All the products you need for

Engineered Kitchen Ventilation Systems.

Hoods, Fire Systems, Controls, Accessories

ACCURER®

ENGINEERED RESTAURANT SYSTEMS

January 2009

Comfortable energy efficient kitchen ventilation starts here.

Accurex specializes in ventilation comfort—for restaurants and other food service establishments. Our top performing kitchen ventilation products reflect the industry's latest technological advances and will provide you with a fully integrated ventilation system that results in a positive, balanced building where customers and employees prefer to dine and work.

Our state-of-the-art, computer-aided product selection program (CAPS) helps you select and configure products for your system, view real-time drawings and create AutoCAD files quickly. You'll also like the friendly, responsive customer service we provide. Your Accurex representative is just a phone call or e-mail away, and is always well prepared to help you design a ventilation system that reduces future energy and operating costs.

We listen to you, our customer, when designing our diverse product line.

Accurex believes in continuous improvement. Our engineers are constantly developing and redesigning products, responding to the needs of our customers. Extensive prototype modeling and testing results in products that have higher efficiencies with lower installation and operating costs. Accurex engineers are focused on delivering reliable and convenient products that result in a positive ventilation experience.

Reliability and top performance are ensured through extensive testing.

Accurex products are comprehensively tested for structural integrity, aerodynamic performance, sound levels, mechanical operation, vibration, temperatures, environmental impact and more. Fans are tested in two on-site air chambers and a sound testing facility. Accurex products carry several certifications including AMCA, UL, NSF, and ETL.

A single source for all your kitchen ventilation needs.

Whether it's a large project or a small one, Accurex will build and deliver your entire kitchen system quickly and efficiently. Our products range from kitchen hoods, exhaust fans, dedicated make-up air, packaged rooftop units, controls, variable volume systems, fire suppression, utility distribution and more.

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Decision Guide... 2 Easy Steps...

1. Will you be exhausting grease-laden air or non-grease-laden air?

- **Type I Hoods:** Used if you are exhausting grease-laden air.

- **Type II Hoods:** Used if you are exhausting non-grease-laden air (heat/condensate).

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2. Type I Hoods: What style of hood do I need?

Is your cooking equipment against a wall?

- **Wall canopy hoods:**

  Most common when the cooking battery is against a wall.

Wall Canopy Hood

- **Proximity (Backshelf) hoods:**

  Used when you have a low ceiling and/or it is to be placed over griddles and fryers, typically used in quick service restaurants.

Proximity (Backshelf) Hood

Is your cooking equipment placed in the open, like an island?

- **Single-island hoods:**

  Used when the cooking battery is in one row, not against a wall.

Single-Island Hood

- **Double-island hoods:**

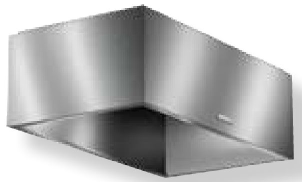
  Used when the cooking battery is in two back-to-back rows, not against a wall.

Double-Island Hood

Type II Hoods: What style of hood do I need?

- **Heat and fume:**

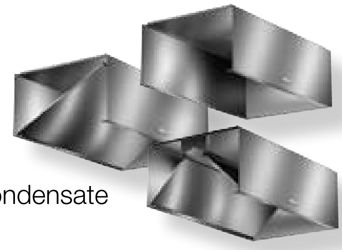
  Heat only hoods are typically used for oven applications.



Heat and Fume

- **Condensate:**

  Condensate hoods are typically used above dishwashers.



Condensate

Accurex Type I hoods are UL 710 Listed.

C UL US LISTED

NSF

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

Accurex grease hoods offer the following benefits:

- Standard construction is a minimum of 18 gauge 430 stainless steel with an embossed finish
- Hoods can be built in single section lengths from 4-16 feet
- Flexible lengths, widths and heights

  Hood lengths: Available in 1-inch increments

  Hood widths: Available in 3-inch increments
- 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
- Standing seam construction for superior strength
- Excellent dimensional tolerances due to highly tooled manufacturing
- UL 710 Listed and bears the National Sanitation Foundation (NSF) Seal of Approval (Standard 2)
- Rated for 400°F, 600°F, 700°F
- Includes Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood

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.

XB - E - W

Filter

XB - Baffle Filter
XX - Grease-X-Tractor™
XG - Grease Grabber™
XK - High Velocity Cartridge Filter
XW - Water Wash

Make-Up Air Style

E - Exhaust Only
D - Exhaust Only - Double-Wall Front
F - Face Supply
C - Face and Air Curtain Supply

Configuration

W - Wall Style Canopy
V - Single-Island Style (V-Bank) Canopy
P - Proximity (Backshelf)
R - Pizza Hood

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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

- Supply air is introduced through ceiling diffusers or external supply plenums (shown on page 27)
- More dimensional flexibility than other manufacturers

Single-Wall Front

Double-Wall Front *(see inset detail)*

- One-inch of insulation between the two front panels provides for additional strength and rigidity

Face Supply

- Supply air is introduced horizontally through the face via perforated panels in a manner that does not interfere with the cooking operation beneath the hood(s)
- Perforated panels are located on the face to ensure precise volume control and will limit the throw to within several feet of the hood(s)
- Higher level of dimensional flexibility than other manufacturers

Face and Air Curtain Supply

- Supply air is introduced horizontally through the face and vertically through the front perimeter via perforated panels in a manner that does not interfere with the cooking operation beneath the hood(s)
- Perforated panels ensure precise volume control and will limit the throw to within several feet of the hood(s)

Water Wash Hood

Designed to reduce the labor involved in removing and cleaning filters manually, the Accurex water wash hood system self-cleans the filters in place. Nozzles spray hot water and detergent on the filter(s) cleaning the grease that has deposited on the surfaces. Additionally, nozzles are located in the plenum to clean the area behind the filters. Water wash hoods can be programmed to automatically start the cleaning process when desired or may be manually operated.

