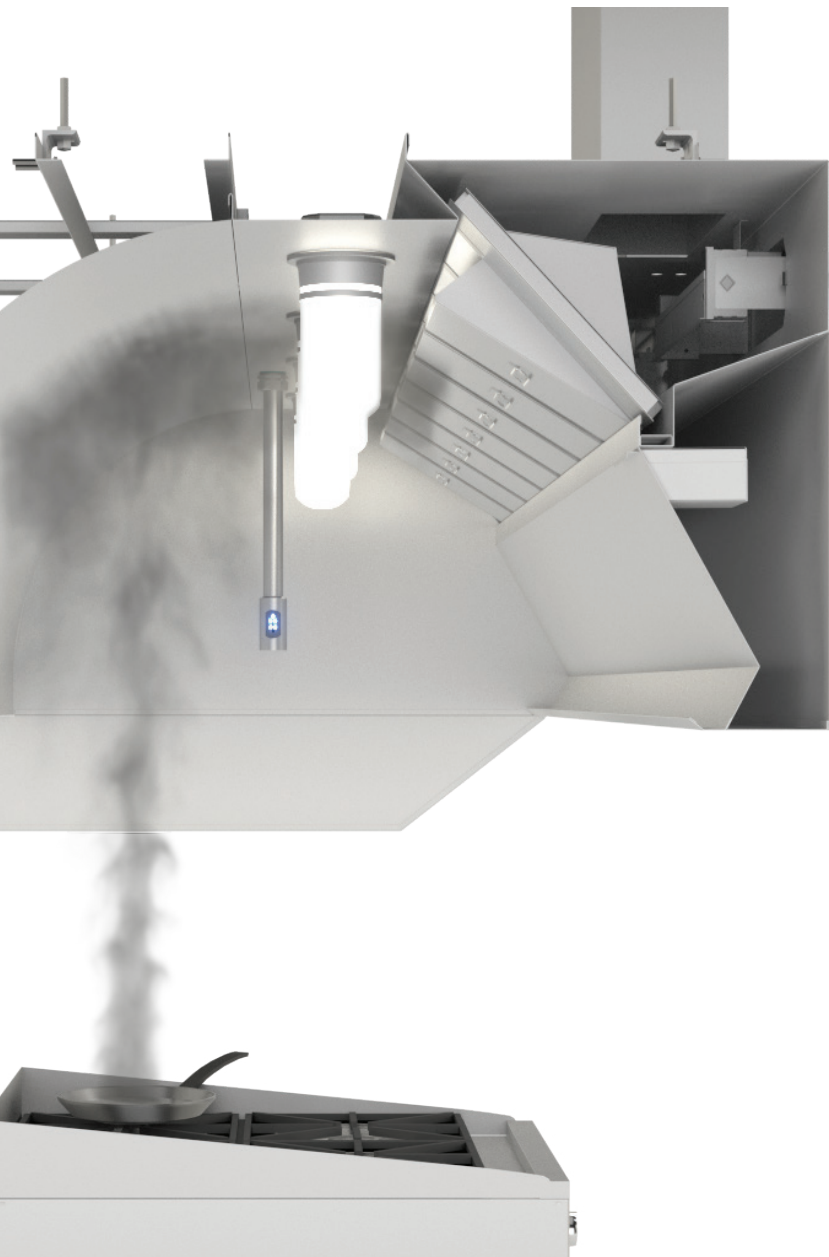




DEMAND CONTROL KITCHEN VENTILATION



Avtec efficient ventilation solutions — a new level of performance.



EcoAzur, Demand Control Kitchen Ventilation (DCKV)

The Avtec EcoAzur takes DCKV to a new level of performance, maximizing your energy savings in off-peak operational hours where cooking demand is low to idle. Its evolutionary design is easy to maintain and easy to install and start-up. Save energy the smart way.

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EcoArch, Energy Efficient Ventilation

With its low CFM requirements, the EcoArch hood gives you a running start on energy savings by using its patented arch design to harness the natural heat plume into lower exhaust rates to properly capture.

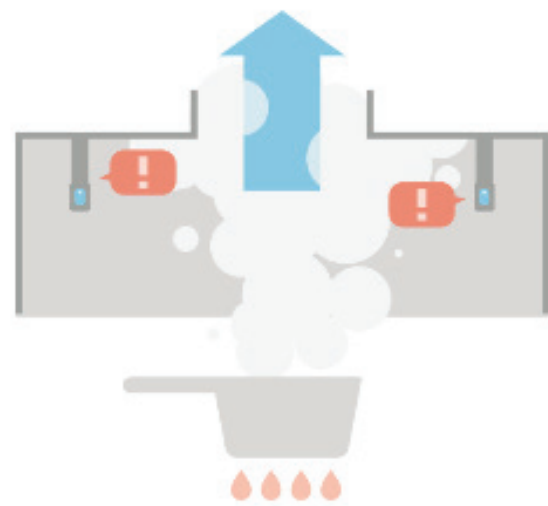
Combine for the ultimate solution.

