTERNAL SUPPLY PLENUMS

Facilitate the introduction of fresh air, replacing the exhausted air through these flexible, cost-effective plenums.

Grease Hoods - Type I



ACCUREX GREASE HOODS OFFER THE FOLLOWING BENEFITS:

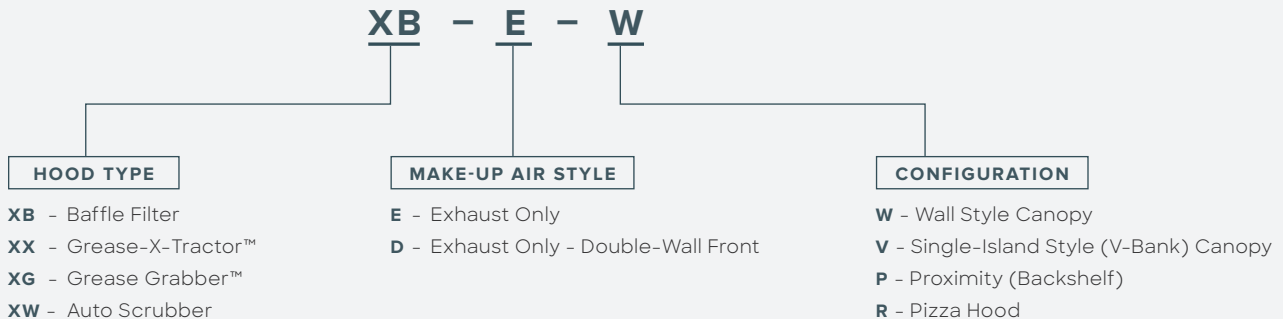
- Standard construction is a minimum of 18 gauge 430 stainless steel where exposed
- Standing seam construction for superior strength
- Includes Performance Enhancing Lip (PEL) technology to improve capture efficiency by turning air back into the hood
- UL 710 Listed and bears the National Sanitation Foundation seal of approval (NSF 2)
- Rated for medium, heavy and extra heavy duty appliances
- Hood lengths: available in 1-inch increments from 3-16 ft in a single section up to 192 inches
- Longer hoods are available in multiple sections and can be made to appear as one hood by utilizing our continuous capture option to improve performance and aesthetics
- Hood widths: Available in 3-inch increments up to 84 inches
- Hood heights: Available in 24-inch or 30-inch. Tapered hoods are available with alternative front height 6, 12, 15, 18, 24

MODEL OVERVIEW

Type 1 hoods are designed for use above grease-producing equipment and are available in several styles and configurations.

MODEL NUMBER CODE

The Model Number Code is designed to completely identify the unit. The correct code letters must be specified to designate the configurations and size.



WALL CANOPY HOODS

Accurex's wall canopy hoods are used over cooking equipment that produce heat and grease-laden effluent. Wall canopy hoods are intended to be used when the cooking equipment is placed against a wall. A wide variety of sizing and hood options, along with several accessories, makes Accurex the right choice to meet your varying design requirements.

Exhaust Only

- Available as Single-Wall Front (shown on right) or Double-Wall Front (inset detail) double-Wall provides one-inch of insulation between the two front panels for additional strength and rigidity
- Supply air is introduced through external supply plenums or ceiling diffusers



Auto Scrubber

VERSATILE FILTRATION

The Auto Scrubber can be used with any of Accurex's filters - baffle, Grease-X-Tractor™, Grease Grabber™.

SUPERIOR CLEANING

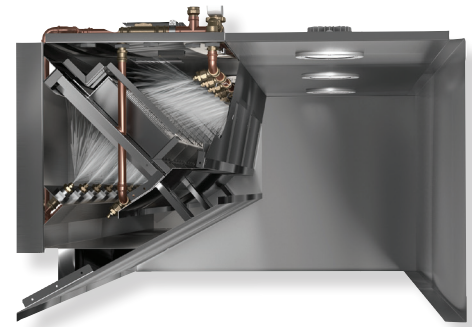
The Auto Scrubber cleans not only the inside of the exhaust plenum, but the filters, as well.

EASY MAINTENANCE

Filter and fire system components are easily inspected and serviced via tool-less access panels located within the hood. Large 2-inch drains capture grease with ease.

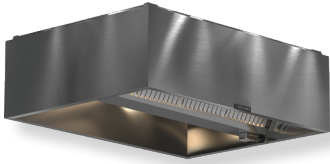
CONNECTED

The Auto Scrubber can connect to a building automation system via BACnet® MSTP, BACnet® IP, or Modbus®.



EXHAUST ONLY

Supply air is introduced through or external supply plenums ceiling diffusers.

**SINGLE-ISLAND (V-BANK) CANOPY HOODS**

Accurex's Type I single-island style canopy hoods are used over cooking equipment that produce heat and grease-laden effluent. Single-island style canopy hoods are used over one row of cooking equipment placed where no walls exist. Single-island hoods can be seen from all directions and have four finished stainless steel sides available in both V-bank and single-bank filter configurations. Accurex offers a variation of the single-island hood for use over pizza ovens.

PROXIMITY (BACKSHELF) HOODS

Accurex proximity hoods have an industry-leading five dimensions of adjustment which make them the perfect solution for light and medium duty cooking applications with low ceilings. The Accurex proximity hood sits close to the cooking equipment allowing for lower exhaust rates and smaller hoods.

Type I Proximity hoods are designed for grease- and heat-laden effluent and are shorter in front tapered height and width than a canopy hood. The name "Proximity" refers to the close proximity of the hood with respect to the cooking equipment. In addition, Accurex proximity hoods have an optional plate shelf and/or pass-over enclosure and flue bypass to meet your varying design requirements.



OPTIONS AND ACCESSORIES

FILTRATION OPTIONS

A variety of filtration options are available with industry leading grease extraction efficiencies to suit specific needs. See Filtration Options on page 22 for more detail.

EXTERNAL SUPPLY PLENUMS*

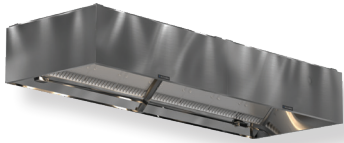
Several supply plenum options are available to supply air back to the space evenly. See External Supply Plenums on page 35 for more detail.

MATERIAL OPTIONS*

Standard construction is stainless steel where exposed and galvanized steel in the unexposed plenum. 100% stainless steel construction is available. Either option is available in 300 series or 430 stainless steel.

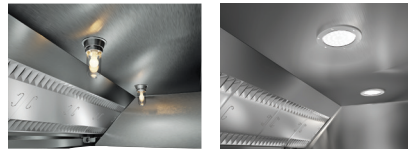
CONTINUOUS CAPTURE*

Provides a UL Listed bolted connection allowing end to end hoods to be connected and appear as one hood.



LIGHTING OPTIONS*

Multiple lighting options are available. Screw in fixtures for incandescent or CFL lights are standard. For more efficient lighting, recessed round LED are available. All fixtures are vapor proof and UL Approved. LED lighting provides a bright, warm light for cooking and a significantly longer operating life. LED lights save up to 95% in electrical costs when compared to using standard incandescent lights in a kitchen hood.



TAPERED HOOD*

For low ceiling applications, tapered fronts are available in 18-, 15- or 12-inch heights. 15- and 12-inch tapers require a 12-inch overhang on all exposed sides. Proximity hoods offer lower tapers with 12- or 6-inch options as standard.



*See options chart on page 14 for specific options for Type I Grease Hoods

EXHAUST COLLARS**• SHIP LOOSE**

Shipping exhaust collars loose provides an exhaust collar to be used, but no exhaust cutout in the hood. This enables the contractor to locate and cut the exhaust opening, where desired, when not known ahead of time.

• SHAPE

To accommodate various ductwork, several sizes of rectangular and round collars are available.

• LOCATION*

Top or back placement for mounted exhaust collars can go anywhere within the plenum area.

SUPPLY COLLARS**• ADDITIONAL COLLARS***

To keep supply airflow velocities around the hood low, additional supply collars can be added for higher supply airflow volumes.

• SHAPE (ROUND OR RECTANGULAR)

To accommodate various ductwork, different shaped collars are available on most supply plenums in both round and rectangular forms.

CEILING ENCLOSURE

When the top of the hood is mounted lower than the finished ceiling height, enclosure panels can be provided in series 430 or 300 stainless steel to match your hood. These enclosures create an aesthetically pleasing finish.

**BACKSPLASH PANELS/SIDE SPLASH PANELS**

Splash panels provide an aesthetically desirable and easily cleanable stainless steel surface behind or on adjacent walls near the hood. Constructed of series 430 or 300 stainless steel to match the hood. Also available with 1-inch zero clearance insulation.

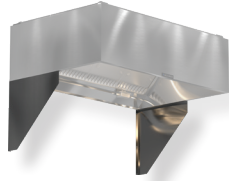


*See options chart on page 14 for specific options for Type I Grease Hoods

SEE OPTIONS CHART ON PAGE 14 FOR SPECIFIC OPTIONS FOR TYPE I GREASE HOODS

END SKIRTS

End skirts are available in mini, full, and insulated end panels. Constructed with either series 430 or 300 stainless steel. End skirts can lower required exhaust rates as they improve capture.



UTILITY CABINETS HOOD MOUNT/WALL MOUNT

Utility cabinets for fire system and/or control mounting can be attached to the left or right side of the hood. Remote (wall mount) cabinets are also available.



AIRSPACE/ FILLER PANELS

To assist with clearances to combustible surfaces, stainless steel airspaces can be supplied. These panels can also be used to fill in open spaces and/or improve aesthetics.



ZERO CLEARANCE

Our clearance reduction system utilizes a one-inch thick insulating material on the front, back, sides and top of the hood as needed. This provides great value, especially in retrofit building applications, allowing new hoods to be mounted closer to combustible surfaces, such as cabinetry and wood roof trusses, while satisfying both safety standards and codes.

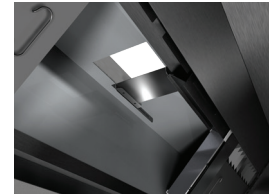


FINISHED BACK

With most wall canopy hoods, hanging is done against a wall, making the need for an aesthetically pleasing finished back unnecessary. For instances in which the back is visible, the same finish as the other three sides of the hood can be provided.

EXHAUST AIR BALANCING BAFFLES

To help balance exhaust airflows between multiple ducts or hood sections being exhausted through one duct line. Air balancing baffles can be mounted at the exhaust collar openings which allow the exhaust opening to be closed up to 50%.



AUTOMATIC FIRE DAMPER

In areas where exhaust fire dampers are required, a UL Listed motorized butterfly damper can be installed in the exhaust collar that closes at 285°F.

FILTER REMOVAL TOOL

Filter removal tools enable operators to safely reach and remove filters from the hood while standing on the floor in front of appliances.



TRIM STRIPS

Stainless steel strips to be used anywhere hood sections meet to improve aesthetics.

INSULATED SUPPLY PLENUM

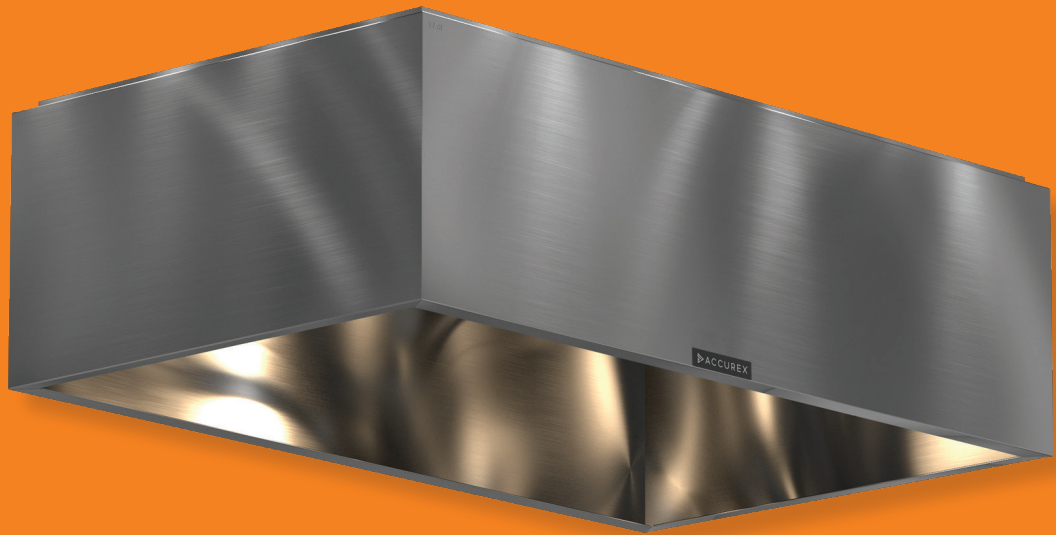
With some plenums, condensation can occur from bringing in cold air near to where hot air is being exhausted. By insulating these plenums, problems with condensation are alleviated. This also helps prevent cooler incoming air from being heated by warmer exhaust air.