Proximity (Backshelf) Hoods

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

Proximity hoods are designed for grease- and heat-laden effluent (Type I Hood) and are shorter in height and width than a canopy hood. The name "Proximity" or "Backshelf" 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 to meet your varying design requirements.

Single-Island (V-Bank) Canopy Hoods

Accurex's single-island style canopy hoods are used over cooking equipment that produce heat- and grease-laden effluent (Type I Hood). 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 (all 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. Contact your Accurex representative for more information.

Exhaust Only - Single-Wall

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

Face Supply

- Make-up air is supplied horizontally through the face via perforated panels in a manner that does not interfere with the cooking operation beneath the hood(s)
- Perforated panels are located on the face to ensure precise volume control and will limit the throw to within several feet of the hood

Specialty Hoods

Accurex offers many specialty hoods such as radius corners, heavier gauges and hoods with cladding. Contact your Accurex representative for more information.

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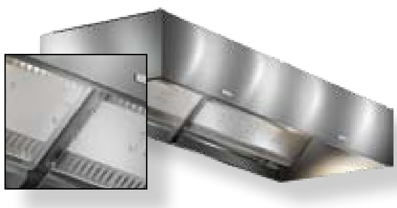
Filtration Options – A variety of filtration options are available with increasing grease extraction efficiencies to suit specific needs. See Filtration Option section for more detail.

External Supply Plenums* – Several supply plenum options are available to supply air back to the space evenly. See External Supply section for more detail.

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



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 304 or 430 stainless steel.

Lighting Options* – Multiple lighting options are available. Incandescent fixtures are standard. Recessed incandescent and 2-, 3-, or 4-foot recessed fluorescent fixtures are also available. All fixtures are vaporproof and UL Approved.

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.

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 –

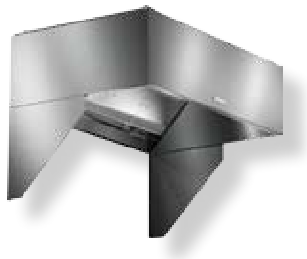
- **Additional Collars* –** To keep supply airflow velocities around the hood low, additional supply collars can be added for higher supply cfm amounts.
- **Shape (Round or Rectangle) –** To accommodate various ductwork, different sized collars are available on most supply plenums in both round and rectangular forms.

Ceiling Enclosure – When the top of the hood is mounted lower than the finished ceiling height, enclosure panels can be provided in 304 or 430 stainless steel to match your hood. These enclosures create an aesthetically pleasing finish.

Backsplash Panels/Side Splash Panels – Provides an aesthetically desirable and easily cleanable stainless steel surface behind or on adjacent walls near the hood. Constructed of 430 or 304 stainless steel to match the hood. Also available with 1-inch insulation.

***See options chart on page 12 for specific options for Type I Grease Hoods**

End Skirts* – End skirts are available in both full and mini configurations and are constructed with either 430 or 304 stainless steel to match the hood. End skirts can lower required exhaust rates as they improve capture.



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%.

Switches* – Switches can be shipped loose for remote mounting, mounted on the hood face, or in the utility cabinet.

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.

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.

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.

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.

Filter Removal Tool* – Used to 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 that can be used anywhere hood sections meet to improve aesthetics.

***See options chart on page 12 for specific options for Type I Grease Hoods**

Grease Hoods – Type I
Options and Accessories

Options Guide	Make-Up Air Style	Wall Canopy				Single-Island (V-Bank)		Proximity (Backshelf)	Pizza Oven
		Exhaust Only		Face Supply	Face and Air Curtain Supply	Exhaust Only	Face Supply	Exhaust Only	Exhaust Only
		Single-Wall	Double-Wall						
Options and Accessories	Model	--EW	--DW	--FW	--CW	--EV	--FV	--EP	--ER
Grease Grabber™ Multistage Filtration System	XG--	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional
Grease-X-Tractor™ Centrifugal Filtration	XX--	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional
Baffle Filter	XB--	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional
High Velocity Cartridge Filter	XK--	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional
Water Wash Hood	XW--	Optional	Optional	Optional	Optional	—	—	—	—
Horizontal Supply Plenum (HSP)	-	Optional	Optional	—	—	Optional	—	Optional	Optional
Air Curtain Supply Plenum (ASP)	-	Optional	Optional	—	—	Optional	—	—	Optional
Variable Supply Plenum (VSP)	-	Optional	Optional	—	—	Optional	—	—	Optional
Back Supply Plenum (BSP)	-	Optional	Optional	Optional	Optional	—	—	Optional	Optional
Continuous Capture	-	Optional	Optional	Optional	Optional	—	—	Optional	—
Material Options	-	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional
Lighting Options	-	Optional	Optional	Optional	Optional	Optional	Optional	—	Optional
Additional Supply Duct Collars	-	—	—	Optional	Optional	—	Optional	—	—
Tapered Hood	-	Optional	Optional	—	—	Optional	—	—	—
*Supply Collar Shape Round/Rectangle	-	—	—	Optional	Optional	—	Optional	—	—
Exhaust Collar Ship Loose	-	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional
Exhaust Collar Location (Back)	-	Optional	Optional	Optional	Optional	—	—	Optional	—
Exhaust Collar Shape	-	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional
Switches	-	Optional	Optional	Optional	Optional	Optional	Optional	Optional	—
Ceiling Enclosures	-	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional
Utility Cabinets Hood Mount/Wall Mount	-	Optional	Optional	Optional	Optional	Optional	Optional	Wall Mount Only	Optional
Backsplash Panels/Sidesplash Panels	-	Optional	Optional	Optional	Optional	—	—	Optional	—
End Skirt	-	Optional	Optional	Optional	Optional	Optional	Optional	Optional	—
Airspace/Filler Panels	-	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional
Exhaust Air Balancing Baffles	-	Optional	Optional	Optional	Optional	Optional	Optional	Optional	—
Finished Back	-	Optional	Optional	Optional	Optional	—	—	Optional	—
Insulated Supply Plenum	-	—	—	Optional	Optional	—	Optional	—	—
Automatic Fire Damper	-	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional
Filter Removal Tool	-	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional
Trim Strips	-	Optional	Optional	Optional	Optional	Optional	Optional	Optional	—

*Round supply collars are not available on back supply plenums

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Type II hoods are designed to capture heat and/or condensate from non-grease producing appliances such as ovens and dishwashers.