EcoAzur is available on all Avtec hood styles — EcoArch, Taku, Chinook.

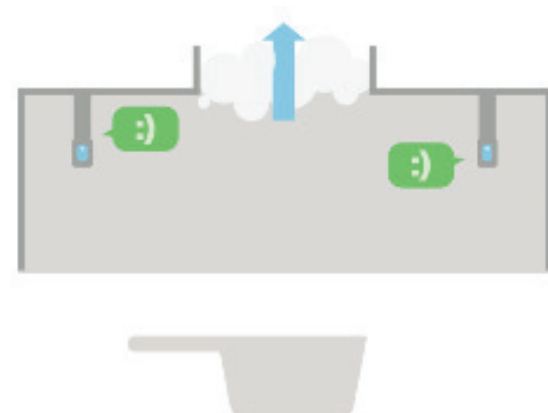
HOW DCKV WORKS:



During cooking, steam or fumes are produced and the temperature rises.



EcoAzur detects fumes, steam, or temperature change (or any of the three), and adjusts the ventilation system accordingly to maintain optimal air quality and maximize comfort.

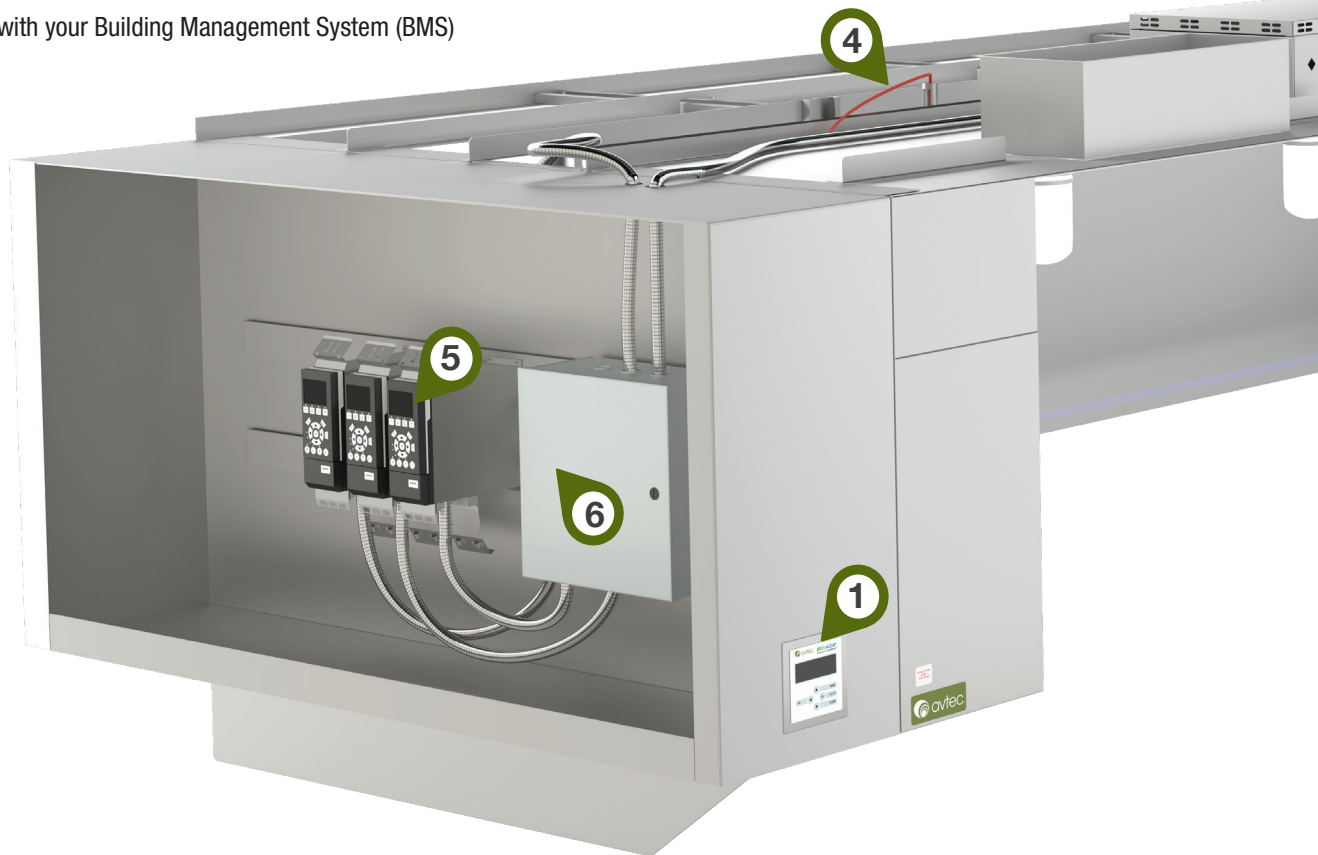


Once the temperatures return to normal room temps and all fumes and vapor are gone, EcoAzur brings the exhaust and make-up air rates back to the preset level, or as low as 30% of full speed.

ECOAZUR

To maximize your energy savings you have to be able to detect any sign of cooking, even low heat which may only produce vapors or smoke that won't set off the heat