OPTIONS GUIDE

OPTIONS GUIDE	Make-Up Air Style	Wall Canopy		Single-Island (V-Bank)		Proximity (Backshelf)	Pizza Oven
		Exhaust Only		Exhaust Only		Exhaust Only	Exhaust Only
	Single- Wall	Double-Wall	Single- Wall	Double-Wall			
	Model	-EW	-DW	-EV	-DV	-EP	-ER
Baffle Filter	XB--	Optional	Optional	Optional	Optional	Optional	Optional
Grease-X-Tractor™ Centrifugal Filtration	XX--	Optional	Optional	Optional	Optional	Optional	Optional
Grease Grabber™ Multistage Filtration System	XG--	Optional	Optional	Optional	Optional	Optional	Optional
Auto Scrubber	XW--	Optional	Optional	-	-	-	-
Air Curtain Supply Plenum (ASP)	-	Optional	Optional	Optional	Optional	-	Optional
Air Curtain Split Supply Plenum	-	Optional	Optional	Optional	Optional	-	Optional
Back Supply Plenum (BSP)	-	Optional	Optional	-	-	Optional	Optional
Continuous Capture	-	Optional	Optional	-	-	-	-
Material Options	-	Optional	Optional	Optional	Optional	Optional	Optional
Lighting Options	-	Optional	Optional	Optional	Optional	Optional	Optional
Additional Supply Duct Collars	-	-	-	-	-	-	-
Tapered Hood	-	Optional	Optional	Optional	Optional	-	-
*Supply Collar Shape Round/Rectangle	-	-	-	-	-	-	-
Exhaust Collar Ship Loose	-	Optional	Optional	Optional	Optional	Optional	Optional
Exhaust Collar Location (Back)	-	Optional	Optional	-	-	Optional	-
Exhaust Collar Shape	-	Optional	Optional	Optional	Optional	Optional	Optional
Ceiling Enclosures	-	Optional	Optional	Optional	Optional	Optional	Optional
Utility Cabinets Hood Mount/Wall Mount	-	Optional	Optional	Optional	Optional	Wall Mount Only	Optional
Backsplash Panels/Sidesplash Panels	-	Optional	Optional	-	-	Optional	-
End Skirt	-	Optional	Optional	Optional	Optional	Optional	-
Airspace/Filler Panels	-	Optional	Optional	Optional	Optional	Optional	Optional
Zero Clearance	-	Optional	Optional	Optional	Optional	Optional	Optional
Exhaust Air Balancing Baffles	-	Optional	Optional	Optional	Optional	Optional	-
Finished Back	-	Optional	Optional	-	-	Optional	-
Insulated Supply Plenum	-	-	-	-	-	-	-
Automatic Fire Damper	-	Optional	Optional	Optional	Optional	Optional	Optional
Filter Removal Tool	-	Optional	Optional	Optional	Optional	Optional	Optional
Trim Strips	-	Optional	Optional	Optional	Optional	Optional	-

*Round supply collars are not available on back supply plenums

Heat and Condensate Hoods - Type II

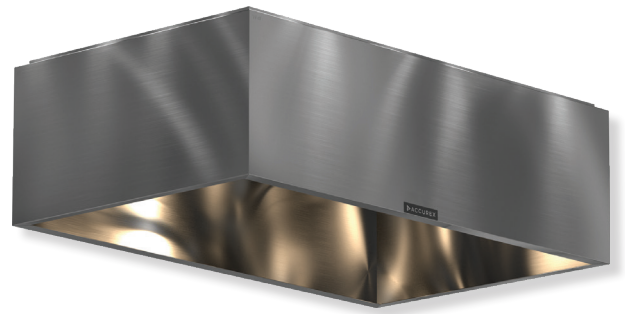


ACCUREX HEAT AND CONDENSATE HOODS OFFER THE FOLLOWING BENEFITS:

- Standard construction is a minimum of 100% 18 gauge 300 series stainless steel
- Standing seam construction for superior strength
- The National Sanitation Foundation (NSF) Seal of Approval (Standard 2)
- Excellent dimensional tolerances due to highly tooled manufacturing
- Flexible lengths, widths and heights
- Hood length: Available in 1-inch increments up to up to 192 inches in a single section
- Hood widths: Available in 3-inch increments up to 84 inches
- Hood heights: Available in 12, 15, 18, 24, 30 , 36 inch heights.

MODEL OVERVIEW

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, whether that is a standard hood or a self-cleaning hood that removes the hassle of manual filter cleaning.



MODEL NUMBER CODE

The Model Number Code is designed to completely identify the unit. The correct code letters must be specified to designate the configurations and size.

XO

HOOD TYPE II

XO - Oven

XD1 - Condensate - No Baffle

XD2 - Condensate - Single Baffle

XD3 - Condensate - Double Baffle

NON-FILTERED HEAT AND CONDENSATE HOODS

Accurex's heat and fume hood is primarily used for ovens or general ventilation applications to capture heat and vapor, creating a more comfortable environment for the cooking staff.

Accurex's condensate hood is primarily used above dishwashers and steamers and features a gutter, drain and configurable baffles to collect and remove condensation from the exhausted air.

Non-Filtered Heat and Fume Hoods

MODEL XO: Primarily used for oven applications. Can be used for other heat and fume removal applications. No gutter or drain. Lighting options available.



Condensate hoods

The following models include a gutter and have an optional drain connection. Condensate baffle options below.

- **MODEL XD1:** No baffles. Most economical and flexible in condensate applications. Lighting options available.
- **MODEL XD2:** One baffle. Designed for moderate condensation applications. Great for vertical door dishwasher applications. Lighting options available.
- **MODEL XD3:** Two baffles. Designed for heavy condensate applications.



*See options chart on page 20 for specific options for Type II Condensate Hoods

MATERIAL OPTIONS

Standard construction is 18-gauge 100% stainless steel. Available in series 300.

LIGHTING OPTIONS*

Depending on the width and baffle quantity in the hood, UL Listed incandescent or round LED fixtures are available.

**EXTERNAL SUPPLY PLENUMS***

Several supply plenum options are available to evenly supply air back to the space. See External Supply Plenum page 35 for more detail.

MESH FILTER*

With most Type II hoods, the exhaust opening is unfiltered. Adding a mesh filter in the exhaust collar helps prevent anything other than heat and moisture from passing through the duct opening.

**EXHAUST COLLARS**

- **SHIP LOOSE**

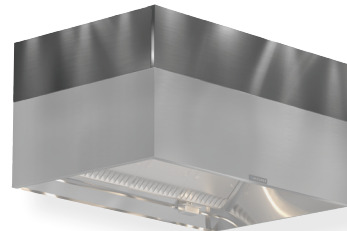
Shipping exhaust collars loose will provide an exhaust collar to be used, but no exhaust cutout in the hood. This enables the contractor to locate and cut the exhaust opening, where desired, when not known ahead of time.

- **SHAPE**

To accommodate various ductwork, several sizes of rectangular and round collars are available.

CEILING ENCLOSURE

When the top of the hood is mounted lower than the finished ceiling height, enclosure panels can be provided in series 300 or 430 stainless steel to match your hood. These enclosures create an aesthetically pleasing finish.

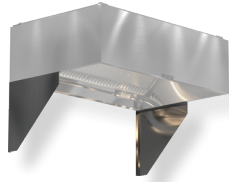
**TRIM STRIPS**

Stainless steel strips to be used anywhere hood sections meet to improve aesthetics.

*See options chart on page 20 for specific options for Type II Condensate Hoods

END SKIRTS

End skirts are available in mini, full, and insulated end panels. Constructed with either series 430 or 300 stainless steel. End skirts can lower required exhaust rates as they improve capture.



UTILITY CABINETS HOOD MOUNT/WALL MOUNT

Utility cabinets for fire system and/or control mounting can be attached to the left or right side of the hood. Remote (wall mount) cabinets are also available.



AIRSPACE/ FILLER PANELS

To assist with clearances to combustible surfaces, stainless steel airspaces can be supplied.

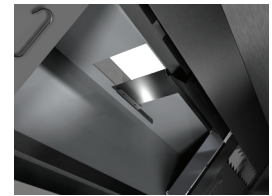
These panels can also be used to fill in open spaces and/or improve aesthetics.



EXHAUST AIR

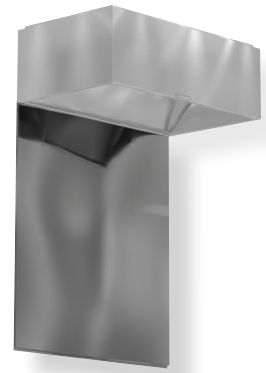
BALANCING BAFFLES

To help balance exhaust airflows between multiple ducts or hood sections being exhausted through one duct line. Air balancing baffles can be mounted at the exhaust collar openings which allow the exhaust opening to be closed up to 50%.



BACKSPLASH PANELS/SIDE SPLASH PANELS

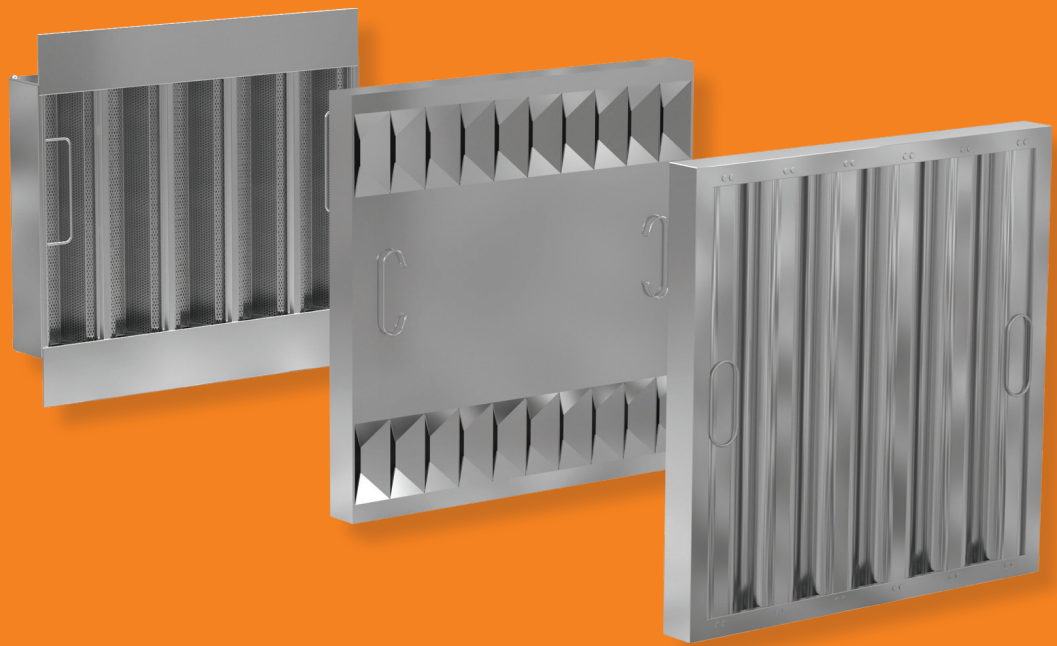
Splash panels provide an aesthetically desirable and easily cleanable stainless steel surface behind or on adjacent walls near the hood. Constructed of series 300 or 430 stainless steel to match the hood. Also available with 1-inch zero clearance insulation.



OPTIONS GUIDE	Condensate			
	Heat/Oven	No Baffle	Single Baffle	Double Baffle
	Model XO	Model XD1	Model XD2	Model XD3
Incandescent Lighting	Optional	Optional	Optional	–
Air Curtain Supply Plenum (ASP)	Optional	Optional	Optional	Optional
Back Supply Plenum (BSP)	Optional	Optional	Optional	Optional
Mesh Filter	Optional	Optional	–	–
Exhaust Collar Ship Loose	Optional	Optional	Optional	Optional
Exhaust Collar Shape	Optional	Optional	Optional	Optional
Ceiling Enclosures	Optional	Optional	Optional	Optional
Utility Cabinets (Hood Mount/Wall Mount)	Optional	Optional	Optional	Optional
Backsplash Panels/Sidesplash Panels	Optional	Optional	Optional	Optional
End Skirt	Optional	Optional	Optional	Optional
Airspace/Filler Panels	Optional	Optional	Optional	Optional
Exhaust Air Balancing Baffles	Optional	Optional	Optional	Optional
Trim Strips	Optional	Optional	Optional	Optional



Filtration Options

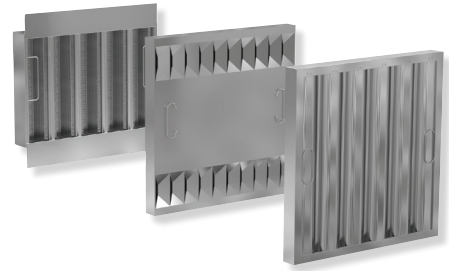


ACCUREX FILTRATION OFFERS THE FOLLOWING BENEFITS:

Grease generated by restaurant kitchens pose many problems; frequent duct cleaning, rooftop grease buildup and compliance with tougher air emissions standards. Accurex’s offering of innovative filter designs attack the problem at the source, at a fraction of the cost of other grease removal devices.