Accurex heat and condensate hoods offer the following benefits:

- The National Sanitation Foundation (NSF) Seal of Approval (Standard 2)
- Standard construction is a minimum of 18 gauge 430 stainless steel with an embossed finish
- Flexible lengths, widths and heights
  Hood lengths: Available in 1-inch increments
  Hood widths: Available in 3-inch increments
- Standing seam construction for superior strength
- Excellent dimensional tolerances due to highly tooled manufacturing

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

Accurex Hood Type II

XO - Oven, General Ventilation
XD1 - Condensate - No Baffle
XD2 - Condensate - Single-Baffle
XD3 - Condensate - Double-Baffle

Non-Filtered Heat and Fume Hoods

Model XO

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

Condensate Hoods

Models XD1. XD2. XD3.

- Primarily used for dishwasher or condensate applications to capture heat and vapor, creating a more comfortable environment for the cooking staff
- These hoods are constructed with a gutter and drain
- The condensate hoods are available in three styles:

  No Baffles (XD1) - Most economical and flexible in condensate applications

  Single-Baffle (XD2) - Designed for moderate condensation applications. Great for vertical door dishwasher applications

  Double-Baffle (XD3) - Designed for heavy condensate applications

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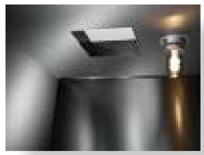
Heat and Condensate Hoods – Type II
Options and Accessories

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 304 or 430 stainless steel.



Incandescent Lighting* – UL Listed vapor proof incandescent light fixtures are available.

External Supply Plenums* – Several supply plenum options are available to supply air back to the space evenly. See External Supply Plenum section for more detail.

Mesh Filter* – With most Type II hoods, the exhaust opening is exposed. 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.

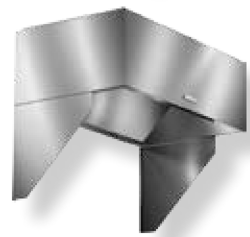
Switches* – Accurex Type II hoods allow for switch mounting in a cabinet attached to the hood or as a remote option.

Ceiling Enclosure – When the top of the hood is mounted lower than the finished ceiling height, enclosure panels can be provided in 304 or 430 stainless steel to match your hood. These enclosures create an aesthetically pleasing inish.

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

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. All hoods can be supplied with a cabinet to be remote mounted in the space.

Backsplash Panels/Side Splash Panels – Blacksplash and side splash stainless steel sheets cover back/ side walls. They provide an aesthetically desirable and easy to clean surface behind or on adjacent walls near the hood. Constructed of 430 or 304 stainless steel to match the hood. Also available with 1-inch insulation.



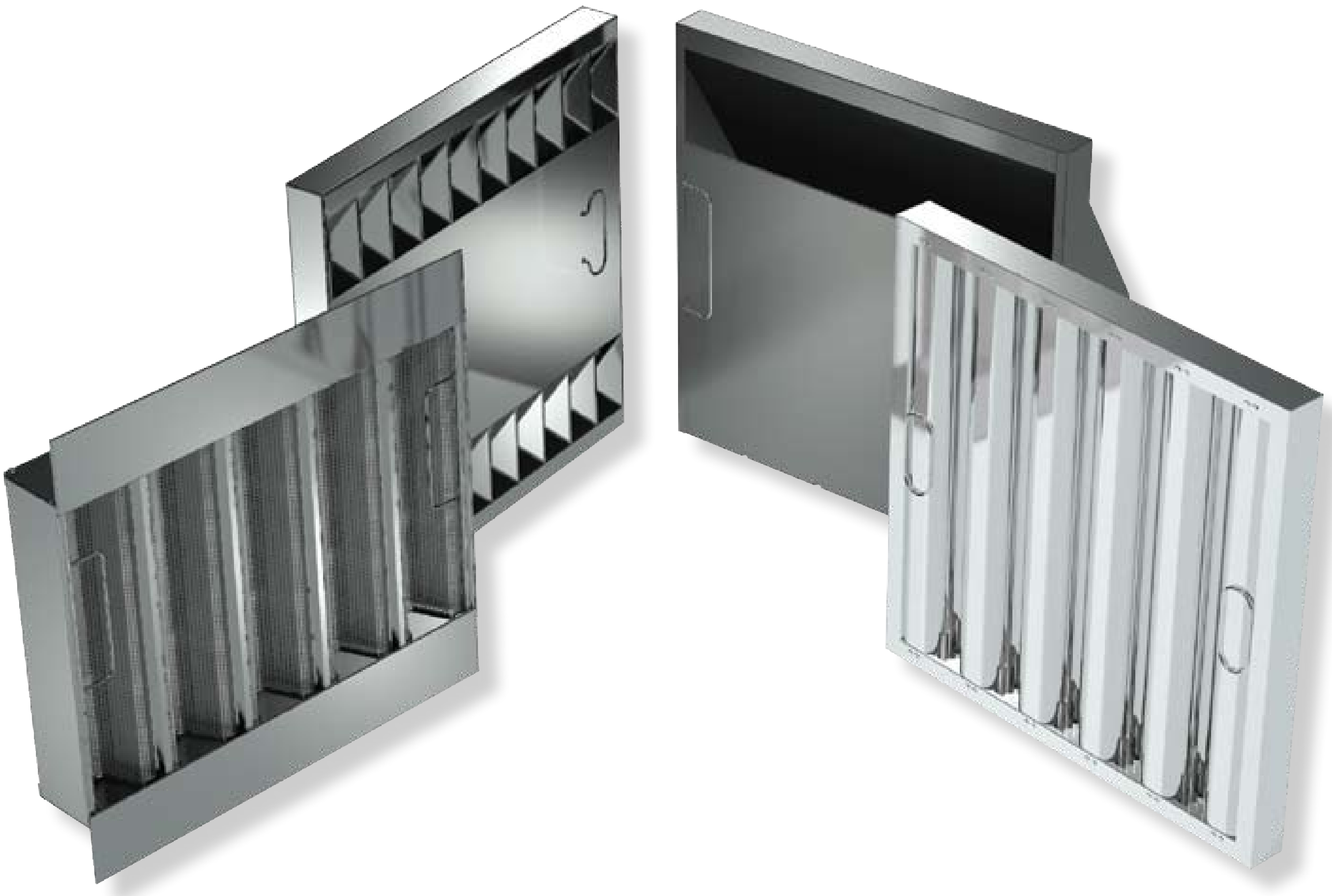
End Skirts – End skirts are available in both full and mini configurations and are constructed with either 430 or 304 stainless steel to match the hood. End skirts can lower required exhaust rates as they improve capture.