sensors. The optics of EcoAzur react to even the lowest start-up emissions and turn your fan on before smoke fills your kitchen.

- Control two or more hoods, each with its own optic and heat sensors
- Control the speed and exhaust rates of multiple fans
- Manage the energy of one or more make-up air units
- Communicate with your Building Management System (BMS)



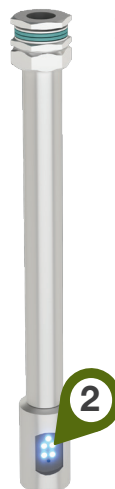
1. Control Touch Pad

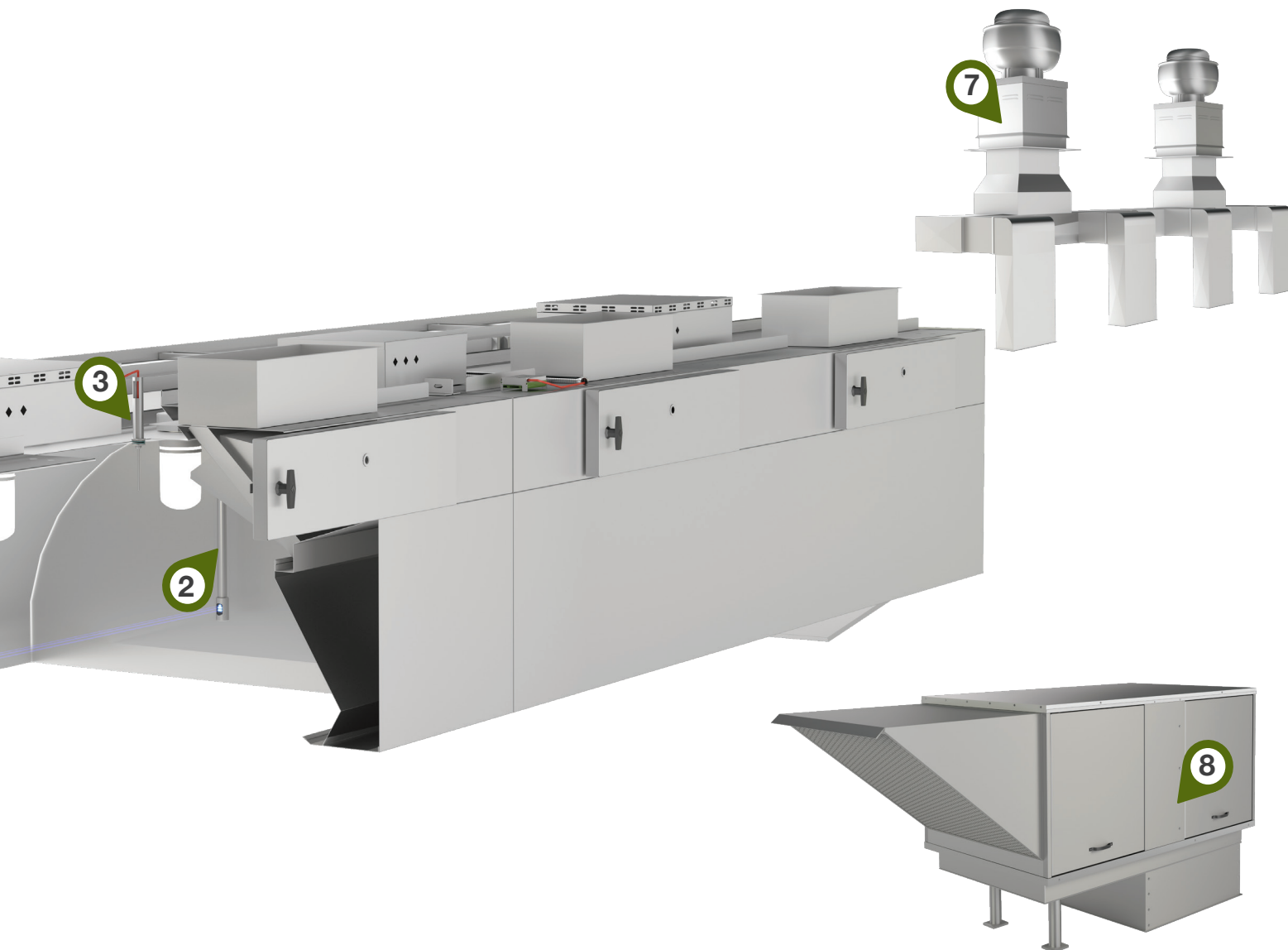
- Control up to five hoods or control up to 20 combinations of exhaust fans, make-up air units and dampers, with one control
- Each hood exhaust rate is displayed as a percentage of full speed, four hoods at a time
- Manual Over-Ride Button to full exhaust speed
- On/off hood light switch (EcoAzur, EcoAzur PLUS only)