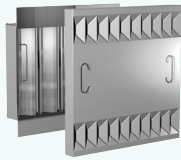
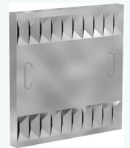

MODEL OVERVIEW

Reducing duct cleanings-eliminating rooftop grease problems and hitting air emissions standards are all made easy with our industry-leading hood filters. Our innovative designs provide superior performance with lower operating costs.



GREASE-X-TRACTOR WITH GREASE GRABBER REMOVES 100% OF THE GREASE PARTICLES AT 5 MICRONS

- Tested to ASTM F2519-2005
- UL 1046 Listed
- NSF Certified

FILTER		Suggested Application	Example Appliances	Static Pressure (9 x 4 foot hood at 2050 cfm)	Grease Removal Efficiency* at 8 microns	Grease Removal Efficiency* 3-10 microns
	Grease Grabber™ Multistage Filtration System	Heavy to Extra Heavy Grease	Solid Fuel Cooking Appliances Upright Broiler Gas, Electric & Lava Rock Char-Broiler Mesquite Infrared Broiler Wok Chain Broiler	1.1 to 1.3 in. wg	100%	99%
	Grease-X-Tractor™ Centrifugal Filtration	Medium to Heavy Grease	Combination Ovens Gas & Electric Fryers Griddles Grill Upright Broiler Electric Char-Broiler	0.7 to 0.8 in. wg	69%	51%
	Baffle	Light Grease	Gas & Electric Ovens/Steamers/ Ranges Food Warmers Pizza Ovens	0.5 to 0.6 in. wg	28%	16%

*See Efficiency Chart on page 24

WHAT IS IN MY KITCHEN EXHAUST?

Kitchen exhaust includes grease particulate in various sizes including grease vapors, smoke, and steam. Grease is the by-product of commercial cooking processes that must be extracted from the effluent airstream via the kitchen ventilation system.

GREASE CAN BE BROKEN DOWN INTO THREE DIFFERENT CATEGORIES:

- **VAPOR + SUBMICRON PARTICLES** Produced when a drop of grease or water comes in contact with a hot surface and immediately burns off. Particle sizes range from .03 to .55 microns (smoke).
- **PARTICULATE** Grease covered moisture and air mixture is produced by the long burning of cold or frozen food on a hot cooking surface. Particle sizes range from .55 to 6.2 microns.
- **SPATTER** Larger, more visible effluent that is produced during the cooking process. Particle sizes range from 6.2 to 150 microns.

Research and testing has determined that a significant concentration of grease particles can be found in the submicron and particulate phases. Most currently applied grease extraction devices remove very large grease particulate that is 10 to 150 microns in size (spatter phase), but are not capable of removing fine particulates that are found in the submicron and steam phases.

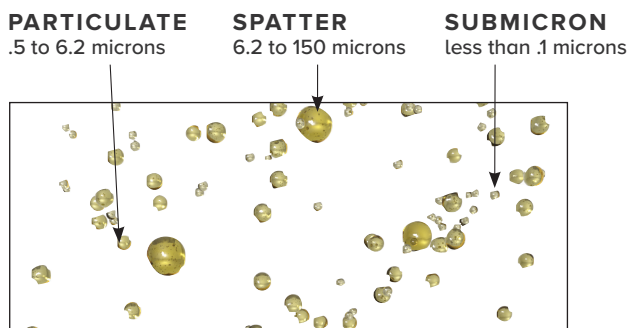
TESTING OF GREASE EXTRACTION DEVICES

Older tests, designed to test the efficiency of a grease filter, did not effectively portray the full range of particles produced during the cooking operation. This led to development of a new test standard; ASTM F2519-2005. This test shows the entire spectrum of the filter's efficiency, from 0.3 to 100 microns. The efficiency is expressed as a graph similar to a fan curve, rather than using one percentage to cover all size particles.

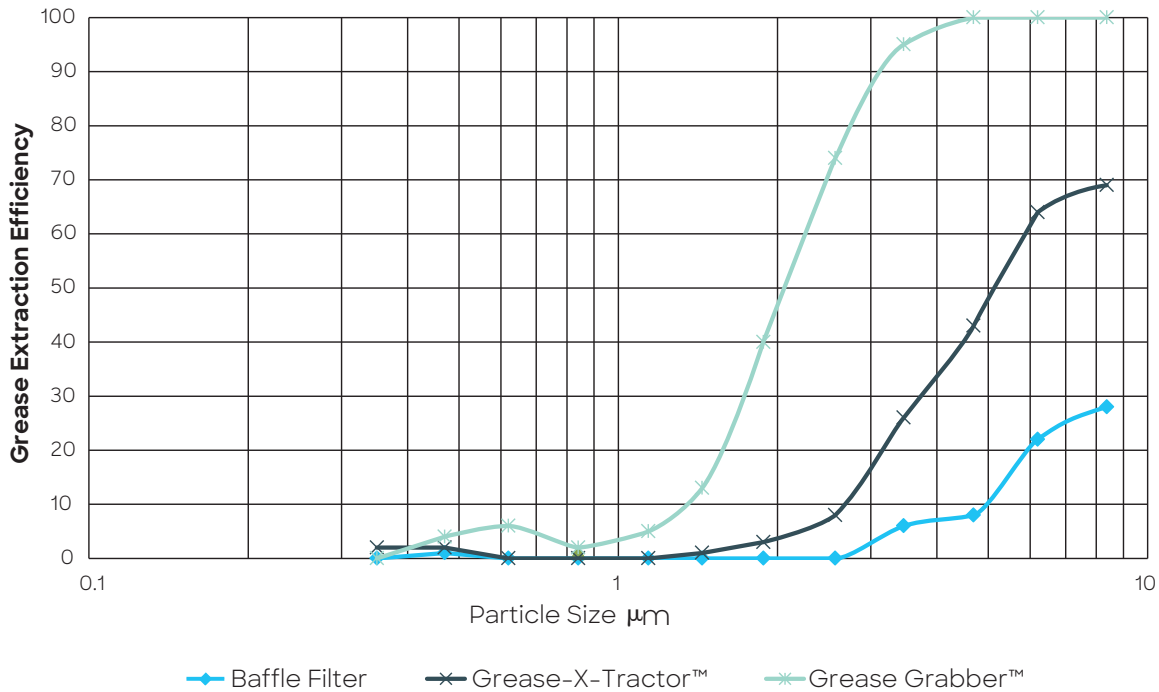
ASTM F2519-2005 Standard Test Method for Grease Particle Capture Efficiency of Commercial Kitchen Filters and Extractors is the first universally accepted test method in the commercial kitchen ventilation industry that covers efficiency testing of both removable filters and fixed extractors, such as water wash hoods.

ASTM F2519-2005 tests generate a controlled quantity of particles in sizes ranging from .3 to 10 microns that are released into a kitchen hood to represent the cooking effluent. The particles are then sampled and counted downstream in the ductwork with an optical particle counter with and without the extractor in place. These are used to calculate the fractional efficiency, which is then graphed versus the particle size.

The efficiency graphs that Accurex uses reflect the test methods used in ASTM F2519-2005.



Grease Extraction Efficiency vs. Particle Size 600 CFM



Grease Removal Efficiency



Don't just buy based on initial hood costs. While baffle filters offer the lowest initial up-front cost, the maintenance cost required to deal with the grease they do not stop can add up over time.

Once the grease makes it past the filters it becomes a maintenance expense to prevent build-up in the duct, on the roof or on surrounding property as well as a safety concern.

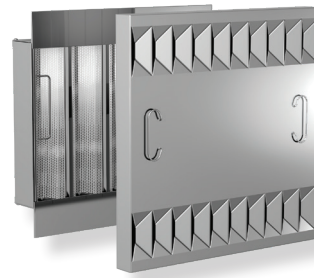
Increasing your hood filters efficiency levels may generate savings in duct and fan maintenance as less grease is allowed to escape the hood

Grease Grabber™ Multistage Filtration System

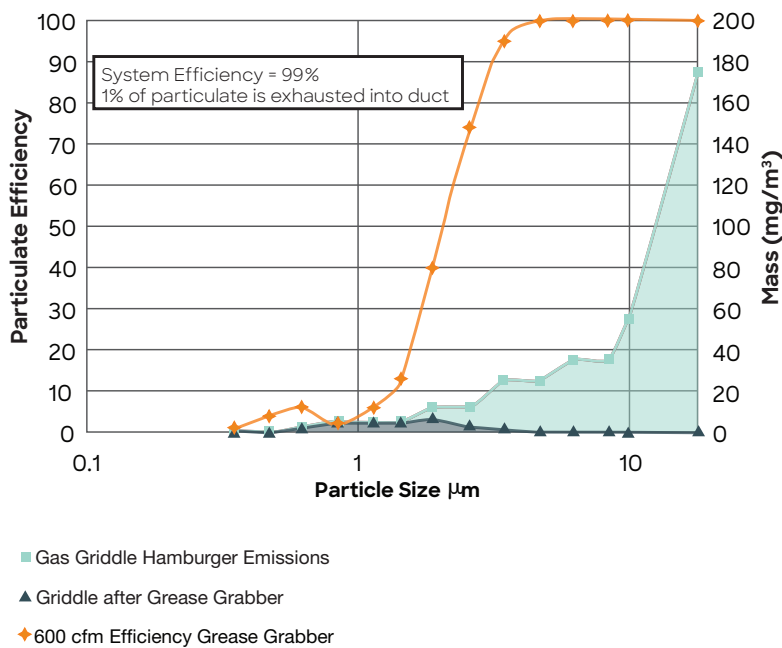
The Grease Grabber multistage filtration system uses the Grease-X-Tractor™ along with the Grease Grabber filter to remove 100% of the grease particles, at 5 microns and larger, out of the airstream. The Grease Grabber filter is designed for heavy-duty grease applications.

HOW IT WORKS:

- The *Grease-X-Tractor* is the primary filter that removes large grease particles using centrifugal force.
- The *Grease Grabber* is the secondary filter that uses a ½-inch packed bead bed to remove the small particles of grease that are not removed by the *Grease-X-Tractor* filter.



**Mass & Grease Extraction Efficiency vs. Particle Size
Grease Grabber™ Over Griddle with Hamburger**

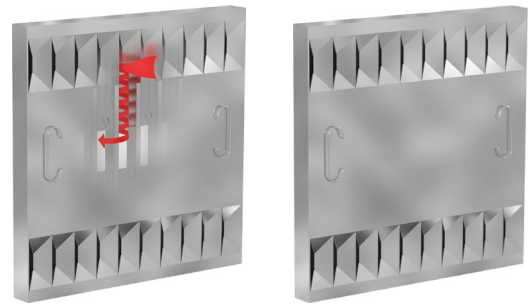


Grease-X-Tractor™ Filter

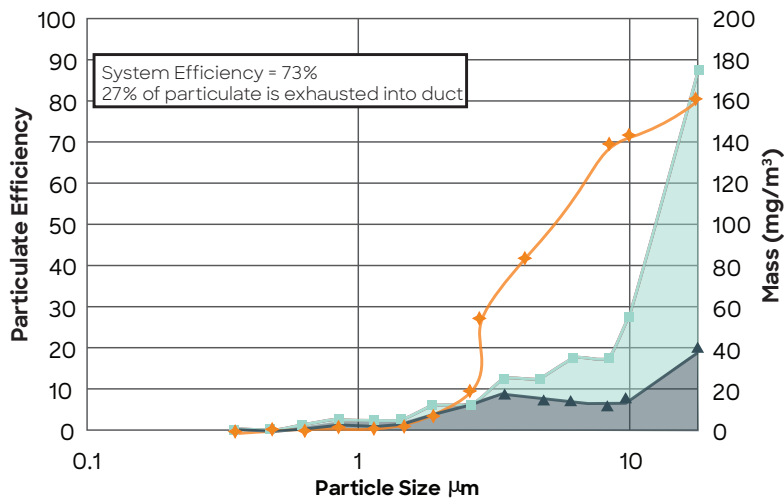
With high grease capture efficiency, the Grease-X-Tractor filter is ideal for medium grease applications.

