

VARIABLE VENTILATION



Item #:
Description:
Quantity:

PRODUCT INFORMATION

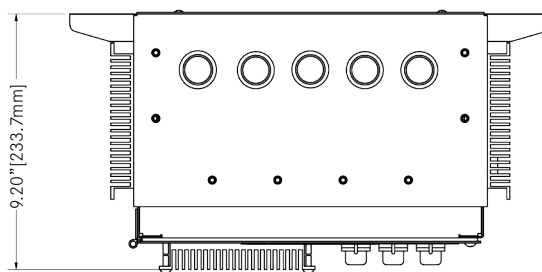
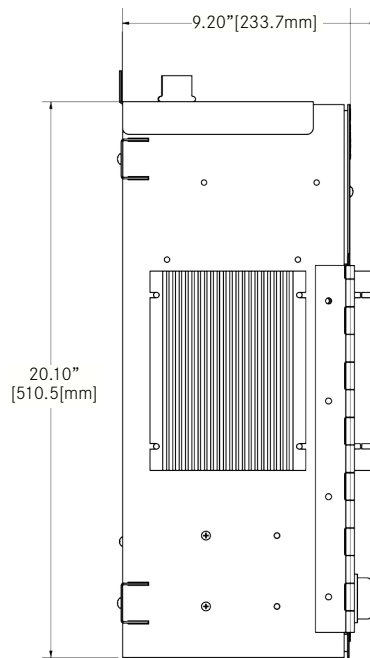
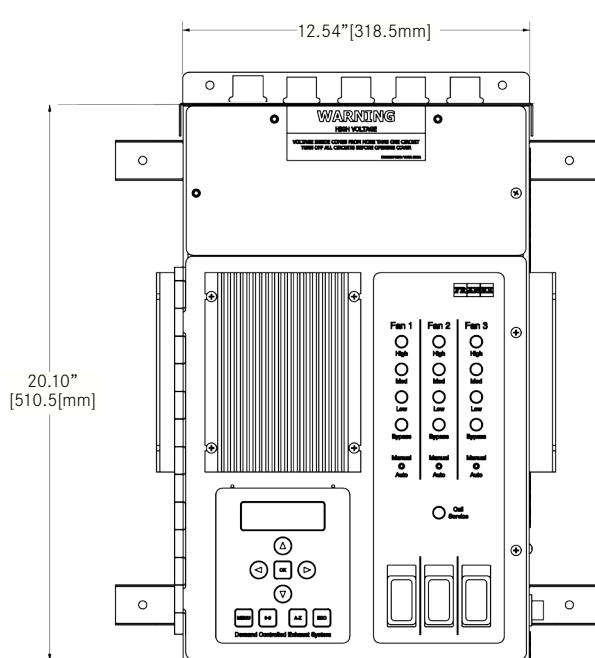
Variable Ventilation is an exhaust management system that offers savings on energy consumption for exhaust fan motors and HVAC. By automating fan speeds to reduce exhaust airflow during non-peak cooking periods you'll see a significant reduction in your energy consumption.

FEATURES

- Small footprint, mounts on the wall
- Works with existing exhaust fans
- Potential utility savings between \$2,000 - \$4,000 per year by reducing energy consumption of exhaust fans and HVAC system
- Automatically adjusts speed and volume of exhaust airflow over cooking equipment
- Adjusts make-up air settings to maintain in-store air balance
- Reads inputs from utility data, or data from "Smart" controllers (if equipped), to determine real-time exhaust requirements
- Estimated ROI 1.5 - 3 years depending on climate, building configuration, hours of operation and energy costs



Make it wonderful



ELECTRICAL	Voltage	115V	
	Phase	SinglePhase	
	Cycle/Hertz	60Hz	
	Amps	20 Amps (3 inputs)	
	Exhaust Fan	Up To 3 Exhaust Fans 1/2 Hp each max *	
DIMENSIONS	Width	12.54"	318.5mm
	Depth	9.20"	233.7mm
	Height	20.10"	510.5mm
SHIPPING	Ship Weight	70 lbs (unit + accessory cables)	
	FOB	85741	Tuscon, AZ

* Additional models pending (230V, 50/60Hz, 1-3 Ph)

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