2. Optic Sensors

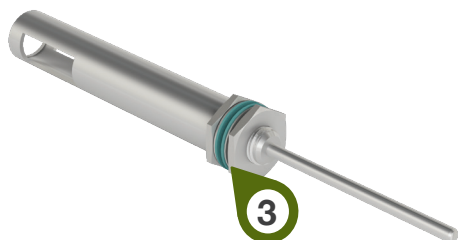
- Set of two per hood
- The EcoAzur light wave is the most efficient of all light beams
- Maximizes energy savings by allowing lowest ramp down speeds
- Continuous recalibration for optimal performance/reliability
- Machined from solid stainless steel bar stock for strength and beauty
- Easy to clean with spray washable durability, or simply wipe clean in place — optics flash when they need to be cleaned
- No special purge fans needed to maintain functionality





3. Heat Sensors

- Supplied along each hood
- Best used in conjunction with optics sensors
- Temperature span level fully customizable



4. Plug-N-Play Components

- Factory installed, easy installation
- Plug-N-Play of all key components and communications
- Field wiring simplified with use of RJ45 cable connections



5. Variable Speed Drives (VFD)

6. Control Panel

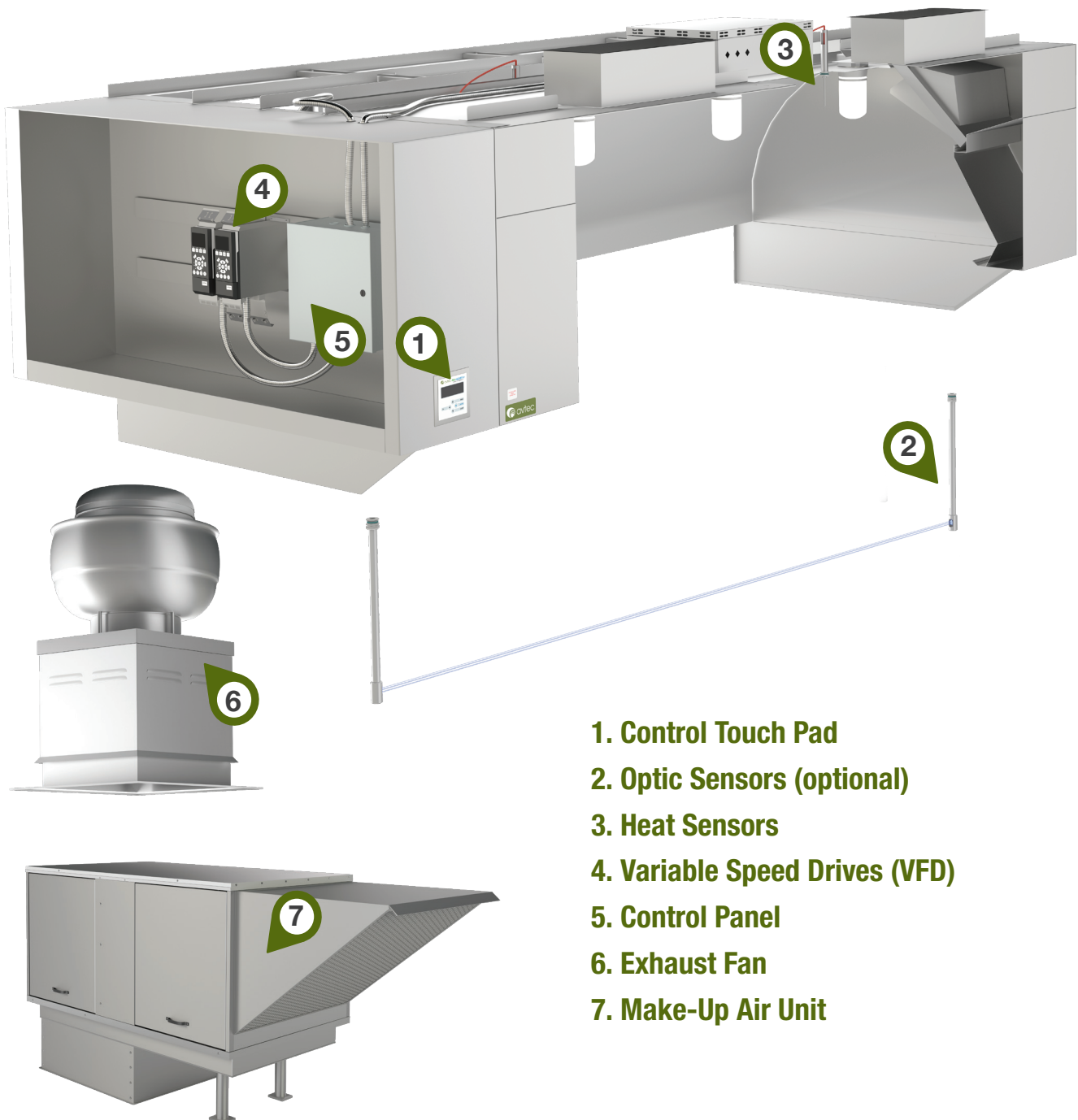
7. Exhaust Fans

8. Make-Up Air Unit

ECOAZUR LITE

When budgets are a concern, EcoAzur LITE offers energy savings using a heat-only system at a more economical price. This entry level option is the only upgradeable system that allows the additions of optics in the future. EcoAzur LITE gives you the ability to **control one hood, one exhaust and one supply fan**. Unit is standard with heat sensors. Optic sensors can be added as an option.

- One hood with heat sensors (optics optional)
- Control the speed and exhaust rates of one exhaust fan
- Manage the energy of one make-up air unit



ECOAZUR PLUS

When managing one hood with multiple ducts or multiple hoods to one fan and one make-up unit, the EcoAzur PLUS system provides **modulating dampers at each duct to allow localized control by opening and closing dampers in sections of hoods and cooking zones as needed**. All while saving energy using the optics and heat sensors of the EcoAzur system.

- Two or more hoods, each with optics and heat sensors
- Control the speed and exhaust rates of multiple fans
- Manage the energy of one or more make-up air units
- Communicate with your BMS