HOW IT WORKS:

- Exhaust air enters the filter through the angled inlets on the top and bottom of the filter face.
- As a result of the angled inlet, the air undergoes multiple turns as it spins through one of the many hollow columns along the length of the filter.
- The near-constant centrifugal force applied to the grease particles force them out of the airstream and on to the walls of the air column.
- The air exits out the back of the filter, through gaps in the center of the air columns, while the extracted grease drains out the bottom of the filter.



**Mass & Grease Extraction Efficiency vs. Particle Size
Grease-X-Tractor™ Over Griddle with Hamburger**



- Gas Griddle Hamburger Emissions
- ▲ Griddle after Grease Grabber
- ◆ 600 cfm Efficiency Grease Grabber

Standard Baffle

The industry standard baffle filter is designed for light grease applications.

HOW IT WORKS:

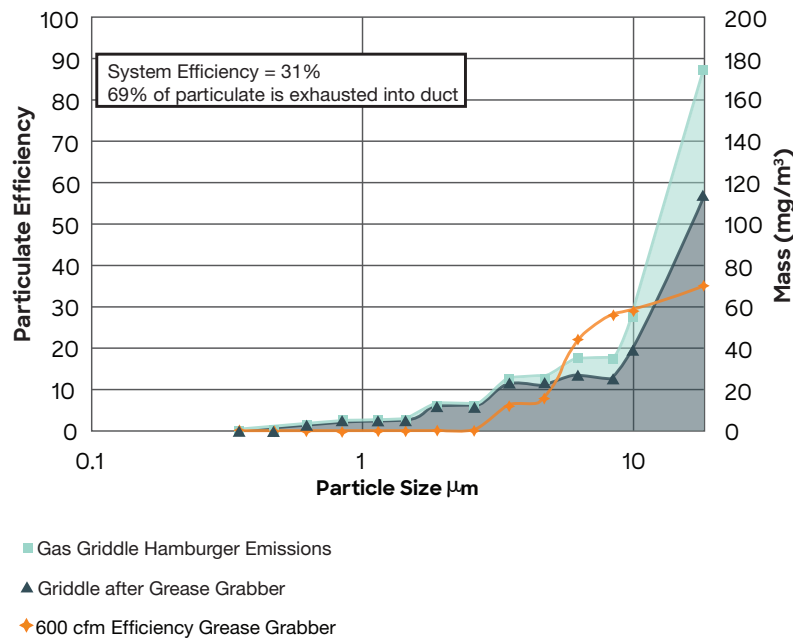
- Exhaust air passes through the stainless steel baffles, turning through “s” shaped baffle plates.
- As the air turns, the particle’s momentum throws it out of the airstream. As it changes direction, the particulates impact upon the baffles.
- The grease then runs down the baffle into the grease trough, which drains into a removable grease container.



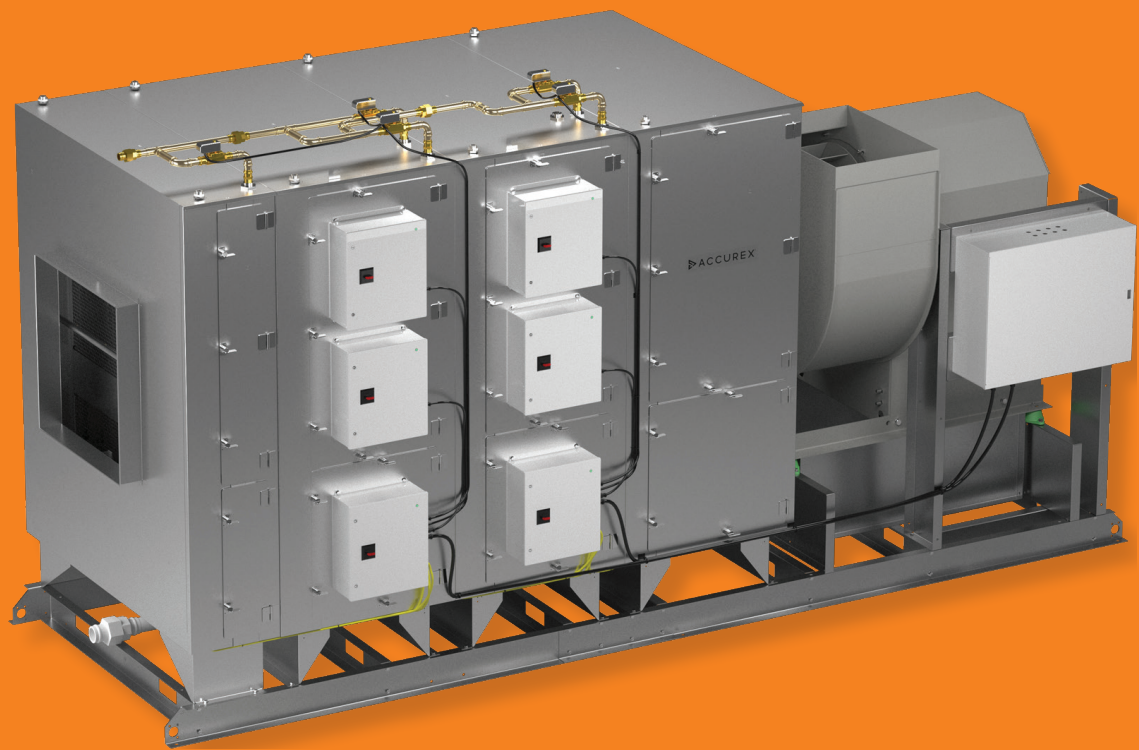
The baffle filter removes 28% of particles at 8 microns



Mass & Efficiency vs. Particle Size
Baffle Over Griddle with Hamburger



Pollution Control



IMPORTANCE OF GREASE EXTRACTION

Grease is the by-product of commercial cooking processes that must be extracted from the effluent airstream via the kitchen ventilation system. Kitchen exhaust includes grease particulate in various sizes as well as grease vapors, smoke, and steam.



GREASE PARTICLE SIZE DISTRIBUTION

COARSE GREASE PARTICULATE

Larger, more visible effluent that is produced during the cooking process. Particle sizes range from 6.2 to 150 microns. Depending on filter efficiency, kitchen hood filters can typically capture this size.

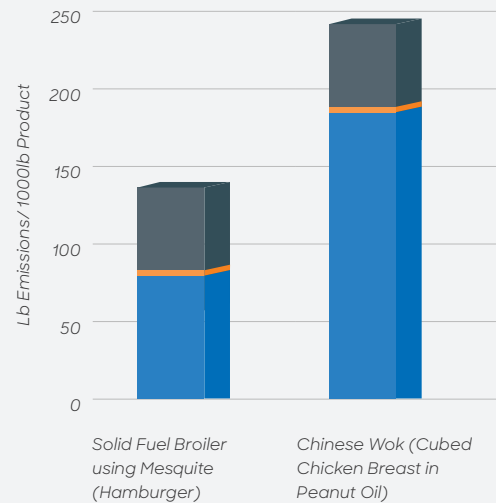
FINE GREASE PARTICULATE

Grease covered moisture and air mixture is produced by the long burning of cold or frozen food on a hot cooking surface. Particle sizes range from .55 to 6.2 microns. Kitchen hood filters can capture this size.

VAPOR + ULTRAFINE PARTICLES

Produced when a drop of grease or water comes in contact with a hot surface and immediately burns off. Particle sizes range from .03 to .55 microns (smoke). Kitchen hood filters can't capture particles of this size.

ASHRAE 1375 Comparison of Normalized Average Grease Mass Emissions in the Plume Worst Case Appliances



KITCHEN HOOD FILTERS FOR REDUCED MAINTENANCE

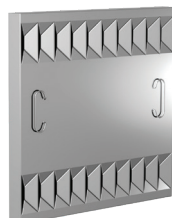
The use of advanced mechanical filters in the hood improves the pollution control unit's ability to remove residual grease with less frequent filter changes at the PCU.

Baffle Filter



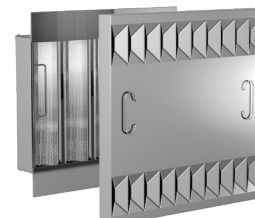
28% efficient at 8 microns

Grease-X-Tractor™



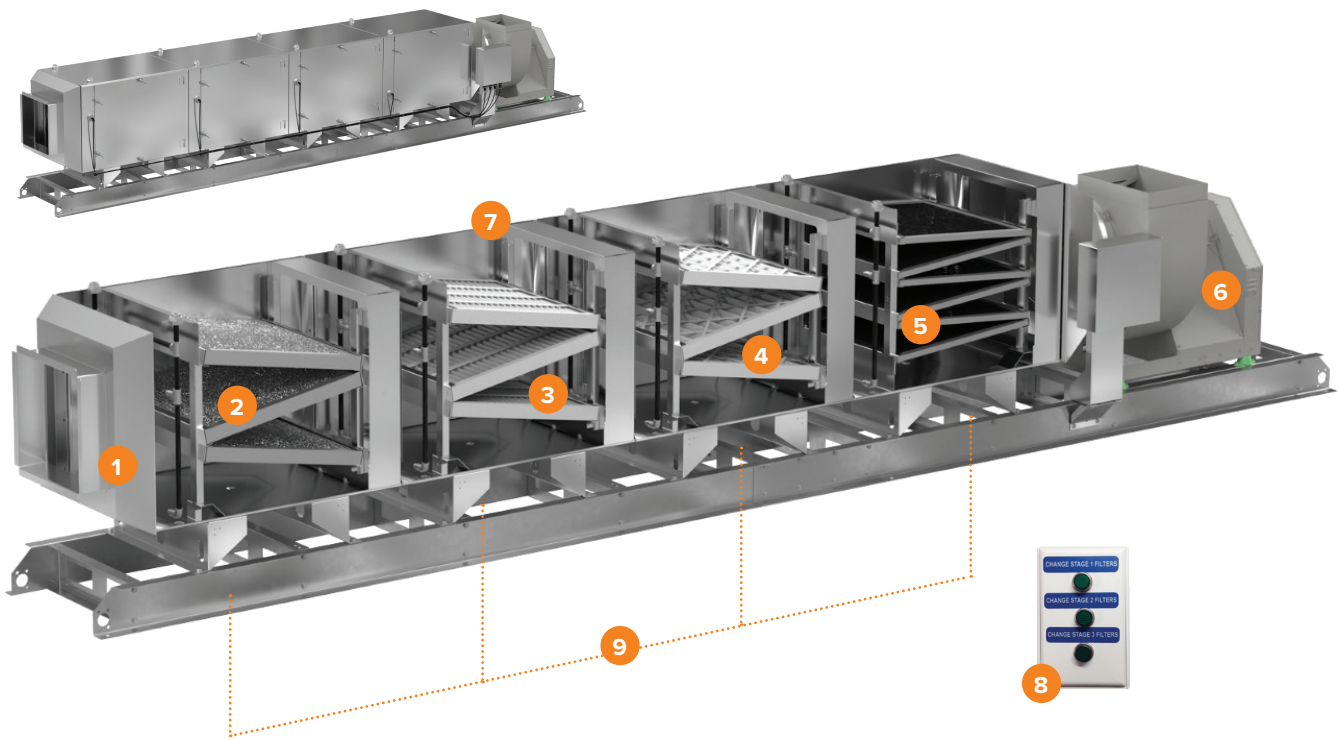
69% efficient at 8 microns

Grease Grabber™



100% efficient at 8 microns

The Grease Trapper pollution control unit uses a three stage mechanical filter arrangement to remove grease particles from the exhaust air at an economical initial cost. Independent pressure switches signal when any of the initial three filter stages need replacing, taking the guess work out of maintaining the equipment. The Grease Trapper incorporates carbon trays to remove odor molecules prior to discharging the air, reducing the impact of the kitchen exhaust to the surrounding area. The unique construction features and UL 8782 listing of the Grease Trapper allow it to be mounted within twelve inches of combustibles on the top of the unit and six inches on the sides and bottom.