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 trunk line. Air balancing baffles can be mounted at the exhaust collar openings which allow the exhaust opening to be closed up to 50%.

***See options chart on page 17 for specific options for Type II Heat and Condensate Hoods**

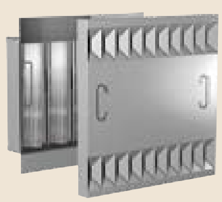
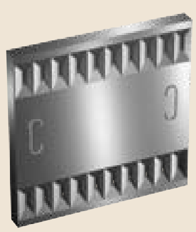
Options Guide	Heat/Oven	Condensate		
		No Baffle	Single Baffle	Double Baffle
Options and Accessories	**Model XO**	**Model XD1**	**Model XD2**	**Model XD3**
Incandescent Lighting	Optional	Optional	Optional	—
Horizontal Supply Plenum (HSP)	Optional	Optional	Optional	Optional
Air Curtain Supply Plenum (ASP)	Optional	Optional	Optional	Optional
Variable Supply Plenum (VSP)	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
Switches	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



Accurex filters are UL 1046 Listed.

Filtration Options
Quick Select Guide

Accurex is the industry leader in grease filtration as verified by testing to ASTM F2519-2005 standards. This is crucial to the restaurant owner/operator because the grease generated by restaurant kitchens pose many problems; frequent duct cleaning, rooftop grease problems 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 or electrostatic precipitators.

Filter		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 Duty 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 Duty Grease	Combination Ovens Gas & Electric Fryers Griddles Grill Up-right Broiler Electric Char-Broiler	0.7 to 0.8 in. wg	69%	51%
	High-Velocity Cartridge	Light Duty Grease	Gas & Electric Ovens/ Steamers/Ranges Food Warmers Pizza Ovens	0.7 to 0.8 in. wg	42%	21%
	Baffle	Light Duty Grease	Gas & Electric Ovens/ Steamers/Ranges Food Warmers Pizza Ovens	0.5 to 0.6 in. wg	28%	16%

*See Efficiency Chart in the efficiency section of filtration options

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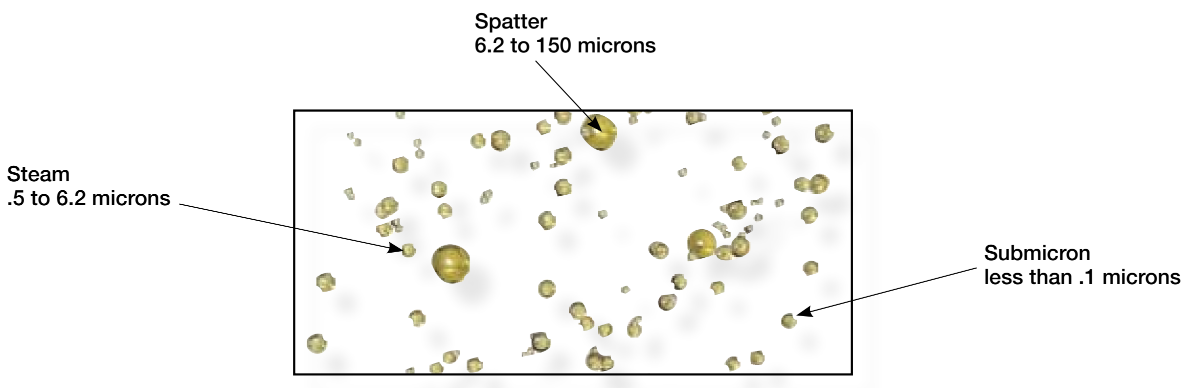
What is in my Kitchen's Exhaust?

Total kitchen exhaust includes all grease particulate sizes as well as grease vapors. 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:

- 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).
- Steam: 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 steam 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