- Control multiple duct connections when using common fans — modulating dampers allow precise control of exhaust air at each duct
- Control each hood even if they have a common fan
- With Modulation Dampers, manage exhaust rates at each duct collar within the same hood and manage multiple hoods tied into a common fan
- Field install Modulating Dampers without cleaning, cutting or welding duct work



EcoAzur Advantages:

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- EcoAzur light wave optic sensors detect all vapors, so they react quicker to adjust fans. Less chance for steam or light smoke to spill into the kitchen.
- EcoAzur light wave optic sensors have a much wider optic pattern and do not need to be perfectly aligned in order to detect even the lightest smoke or steam. Easy connections using plug-n-play components and RJ45 cables.
- Faster reaction time allows for lower idle settings, saving energy when not cooking.
- EcoAzur optics are more attractive, easier to clean, and can handle the grease-laden air inside the hood.
- Unlike some system, EcoAzur doesn't require auxiliary fans to keep the optics clean — simply spray down or wipe clean.
- Plug and play design allows for easy expansion of the system to fit the needs of any kitchen hood design and simplifies the installation, eliminating jobsite confusion and costly service issues.
- Only the EcoAzur LITE heat-only system offers the future capability of upgrading at any time to optics and saving even more energy.
- Integrate into your BMS for maximum energy savings.
- The addition of modulating dampers to the system allows the control of multiple hoods or ducts on one fan for the maximum energy savings in larger kitchen designs.



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Unified Brands and its Groen, Randell, Avtec, A la Cart, and Power Soak product lines have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation, conveyor systems, and continuous motion ware washing systems. As an operating company within the Refrigerated and Food Equipment Segment of Dover Corporation, Unified Brands is headquartered in Atlanta, GA, and has operations in Michigan, Mississippi, Missouri and Oklahoma.