INDUSTRY LEADING CLEARANCES

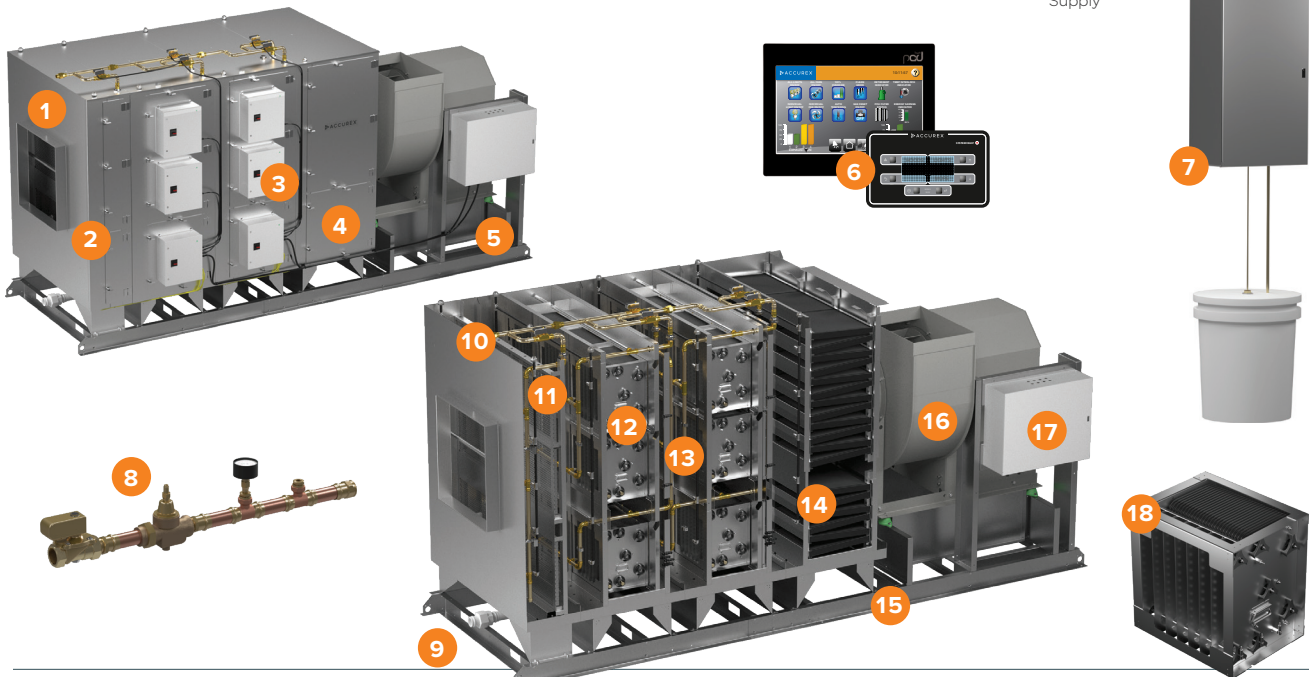
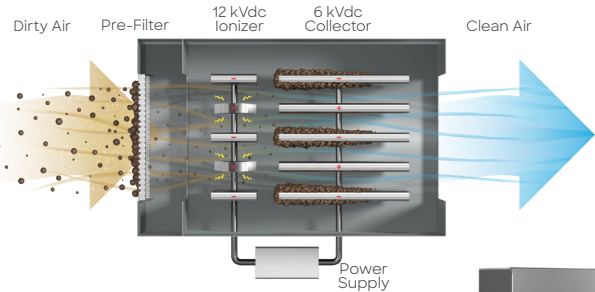
The unique construction of the Pollution Control Units allow for the smallest clearance to combustibles in the industry. It can be mounted within 12-inches of combustibles on the top of the unit and 6-inches on the sides and bottom to easily fit it into tight mechanical rooms or ceiling spaces.

- 1 Factory inlet transition fabricated to match ductwork for ease of installation
- 2 Metal mesh filters are easily washable with a hose or a dishwasher and catch the large grease particles
- 3 MERV 8 pleated filters remove large particles from the incoming airstream to protect high efficiency filters and minimize maintenance
- 4 MERV 15 pleated final filter ensures a minimum overall particulate removal efficiency of 95%
- 5 1" carbon trays reduce cooking odors
- 6 Accurex UL 762 utility set fan with motor and drive mounted outside of the airstream per NFPA 96
- 7 Modular stainless steel construction
- 8 A pressure switch enclosure is provided to house all of the individual pressure switches for ease of maintenance and wiring on the unit. The pressure switches monitor each individual filter bank and a remote filter status indicator panel advises maintenance staff when each filter stage requires replacement.
- 9 Each module is provided with a drain to allow any grease or washing solution to be removed from the unit

The Grease Trapper ESP™ pollution control unit uses electrostatic precipitator (ESP) modules and carbon trays to remove grease, smoke and odors from the exhaust airstream. The automated wash down sequence allows for the grease buildup on the ESP collector plates to be removed easily with the touch of a button or an automatic daily schedule. This eliminates the need to change out costly filters and lowers overall maintenance requirements.

HOW IT WORKS

As air enters the ESP module it passes across a row of ionizer plates, which positively charge the particles in the airstream. Upon entering the collector portion of the cell, the positively charged particles are attracted to the negatively charged plates like a magnet, which captures and removes the contaminants from the airstream.



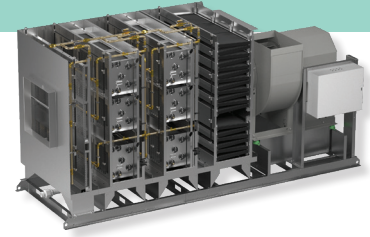
- 1 Factory inlet transition fabricated to match ductwork for ease of installation
- 2 Tool-less access by means of 270 deg turning latches on doors
- 3 Unit mounted power pack supply the electrostatic precipitator cells with the necessary voltage for operation
- 4 Modular stainless steel construction
- 5 Plug and play cables – pre-wired from the factory or up to 150 ft pre-made plug n play cables provided for an easy install
- 6 Keypad our Touchscreen available for ESP control
- 7 Detergent Control Center and Assembly – contains the detergent pump and 5 gallon bucket that houses the detergent for wash. It is also monitored to ensure you are washing with detergent
- 8 Detergent Injection Manifold – pre-engineered assembly for water, detergent injection and mixed wash to unit wash inlet
- 9 Drain outlet (2”) part of manifolded system pre-assembled from the factory for only 1 drain connection to be done in the field
- 10 Inlet hot water connection from detergent manifold for automatic washdown system
- 11 Impingement filter evenly distributes airflow and stops large particles from entering the system. These filters are also washed unlike other precipitators on the market
- 12 Automatic wash down uses detergent from 5 gallon tank to clean the entire cell. Reduces the need for manual cleaning
- 13 Pre-piped UL 300 fire system
- 14 V-bank” 2” carbon trays for reducing cooking odors
- 15 Integral mounting rails provide base for unit modules and exhaust fan
- 16 Accurex UL 762 utility set fan with motor and drive mounted outside of the airstream per NFPA96
- 17 Main Control Cabinet (shown as unit mounted – remote mounted also available) connects to the unit components via plug n play cables
- 18 Lightweight and durable ESP cells for ease of servicing the unit

POLLUTION CONTROL



FILTERED

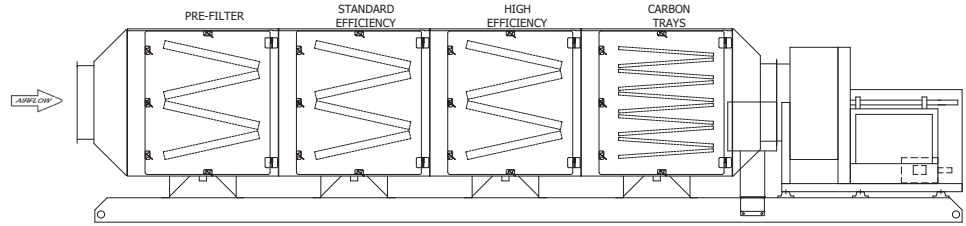
Mechanically filtered unit, where the grease and odor is removed from the airstream through multiple stages of mechanical filters.



ELECTROSTATIC PRECIPITATOR

Uses two to three passes of ESP cells to remove grease, odor, and smoke from the airstream.

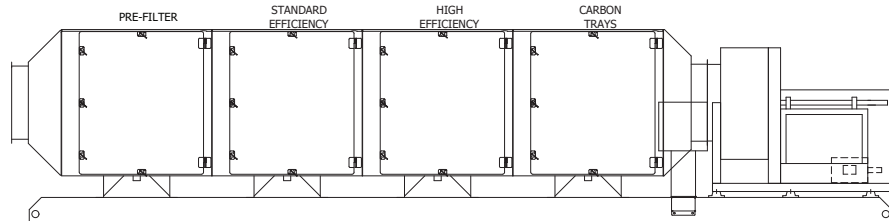
GREASE TRAPPER FILTERED		GREASE TRAPPER ESP ELECTROSTATIC PRECIPITATOR
\$	FIRST COST	\$\$
\$\$	ANNUAL OPERATING COST	\$
No	SELF CLEANING	Automatic scheduled wash impingement filter and cells to be manual routine schedule
Higher	STATIC PRESSURE	Lower
Decreases with use	FILTRATION EFFICIENCY	Constant
Requires mechanical installation coordination for the PCU itself (and fire suppression distributor)	INSTALLATION COORDINATION	Requires mechanical, plumbing, and electrical coordination (and fire suppression distributor)
Grease-X-Tractor™ Grease Grabber™	MINIMUM HOOD FILTER RECOMMENDATION	Grease-X-Tractor™
Low	SMOKE REMOVAL	High
<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 	MAINTENANCE	<ul style="list-style-type: none"> impingement filter and cells to be manual routine schedule Easy detergent change outs with use of 5 gallon bucket As needed carbon tray replacement
Yes	UL 8782 LISTED	Yes
<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 UL 762 high efficiency inline 	OPTIONAL ADDITIONS	<ul style="list-style-type: none"> Unit can be shipped in multiple sections for field assembly if required 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 762 high efficiency inline fan



GREASE TRAPPER

Housing	Maximum CFM	Height (Inches)	Fan Type	*Maximum Unit Width (Inches)	Overall Length (Inches)	Unit Weight (Pounds)
30	3,000	38.476	Utility Fan Set	32.472	211	1142
		38.476	Inline Fan	44.382	204	1196
45	4,500	47.429	Utility Fan Set	34.042	204	1250
		47.429	Inline Fan	47.632	210	1325
60	6,000	61.429	Utility Fan Set	37.446	232	1810
		61.429	Inline Fan	52.136	228	1850
90	9,000	52.201	Utility Fan Set	54.629	230	2100
		52.201	Inline Fan	65.195	220	2115
120	12,000	61.929	Utility Fan Set	55.784	236	2550
		61.929	Inline Fan	68.944	225	2665

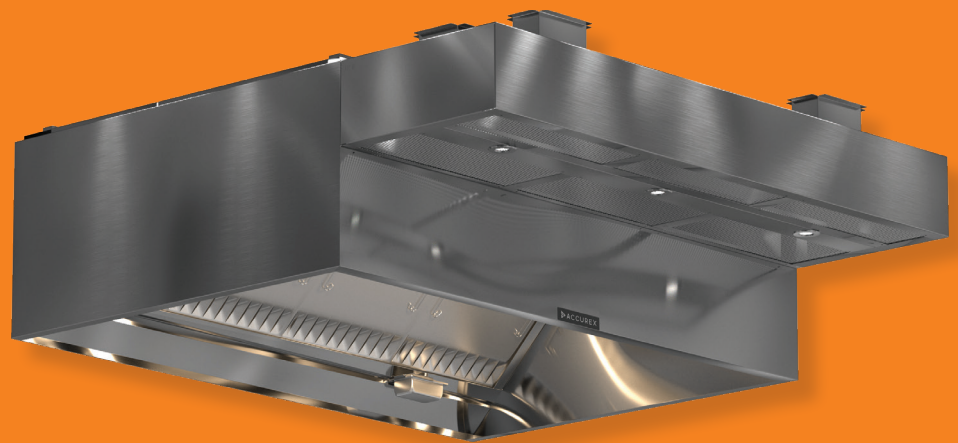
* Maximum width includes fan, power pack, motor clearance, and unit width. Unit access clearance is not accounted for.



GREASE TRAPPER ESP

Housing	Maximum CFM	Height (Inches)	Fan Type	*Maximum Unit Width (Inches)	Overall Length (Inches)	Unit Weight (Pounds)
15	1,500	46.918	Utility Set	37.192	180	1839
			Inline			1859
30	3,000	47	Utility Set	53.692	187	2228
			Inline			2258
45	4,500	47	Utility Set	72.192	189	2609
			Inline			2767
60	6,000	66.793	Utility Set	50.692	191	3459
			Inline			3541
90	9,000	66.793	Utility Set	72.192	195	4243
			Inline			4277
135	13,500	92.793	Utility Set	72.192	222	5000
			Inline			4819

External Supply Plenums

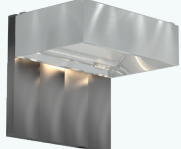


EXTERNAL SUPPLY PLENUMS

Make-up air can be introduced several ways, including through-the-hood with an integrated supply plenum or an external supply plenum. External plenums positioned around the perimeter of exhaust only hoods are a great alternative to integral supply plenums. Unlike integral supply plenums, they do not sacrifice valuable hood containment area. They can also be retrofitted to almost any hood and are generally less expensive than integral plenums. Accurex offers the following external supply choices - Air Curtain Supply Plenum (ASP), Split Air Curtain Supply Plenum (Split ASP), and the Back Supply Plenum (BSP).