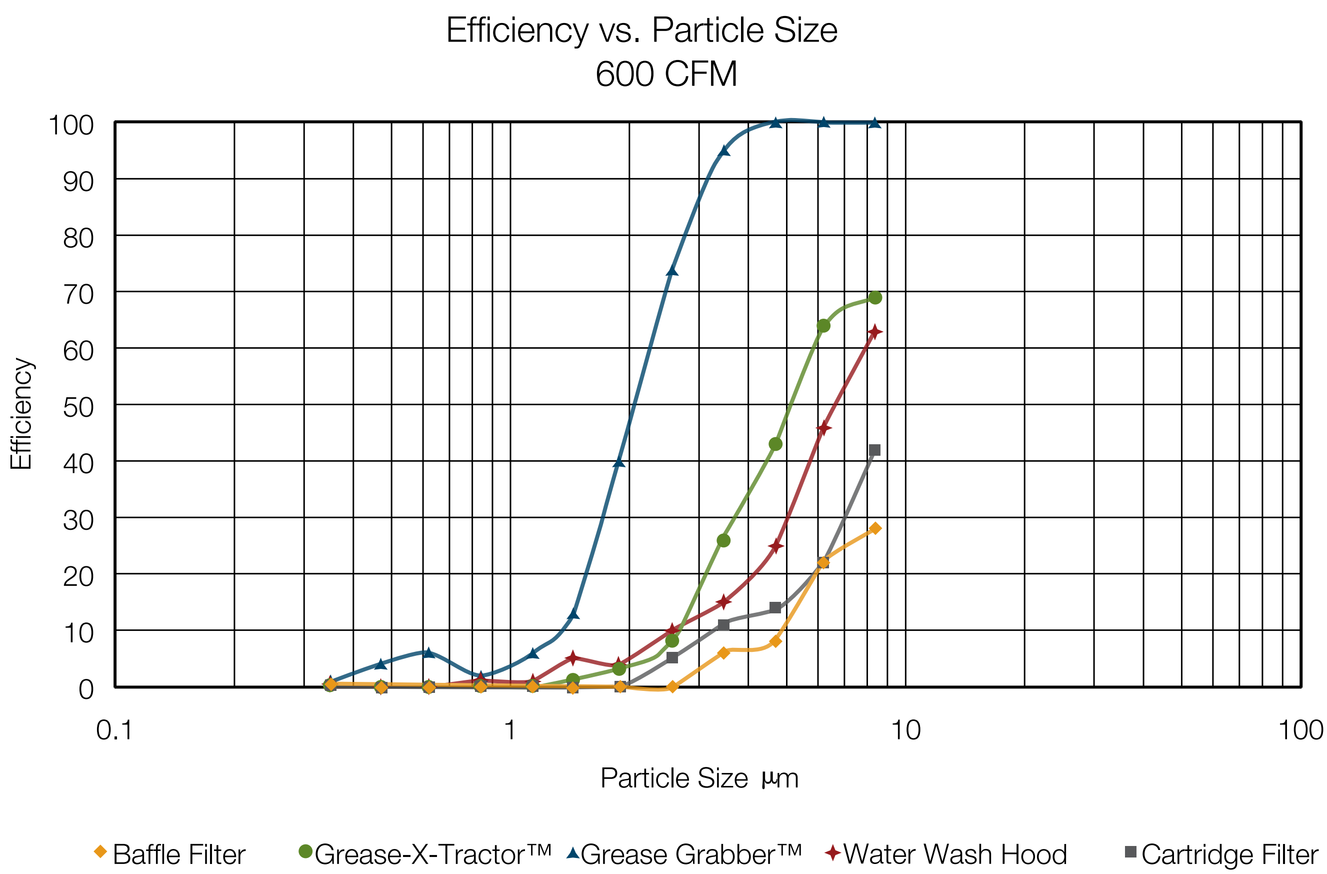
Older tests designed to test the efficiency of a grease filter did not effectively portray the full range of particles produced during the cooking operation. This led to development of a new test standard ASTM F2519-2005. This test shows the entire spectrum of the filter's efficiency from 0.3 to 100 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.

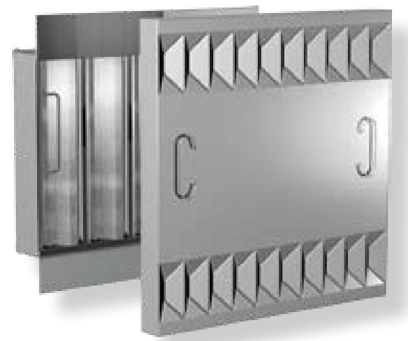
ASTM F2519-2005 tests generate a controlled quantity of particles in size ranges from .3 to 10 microns that are released into a kitchen hood to represent the cooking effluent. The particles are then sampled and counted downstream in the ductwork with an optical particle counter with and without the extractor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

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

Accurex Efficiency Chart



Grease Grabber™ Multistage Filtration System



The Grease Grabber dual-stage 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:

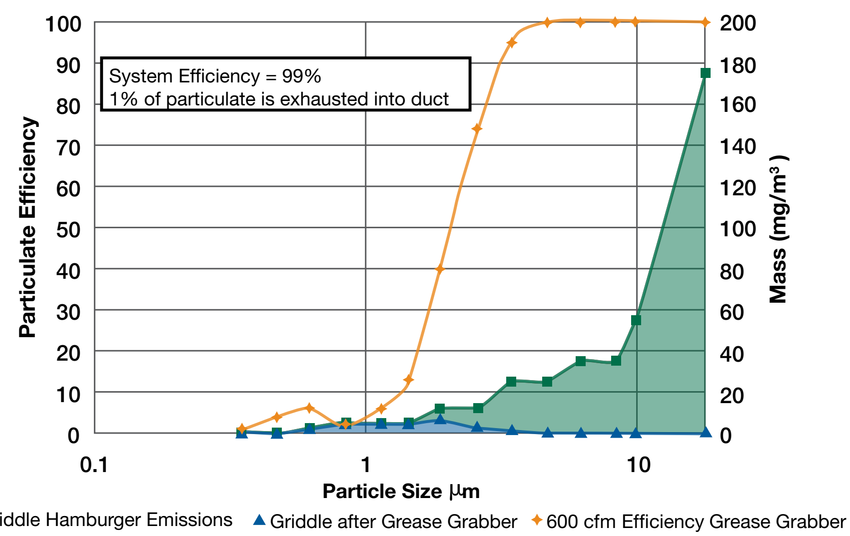
The Grease-X-Tractor is the primary filter that removes large grease particles using centrifugal force.

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.

