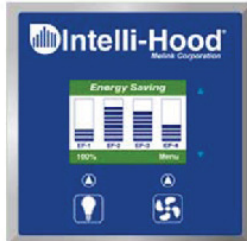


KITCHEN VENTILATION REPORT

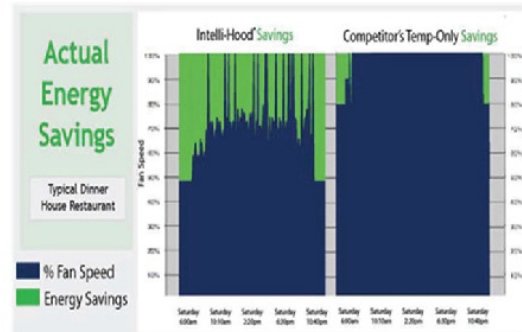


Overview

The Melink Intelli-Hood Controls package is a demand ventilation based energy management system for commercial kitchen exhaust hoods. Its processor controls the speed of the exhaust and make-up air fans through variable frequency drives (VFDs) based on input signals from temperature probes



placed within the exhaust duct collars as well as infrared (IR) beams that cross the length of the fume hood. The Melink system will automatically manage fan operation and speed to provide an appropriate degree of ventilation according to temperature and effluent sensed in each kitchen hood. Demand control kitchen ventilation often reduces fan energy by more than 60%, and may additionally reduce conditioning loads for these spaces by 50% or more. Simple paybacks range from 1-3 years and often include rebates and tax incentives.



Features

- Saves up to 60% fan energy and 50% conditioned air by EF and MUA fan modulation.
- Includes infrared optic and temperature sensors to detect heat and cooking effluent.
- Optic sensors mounted at ends of hoods respond in seconds and auto-calibration for reliable savings.
- Automatically starts/stops fans based on heat from cooking appliances or programmable schedules.
- Provides remote monitoring and control via Ethernet and BACnet communications.



Melink's corporate headquarters is LEED Platinum certified. It is also a Net-Zero Energy building making it one of the greenest buildings in the world. Learn how at melinkcorp.com.



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