MODEL OVERVIEW

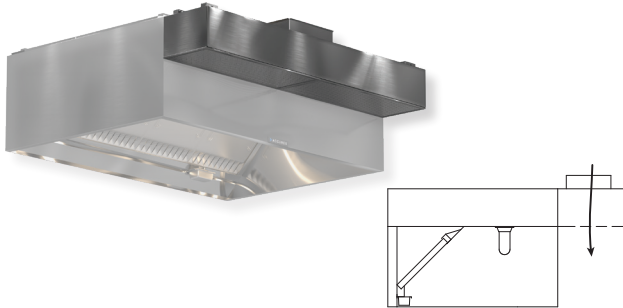
Accurex external supply plenums offer a cost effective and flexible way to bring make-up air back into the kitchen and keep your exhaust system working efficiently.

Plenum Type		Discharge Opening (Inches)	Recommended Supply Rate (cfm/ft)	Recommended Application
	Air Curtain Supply (ASP) 12-inch up to 24-inch	12-inch: 10 24-inch: 22	12-inch: Up to 110 24-inch: Up to 145	All Conditions To minimize mixing with air in the space by distributing airflow at the hood, downward.
	Split Air Curtain Supply (Split ASP) 12-inch up to 24-inch	12-inch: 10 24-inch: 22	12-inch: Up to 110 24-inch: Up to 145	Supplying non-tempered air near the hood for recapture and tempered air further from the hood for general kitchen comfort.
	Back Supply (BSP)	6	Up to 145	Non-Tempered or Marginally Tempered Air Air is kept near hood to minimize mixing with air in the space.

* Climate determines tempering conditions.

Air Curtain Supply Plenum (ASP)

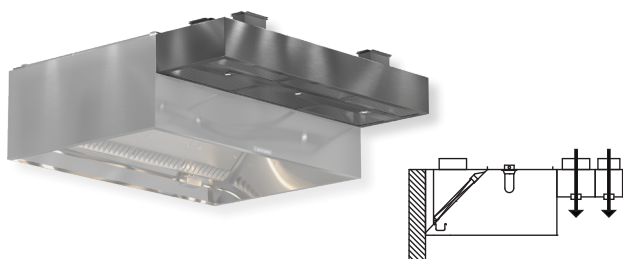
Air curtain supply plenums are typically used in non-tempered or heat-only applications, depending upon climate.



- Air curtain supply plenums introduce the air near the hood to minimize mixing with air in the space
- A series of perforated panels evenly distribute air at lower discharge velocities which benefit hood capture and containment
- Easy and flexible installation
- Mounted 14-20 inches above the bottom edge of the hood or flush with a drop ceiling
- External plenums can be placed on multiple sides of the hood to create a curtain of air on all exposed sides and increase the volume of air brought in at the hood at low velocities
- The air curtain supply plenum is available in widths of 12 to 24 inches, in one-inch increments.

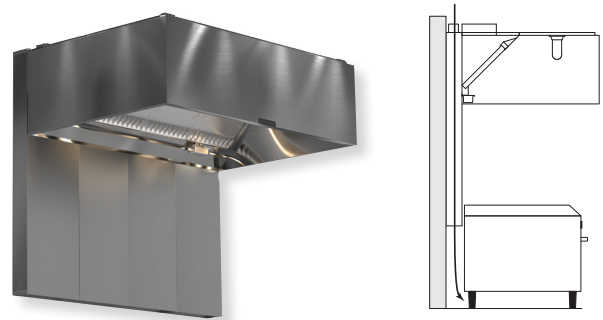
Split Air Curtain Supply Plenum

The optional split air curtain supply plenum (ASP) is an attractive method to provide make-up air and conditioned air through one plenum.



Back Supply Plenum (BSP)

Back supply plenums are typically used in non-tempered or marginally tempered applications, and these plenums are also ideal for heating air during the colder months since hot air will rise from its low discharge position.



- An effective way to introduce make-up air into the kitchen is from the rear of the hood through a back supply plenum (double layer of perforated panels allow for well-distributed low-velocity airflow at discharge behind and below the cooking battery)
- Back supply plenums also function as a backsplash panel and provide the proper clearance to limited combustibles needed in many installations to meet NFPA 96 standards
- Easy and flexible installation
- This plenum directs airflow through perforated panels behind and below the cooking equipment without affecting capture and containment, cooking surface temperature, or pilot lights
- When using non-tempered air, utilizing low air velocities will keep the air near the hood
- These plenums are 6 inches deep, stretch the entire length of the hood and discharge at 31.25 inches above the finished floor

Fire Suppression Systems



The first line of defense against fire in a commercial kitchen is the fire protection system installed in the exhaust hood.

Accurex has a variety of factory prepiped fire protection systems available from the two leading manufacturers, Amerex® and Ansul®.

OVERVIEW

Accurex supplies a range of factory prepiped fire protection systems that meet the real world challenges of kitchens, improve installation time and provide enhanced quality.

ADDED VALUE IN CHOOSING AN ACCUREX FACTORY-INSTALLED FIRE SUPPRESSION SYSTEM:

- Convenience – Accurex coordinates all of the fieldwork saving you valuable time
- Factory prepiped systems require less jobsite installation time, freeing up factory space for other work to be completed
- Includes application for permits and performing puff tests
- Factory-installed systems are much more aesthetically pleasing
- Allows for a streamlined setup that will not interfere with the kitchen workflow
- Factory systems look finished and professionally done
- No unsightly holes or pipes that create an eyesore

FIRE SUPPRESSION MODEL CODE

The Model Code below is designed as a brief overview of the options that Accurex provides for Fire Suppression Systems.

MODEL	FIRE SUPPRESSION CATEGORY
AMEREX® KP	Appliance Specific
AMEREX® ZONE DEFENSE	Overlapping Coverage
ANSUL® R-102™	Appliance Specific
ANSUL® R-102™ OVERLAPPING	Overlapping Coverage
ANSUL® PIRANHA™	Dual Agent

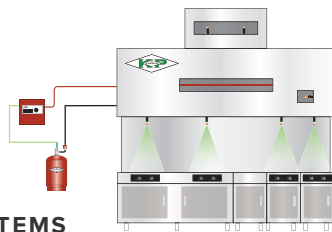
Amerex Fire Suppression

Restaurant fires can be devastating. A fire can begin on an appliance, in the hood or ductwork, and quickly spread throughout the building. A pre-engineered fire suppression system is the first line of defense against a restaurant kitchen fire. Amerex has been in the fire protection industry since 1971 and has a reputation for excellence, customer service and innovation unsurpassed in the industry.



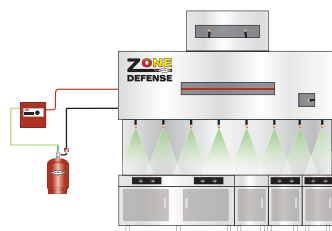
Quality is Behind the Diamond

AMEREX KP FIRE SUPPRESSION SYSTEMS



Appliance specific fire suppression is a wet chemical system to be used when the equipment placement is known and expect few, if any, changes. Nozzles are selected and aimed at specific hazards on each appliance. The chemical agent itself is a low pH that's non-corrosive to stainless steel which can be safely cleaned up with water and a sponge.

AMEREX ZONE DEFENSE FIRE SUPPRESSION SYSTEMS



The full flood/overlapping restaurant fire suppression systems were developed to solve problem of protecting a kitchen where the appliances are moved around, rolled in and out for cleaning, or replaced with different appliances to accommodate changing menus. These systems are also cost-effective with medium and heavy duty cooking lines requiring greater protection.

FEATURES AND BENEFITS

- Stainless agent tank enclosures – provide a professional look
- Fusible link, pneumatic tubing, or electronic linear heat detectors – flexibility to suit design requirements
- Additional switches (two SPDT is standard) – for additional equipment shutdown as required
- Additional pull stations (one is standard) – for large rooms with multiple exits
- Metal blow off caps – for high heat applications
- Horn strobes – for visual and audible emergency notification
- Low pressure alarm – helps prevent a false discharge due to pressure loss
- K-Class handheld extinguishers – to meet NFPA 96 standard requirements

THE RESTAURANT FIRE SUPPRESSION SYSTEM IS CONSTRUCTED IN COMPLIANCE WITH THE FOLLOWING:

- UL/cUL Listed per UL 300 fire test specifications
- New York City Department of Buildings (MEA)
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of NFPA 17A (Standard for Wet Chemical Extinguishing Systems)
- ISO 9001:2000 and ISO 14001:2004 certified

Ansul Fire Suppression

Ansul has been protecting restaurants since 1962 and is one of the industry leaders in fire suppression systems. Ansul led the industry at a time when kitchen fires were a leading cause of restaurant loss, and their continued advancements in technology and design have made Ansul the number one food-service fire protection solution in the world.



ANSUL PIRANHA FIRE SUPPRESSION SYSTEM

Dual agent fire suppression systems combine water and chemical agent to suppress the fire. The agent is discharged first, suppressing the fire, and water follows to cool the hazard and prevent reflash. Dual agent systems can be either appliance specific or full flood.

ANSUL R-102 FIRE SUPPRESSION SYSTEM

In an appliance specific fire system, the nozzles and placement are chosen for the type of cooking equipment it needs to protect. This is the most cost-effective system, as only the appliances that need protection are covered.

ANSUL R-102 OVERLAPPING FIRE SUPPRESSION SYSTEM

In an overlapping fire system, the nozzles are placed every couple feet along the length of the hood. The nozzles form overlapping cones of protection over your appliances, ensuring an effective, yet flexible, fire suppression package that makes it easy to change your kitchen configuration.

OPTIONS AND ACCESSORIES

- Stainless agent tank enclosures – provide a professional look
- Flexible agent distribution hose so appliances can be rolled out for cleaning
- Additional switches (two SPDT is standard) – for additional equipment shutdown as required
- Additional pull stations (one is standard) – for large rooms with multiple exits
- Metal blow off caps – for high heat applications
- Horn strobes – for visual and audible emergency notification
- K-Class handheld extinguishers – to meet NFPA 96 code requirements

THE RESTAURANT FIRE SUPPRESSION SYSTEM IS CONSTRUCTED IN COMPLIANCE WITH THE FOLLOWING:

- UL/cUL Listed per UL 300 fire test specifications
- New York City Department of Buildings (MEA)
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of NFPA 17A (Standard for Wet Chemical Extinguishing Systems)
- ABS – American Bureau of Shipping
- UL Standard 2092 Listed (Piranha®)

Controls/Energy Management



SIMPLE OPERATION

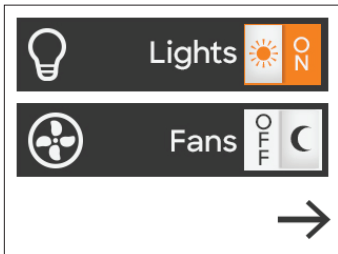
Bright interface with simple-to-follow, intuitive touchscreen allows you to easily navigate through the operation and configuration screens.

Interface can be programmed to allow you to see and control only functions you select without requiring you to go through a series of screens not applicable to your needs – a truly innovative solution, simplifying how you control your total kitchen ventilation system.

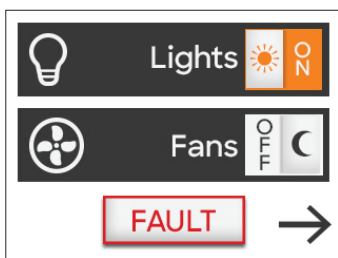


COMMON DISPLAY SCREENS

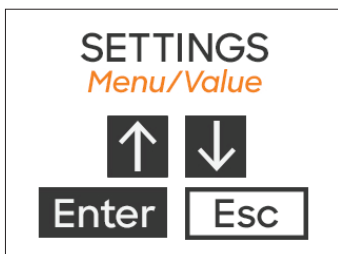
The user-friendly touch screen features easy-to-read instructions for simple and concise operation. Every screen lets you easily navigate throughout the interface without confusion. Here are a few common screens.