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

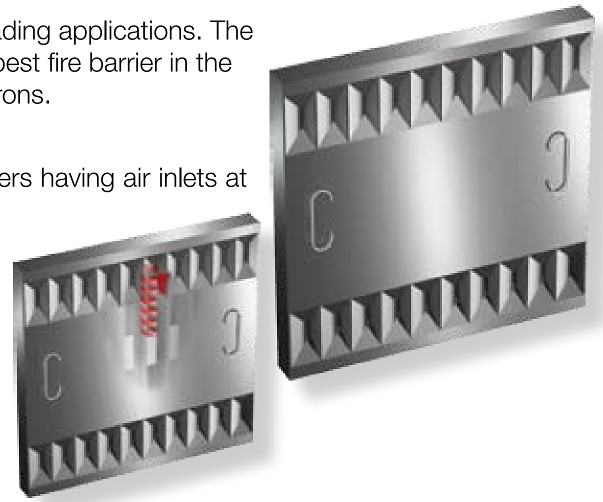
Mass & Efficiency vs. Particle Size
Grease Grabber™ Over Griddle with Hamburger



See Third-Party Grease Extraction Efficiency Verification on page 26

Grease-X-Tractor™ Centrifugal Filtration

The Grease-X-Tractor filter is the ideal filter for medium grease loading applications. The design of the filter gives the filter great strength and makes it the best fire barrier in the industry as well as removing 69% of the grease particles at 8 microns.



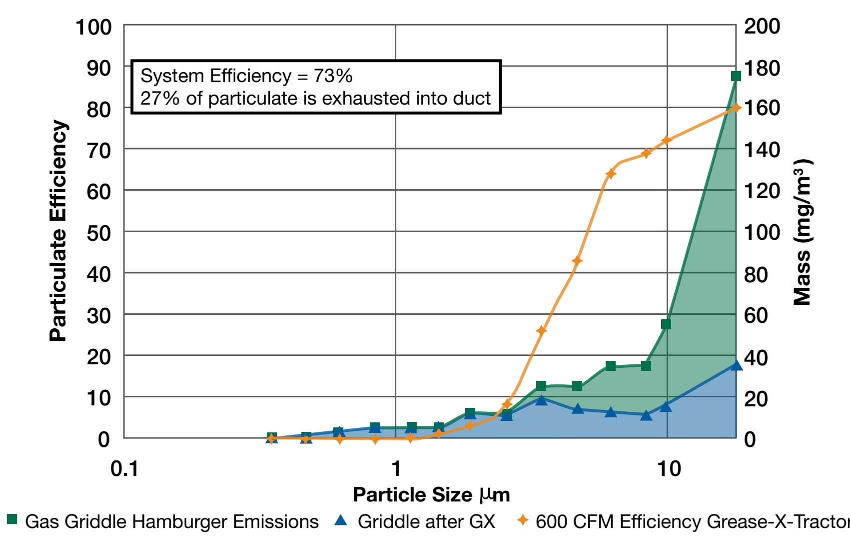
How it works:

- The Grease-X-Tractor filter consists of individual vortex chambers having air inlets at the top and bottom front of the filter.
- Air travels in a helical or corkscrew like path through the filter chambers, subjecting the grease particulate to centrifugalforce.
- Grease collects on the interior walls of the filter, where it drains into the hood grease trough and grease cup.

The Grease-X-Tractor removes 69% of the grease particles at 8 microns

- Tested to ASTM F2519-2005 standard method of test
- UL 1046 Listed
- NSF Certified

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



See Third-Party Grease Extraction Efficiency Verification on page 26

High Velocity Cartridge

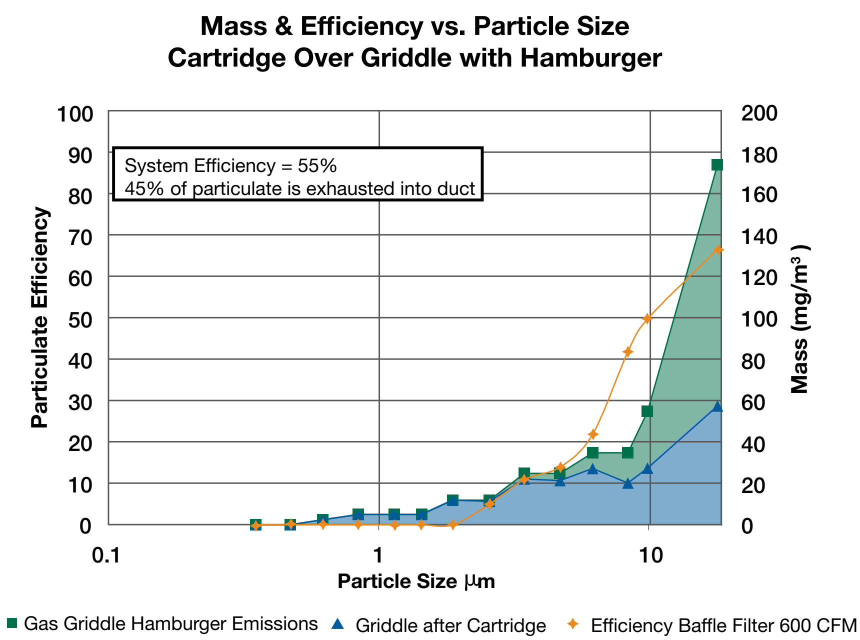
The high velocity cartridge is designed for light-duty grease applications.

How it works:

- Exhaust or contaminated air passes through the high velocity stainless steel cartridge.
- As the air turns, the particle's momentum throws the particle out of the airstream as it changes direction, causing the particulates impact upon the cartridge.
- The grease then runs down the cartridge into the grease trough which drains into a removable grease container.

- Tested to ASTM F2519-2005 standard method of test
- UL 1046 Listed
- NSF Certified