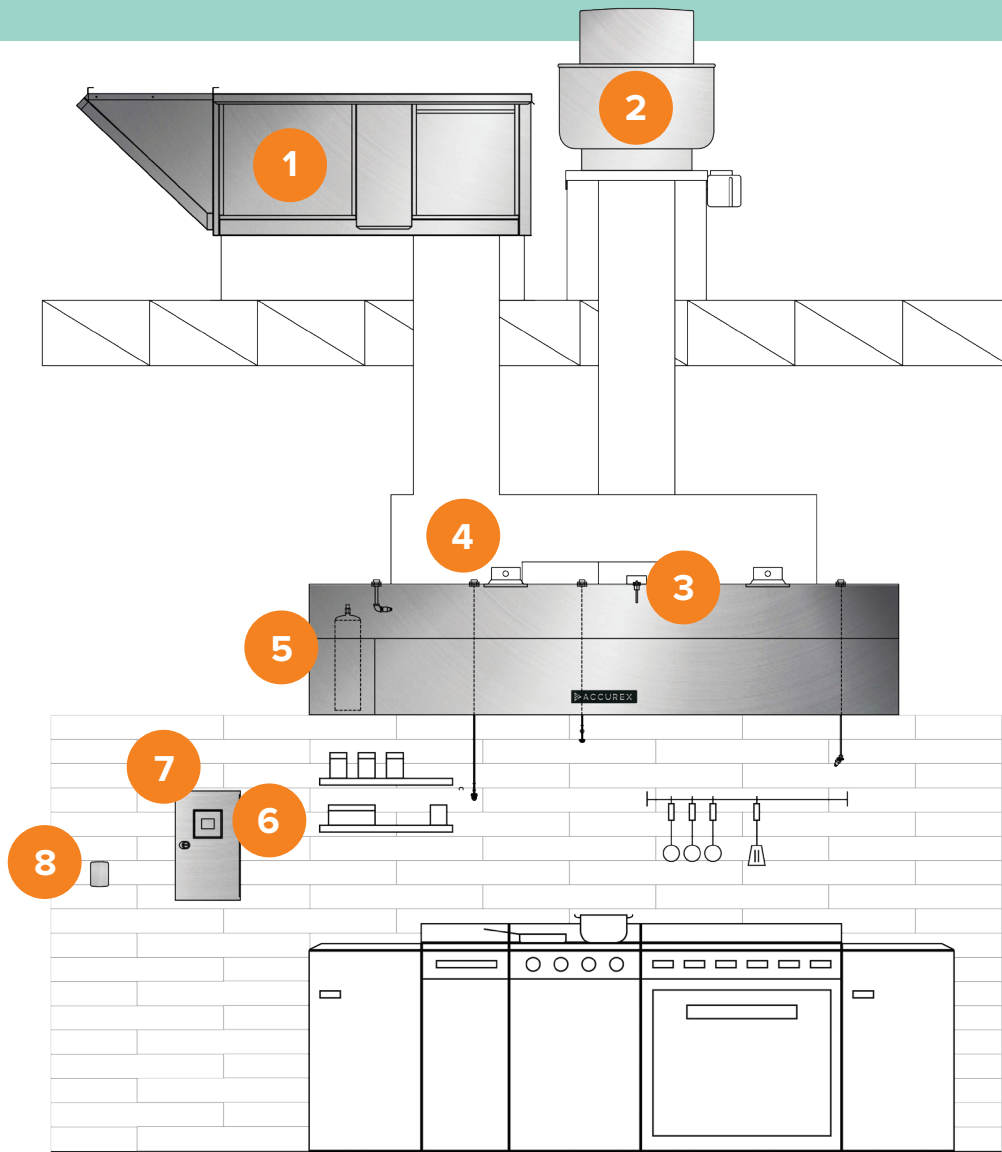
Simple navigation and clear, straightforward graphics help you take control at the touch of a button. Innovative technology allows you to toggle the touch screen on and off with ease. This is the most common screen the operator will have access to during use.



If a complication or error occurs in the kitchen ventilation system, a FAULT alert will appear on screen, immediately notifying your staff there is a problem.



Conveniently troubleshoot directly from the touch screen without the need for a separate control board. For added security, the settings menu is password protected so only authorized users can access when needed.



ONE SYSTEM UNDER YOUR CONTROL

1

MAKE-UP AIR

5

FIRE SUPPRESSION

2

EXHAUST FAN

6

TOUCHSCREEN INTERFACE

3

TEMPERATURE SENSOR

7

ACCUREX CONTROL PANEL

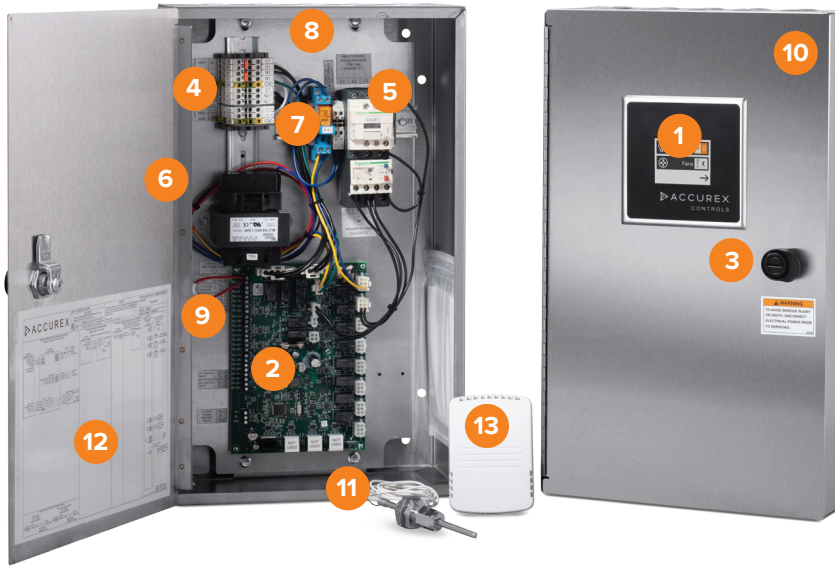
4

LIGHTS

8

ROOM SENSOR

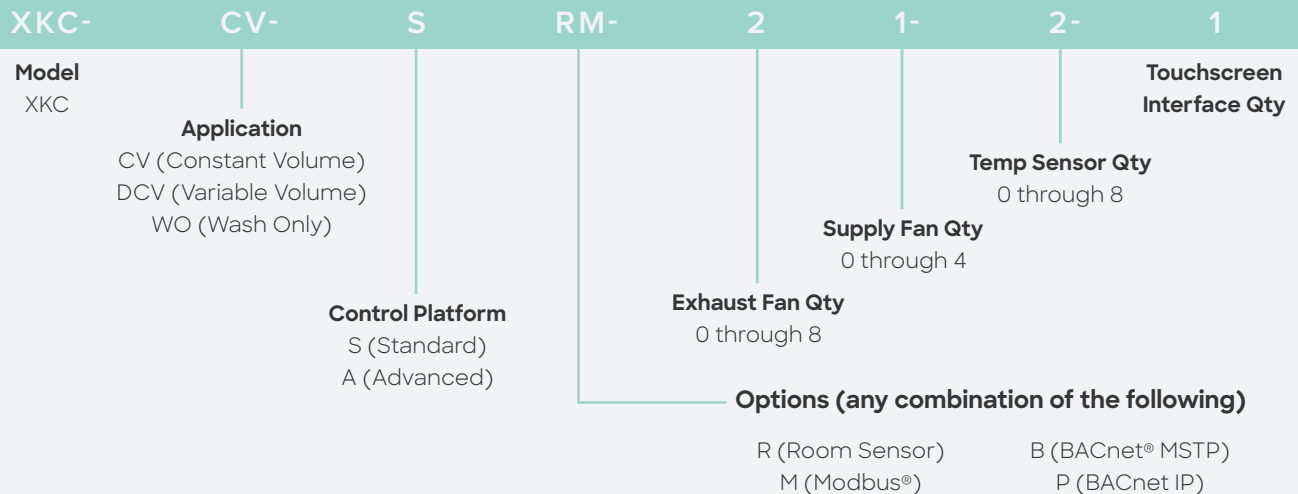
PARTS AND CONFIGURATIONS



- 1** Touchscreen interface (can be shipped mounted or loose)
- 2** Main control board
- 3** Quarter-turn latch
- 4** Terminal blocks for field connections
- 5** Motor starters/VFDs
- 6** Control transformer
- 7** Control relay
- 8** Field connection knockout holes
- 9** Low voltage field connections to circuit board
- 10** Control box (depends on configuration)
- 11** Temperature sensor
- 12** Clear installation labeling
- 13** Room sensor (optional)

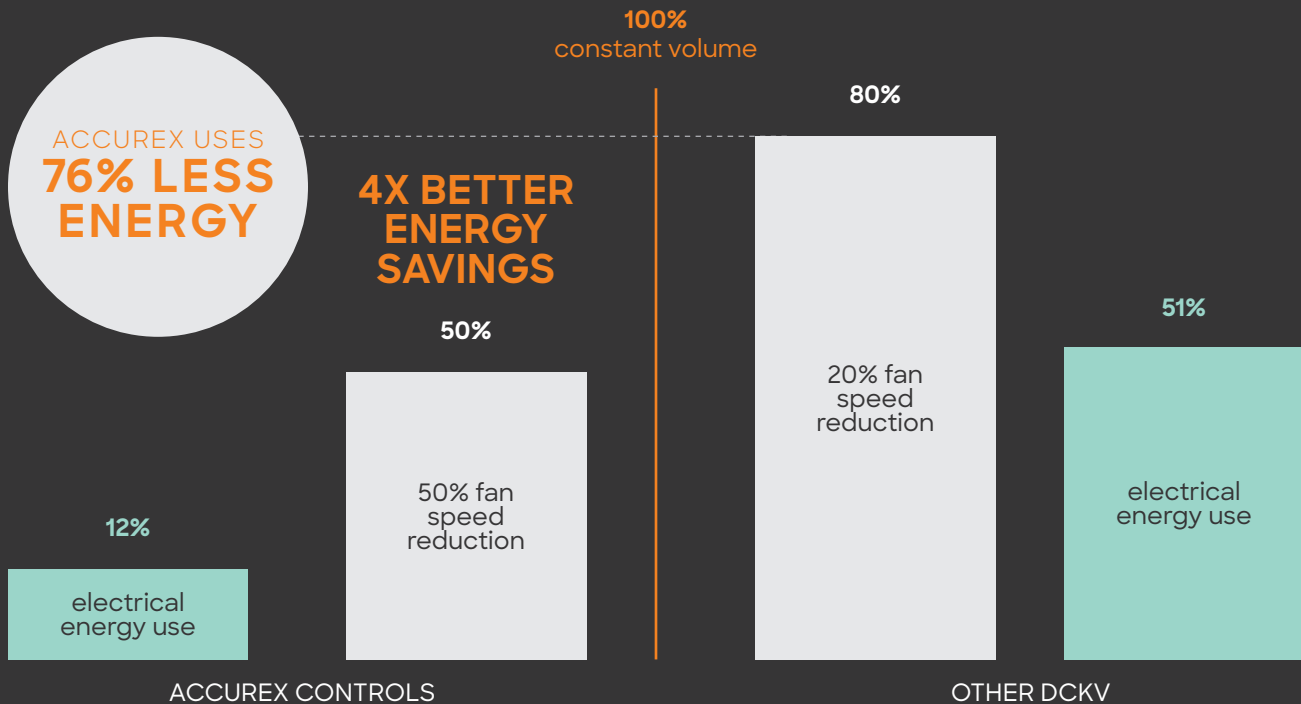
MODEL AND OPTIONS DESIGNATION GUIDE

- Constant Volume Control (XKC-CV)
- Variable Volume Control - demand control kitchen ventilation (XKC-DCV)



ENERGY AND COST-SAVING VARIABLE VOLUME CONTROL

Accurex saves energy and money with industry-leading turndown capabilities, high-efficiency motors and heat sensors, and the quick response and convenience of our demand controlled kitchen ventilation (DCKV).



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



Adjusts fan speeds by up to 50%, decreasing airflow when peak exhaust rates aren't necessary, resulting in electrical savings of up to 88%. The Accurex XKC-DCV monitors cooking temperatures and adjusts exhaust and supply fan speeds. Fans operate at a reduced volume, saving energy when the cooking load reduces.



Hood-mounted temperature sensors respond to temperature changes up to five times faster than duct-mounted sensors, resulting in quicker airflow modulation and more efficient control and operation.



Decreased fan usage results in less wear on the motor, belts and pulleys – reducing maintenance.

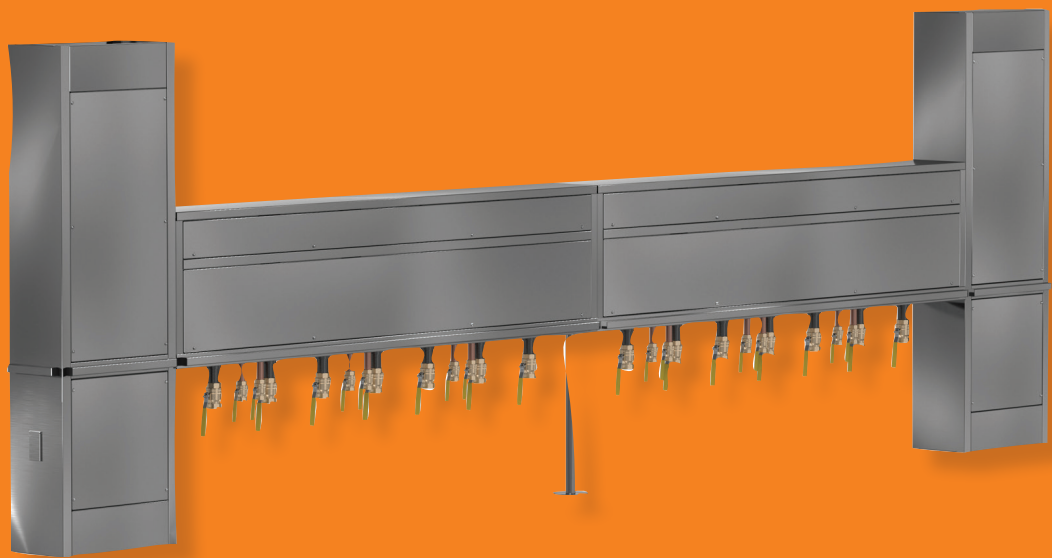


Extends the lifespan of your fans, providing more time to reduce costs and realize return on investment, with typical payback in one to three years.



Based on temperature changes under the hood, fan speeds automatically adjust, saving electrical energy. When you have a heated or cooled make-up air unit you benefit from additional reduced gas and electric consumption.

Utility Distribution Systems



Water

MAIN BALL VALVES

On incoming service to provide a main shutoff at the unit

GAUGES

Available for either pressure/temperature or pressure only

FILL FAUCET

With 60-inch hose

WATER HOSES

Available in lengths of 48-, 60- or 72-inches

WATER FILTERS

Available in single appliance and multiple appliance styles

HOT AND COLD WATER DROPS

3/4-inch diameter and placed every 24 inches

SHOCK ARRESTORS

To prevent water hammering that typically occurs when the water is shut off

PRESSURE REDUCING VALVE

Is used when the water pressure entering the UDS is too high. The reducer valve reduces the pressure to an appropriate level (typically 40-60 psi).

HAND SINK

Available mounted on the riser. Sink is 12 inches wide.

HOSE REEL ASSEMBLY

Mounted on one of the risers and is available for auxiliary hoses

BALL VALVES

Available from 1/4-, 3/8-, 1/2- and 3/4-inch for shutoff at each connection along the chase

OVERVIEW

With a unique spacing of gas and water connections, it's easy to make changes or to simply rearrange cooking equipment.



Gas

MAIN BALL VALVES

On incoming service to provide a main shutoff at the unit

EMERGENCY SHUTOFF VALVES

Mechanical or electrical valves to cut off gas in case of alarm

ALTERNATING GAS DROPS

3/4- and 1 1/4-inch drops every 12 inches along the length of the unit

GAS HOSES

Available in 48-, 60- or 72-inch lengths

BALL VALVES

Available in 1/2, 3/4, 1, and 1 1/4 inches for shutoff at each connection along the chase.

GAS TYPES

Single or looped for additional capacity for larger systems

SUPERSWIVEL CONNECTIONS

Prevent kinks and gas hose twisting

GAS RESTRAINING

Prevent accidental strain on gas lines by preventing excessive appliance motion

Electrical

PRIMARY ELECTRICAL SERVICE

Choose from panel board or point-of-use breakers. Main breaker and branch breakers are provided with primary electrical service. See table below for available sizes.

Breaker	Voltage	Phase	Min Size (Amp)	Max Size (Amp)
Main	480 or 208	3	40	400
Branch	120	1	20	50
Branch	208	1	20	70
Branch	208	3	20	125
Branch	480	3	20	100

ELECTRICAL RECEPTACLES

120 or 208 Volt based on need and the receptacles. NEMA configuration is straight blade with an available twist lock option in 120/1-20A GFCI (GFCI not available with twist lock). Optional cordset is available.

CONTROLS

For the primary electrical service option that includes optional status lights, fire system connection, optional light or fan switches, gas solenoid control panel (with a solenoid gas valve), optional emergency shutdown and prewired tempering switch, if required.

SECONDARY ELECTRICAL SERVICE

Choose from panel board or point-of-use breakers. Main breaker and branch breakers are provided with secondary electrical service. See table below for available sizes.

Breaker	Voltage	Phase	Min Size (Amp)	Max Size (Amp)
Main	120 or 208	1	40	400
Branch	120	1	20	50
Branch	208	1	20	70
Branch	208	3	20	125

ADDITIONAL UTILITIES AND OPTIONS

- Steam / condensate system
- Chilled water line with insulation
- Compressed air line
- Gasketed construction
- Weatherproof receptacle / switch covers
- While-in-use receptacle covers
- 12 x 12-inch viewing window in riser
- Hinged access doors on risers
- Water filter bracket on chase
- 10 foot conduit for wiring to hood lights
- Ground fault equipment protection
- XFCC mounted in riser
- Variable volume system mounted in riser

Residential Range Hood

cULUS
LISTED
*UL Listed to
UL Subject 300A*

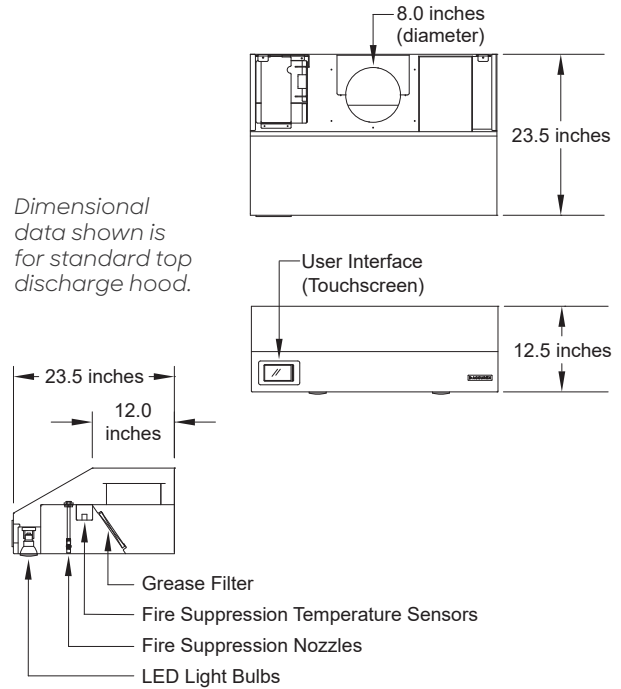


SAFETY IN SECONDS

Fire safety in kitchens is a necessity. Relying on portable fire extinguishers should never be the first step in your fire safety protocol when cooking. The best way to ensure fire safety in the kitchen is through deliberate preparation and precision-engineered products. The Accurex Fire Ready Residential Range hood is a dual-purpose integrated system that provides ventilation and features a self-contained fire suppression system.

MODEL	DIMENSIONS
XRRS-30	30 inches
XRRS-36	36 inches

Available in multiple widths to match common residential range sizes.



- 1 Touchscreen user interface (can be remote or mounted)
- 2 Recessed LED lights
- 3 Range electric shut off / gas shut off
- 4 Manual pull station
- 5 Integrated fire suppression system
- 6 Exhaust fan (available in multiple configurations)
- 7 Integrated system controls
- 8 Fire piping, grease filter (inside)



Grease Duct



INDUSTRY-LEADING VAPOR EXTRACTION

Quick and efficient removal of hazardous grease-laden fumes are a critical part of your optimized kitchen ventilation system. Accurex has partnered with Jeremias®, leaders in factory built grease duct systems, to offer their patent pending, UL 1978 listed, single and double walled grease duct. Designed from the group up to meet the challenges of grease duct, Jeremias® pre-fabricated stainless steel grease duct requires no on-site welding, streamlining installation and reducing costs.



PRE-FABRICATED RELIABILITY

High-quality, factory-built grease ducts are preferred by experts, as they save time on the job and result in lower installation costs. Being a UL Listed product minimizes inspection delays and the lifetime limited warranty keeps life cycle expenses to a minimum for greater peace of mind.

KEY FEATURES:

- The longest overlapping joint in the industry
- Standard silicone protected by 2.2" of overlapping steel, preventing sealant deterioration
- Cut-to-fit technology with overlapping inner and outers
- Specifically designed 10-item stock list to address 80% of systems
- Faster installation with no 'V' band or insulation blanks/cookies required
- Compressed insulation versus metal brackets allows best-in-class clearance to combustibles

SINGLE WALL GREASE DUCT

Jeremias® single walled grease ducts are a direct replacement for field-welded steel ductwork connecting kitchen hood exhaust to the outdoors. Jeremias® single walled grease duct may be installed inside a non-combustible fire rated enclosure or wrapped in accordance with NFPA-96 standards. If the ductwork is installed unwrapped it will require 18" clearance to combustibles. Jeremias® Grease Duct is UL 1978 listed, proven to withstand the stringent UL 1978 2000°F 30-minute abnormal temperature test (to simulate a grease fire), where carbon steel only lasts several minutes into that 30-minute test.

SWCK

- 2.2" overlapping joint and double female-expanded socket require no on-site welding for the market's fastest alignment and install
- Fast-shipped, pre-stocked, cut-to-fit 2' and 4' pipe lengths
- 45-degree and 87-degree elbows with access panels, per building code requirements at each directional change
- Stock no-weld hood adapters for easy balancing of multiple hoods



DOUBLE WALL GREASE DUCT

All Jeremias® double walled grease ducts are a direct replacement for both field-welded and insulated systems. They are engineering to connect kitchen hoods, and cooking appliances, including heavy duty gas or wood burning pizza ovens, to the outdoors. With no welding required and insulation built into the duct system, only a single inspection is required for operation, compared to a minimum of two, and sometimes three, inspections for welded steel and field applied insulation.

DWCK+1

Reduced Clearance

- Use on single- or multi-story buildings with existing fire rated shaft.
- 2.2" overlapping joint and 1.5" of ceramic fiber insulation, compressed into a 1.25" space between the inner/outer reduce clearance to combustibles of:
 - I.D. duct 3 - 14" = 2" of clearance
 - I.D. duct 16 - 34" = 3" of clearance
 - I.D. duct 36" = 4" of clearance
 - I.D. duct 38 - 48" = 5" of clearance
- Option to intermix with all other single and double wall Jeremias® models.

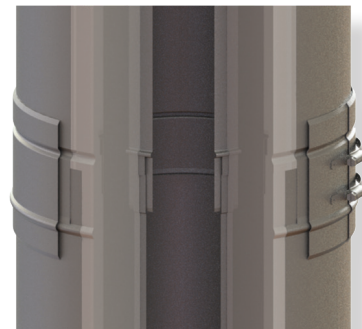


DWCK-ZC

Zero Clearance

2-Hour Fire Rated

- Use on applications that penetrate a fire rated ceiling or wall, such as commercial and institutional kitchens.
- 2.2" overlapping joint and 3.5" of ceramic fiber insulation, compressed into a 3.25" space, requiring zero clearance to combustibles
- Uses a through penetration firestop and carries the UL 1978 label as well as UL 2221 Standard for tests of Fire Resistive Grease Duct Enclosure Assemblies
- Fast-shipped, pre-stocked cut-to-fit 2' and 4' pipe lengths
- 45-degree and 87-degree elbows with access panels, per building code requirements at each directional change
- Carries additional ISO 6944 Fire Resistance Tests for Ventilation Ducts and ANSI/ UL 1479 (ASTM E814) Fire Tests of Penetration Firestops and CAN/ULC-S115 Method of Fire Tests of Firestops Systems
- Option to intermix with all other single and double wall Jeremias® models.





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ACCUREX.COM

Can simplicity in kitchen ventilation be taken too far?

We'll let you know.

At Accurex®, we believe working with kitchen ventilation systems should be one of the easiest parts of designing and building commercial kitchens. So we do more than engineer and manufacture advanced, energy-efficient systems. We make it easy for you to specify Accurex products, by simplifying the process, being responsive and getting you information quickly. Discover how simple works, at **ACCUREX.COM**