The high velocity cartridge filter removes 42% of particles at 8 microns



See Third-Party Grease Extraction Efficiency Verification on page 26

Standard Baffle

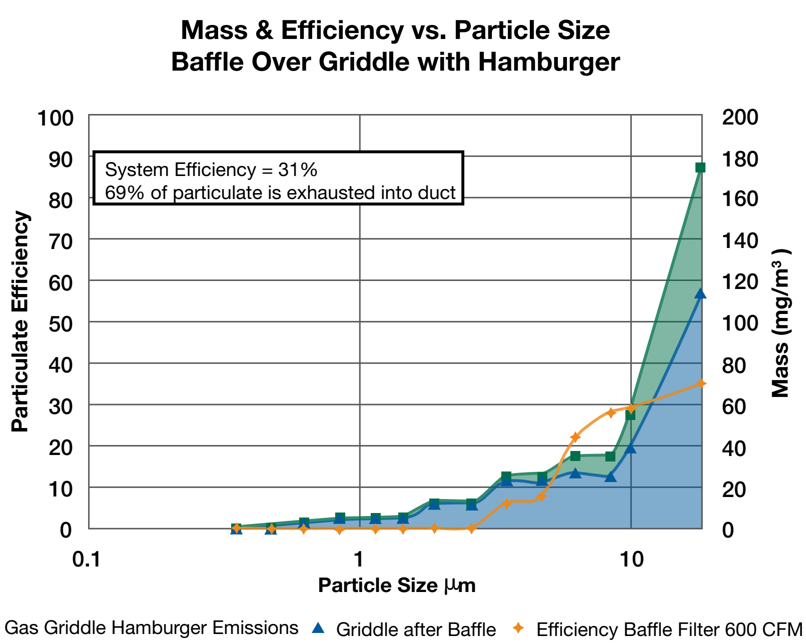
The industry standard baffle filter is designed for light-duty grease applications.

How it works:

- Exhaust air passes through the aluminum/stainless steel baffles.
- As the air turns, the particle's momentum throws the particle 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.

- Tested to ASTM F2519-2005 standard method of test
- UL 1046 Listed
- NSF Certified

The baffle filter removes 28% of particles at 8 microns

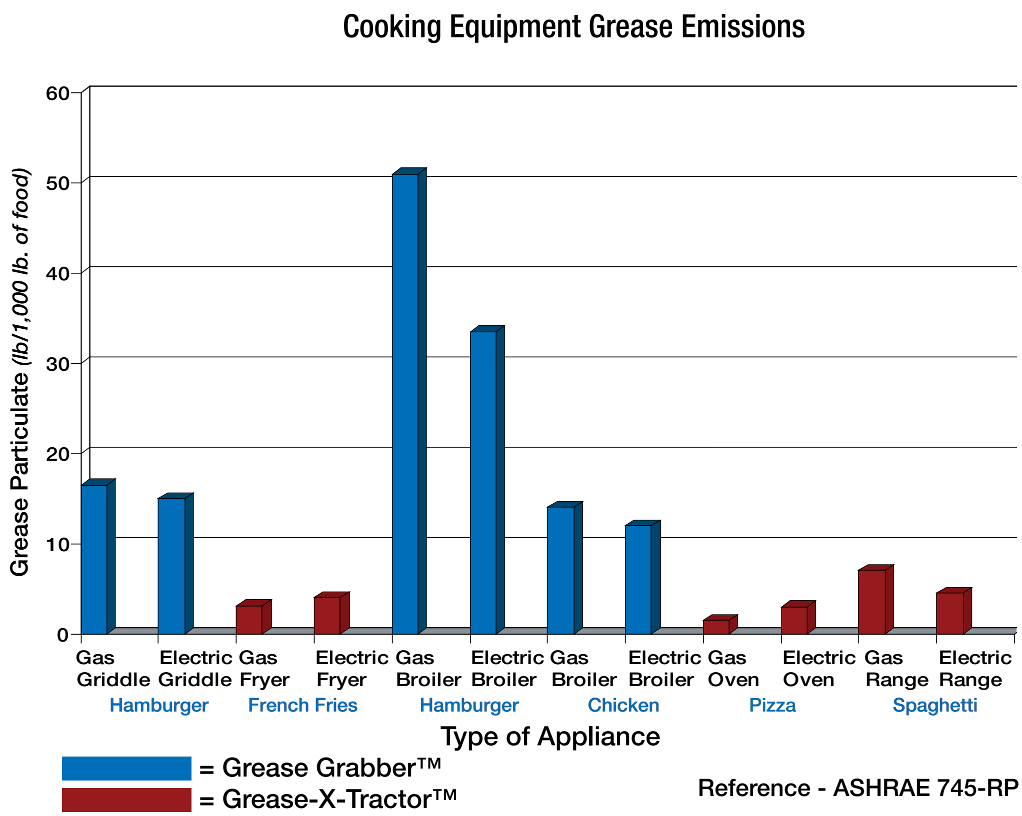


See Third-Party Grease Extraction Efficiency Verification on page 26

Grease Extraction by Cooking Equipment Type

Different appliances and types of food will produce different amounts of grease. There is a need for different levels of grease extraction efficiency.

Accurex recommends filters for each type of cooking equipment. If there is a diverse cooking lineup, use a worse case scenario for the type of filter used.



*Third-Party Grease Extraction Efficiency Verification

The previous charts show the amount of grease that is extracted by a typical baffle filter, cartridge filter, Accurex's Grease-X-Tractor, and Accurex's Grease Grabber filtration system. The charts also show the amount of grease that passes through the filter and into your exhaust duct, exhaust fan and onto your roof.

This data was gathered by a third-party testing agency while cooking beef patties on a griddle. The cooking of beef patties on a griddle yields the largest mass of grease particles at ~18 microns in size and the smallest at ~.2 microns in size (human hair ~100 microns).

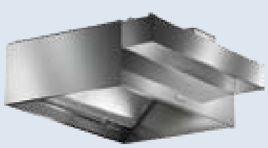
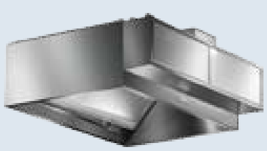
The blue area represents the amount of grease that passes through the filter. The green area represents the amount of grease extracted by the filter. The more green area there is, the more grease that is extracted at the filter. The orange efficiency line shows the efficiency of the filter for a specific particle size.

External Supply Plenums
Model Overview

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 four external supply choices - Air Curtain Supply Plenum (ASP), Horizontal Supply Plenum (HSP), Variable Supply Plenum (VSP), and the Back Supply Plenum (BSP).

Standard construction features:

- 18 gauge 430 stainless steel with embossed finish to match the hood
- Perforated discharge panels (23% open)
- Supply plenums are available in lengths from 3 to 16 feet where additional lengths require multiple plenums

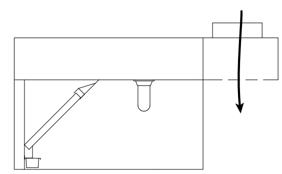
Plenum Type	Discharge Opening (Inches)	Recommended Supply Rate (cfm/ft)	Recommended Application
 Air Curtain Supply (ASP) 14-inch or 24-inch	14-inch: 12 24-inch: 22	14-inch: Up to 110 24-inch: Up to 145	Non-Tempered/Heat Only* To minimize mixing with air in the space by distributing airflow at the hood, downward.
 Horizontal Supply (HSP)	15.5	Up to 150	Tempered Air (heated and cooling)* Provides supply air to mix with room air.
 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.
 Variable Supply (VSP)	Face 8 Curtain 8	Face Up to 160 Curtain Up to 80	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 (can be used as an efficient method for spot-cooling).

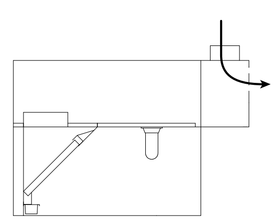
- Air curtain supply plenums introduce the air near the hood to minimize mixing with air in the space
- A series of perforated panels evenly distribute air at lower discharge velocities which benefit hood capture and containment
- Easy and flexible installation
- Mounted 14-20 inches above the bottom 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 increasing the volume of air brought in at the hood
- The ASP is 14 or 24 inches wide by 10 inches high



Horizontal Supply Plenum (HSP)

Horizontal supply plenums are typically used in fully tempered air applications since the air will mix with the air in the surrounding space.

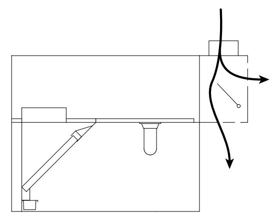
- Make-up air is introduced horizontally through the face of the external supply plenum via perforated panels in a manner that does not interfere with the cooking operations beneath the hood(s)
- Perforated panels are located on the face of the external supply plenum to limit the throw to within several feet of the hood(s) and maintain laminar flow
- Easy and flexible installation
- The HSP is typically mounted flush with the top of the hood
- The HSP is 12 inches wide by 18 inches high



Variable Supply Plenum (VSP)

The variable supply plenum is a versatile plenum combining the features of the face and air curtain supply plenums.

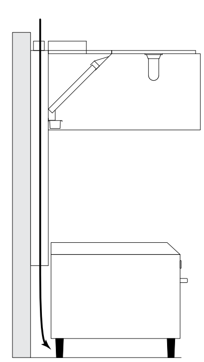
- Make-up air is supplied horizontally through the face and vertically through the front perimeter via perforated panels in a manner that does not interfere with the cooking operations beneath the hood(s)
- Easy and flexible installation
- Manual damper is included in the plenum to modulate airflow between the face and air curtain allowing 0 to 50 percent through the air curtain and 50 to 100 percent through the face
- Best suited for cooler climates where outside air can be used to cool the kitchen (although either tempered or non-tempered air can be used depending on climate and comfort goals)
- The VSP is 12 inches wide by 18 inches high



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 and stretch the entire length of the hood and discharge at 31.25 inches above the finished floor



Code Information

The Restaurant Fire Suppression System is constructed in compliance with the following:

- National Fire Protection Association (NFPA) Bulletin #96 and #17A
- UL Standard 300 Listed
- UL Standard 2092 Listed (Piranha)
- International Association of Plumbing and Mechanical Officials (IAPMO) Interim Guide IGC 113-07
- ISO 9001-2000

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®.

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

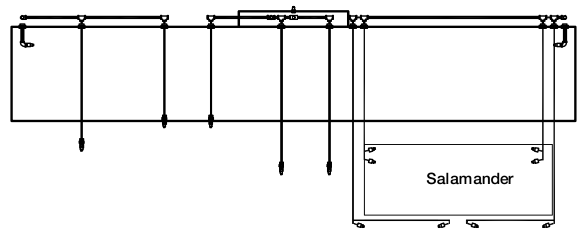
Fire Suppression Model Code

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

Model	Fire Suppression Category
Ansul® R-102™	Appliance Specific
Amerex® KP	Appliance Specific
Ansul® Piranha™	Dual Agent
Amerex® Zone Defense	Overlapping Coverage
Ansul® R-102™ Overlapping	Overlapping Coverage

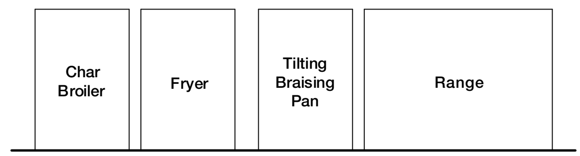
Appliance Specific

Appliance specific fire suppression is a wet chemical system to be used when the equipment placement is known and expect few, if any, changes. Accurex uses the Amerex® KP or Ansul® R-102™ systems when appliance specific fire suppression is specified.



Amerex KP

- Wet chemical
- UL Listed
- Prepressurized tanks
- Up to 110 flow points
- Fusible link or pneumatic tubing detection



Ansul R-102

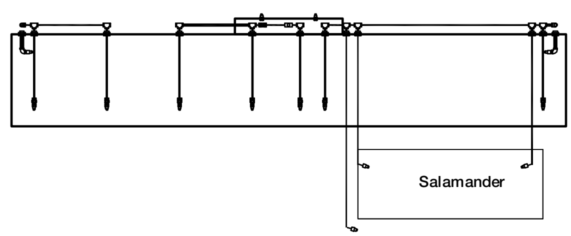
- Wet chemical
- UL Listed
- Up to 88 flow points
- Fusible link detection

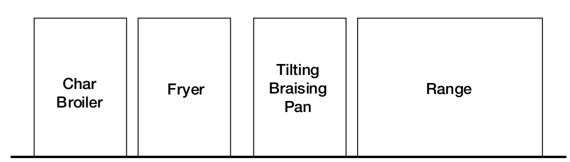
Overlapping Coverage

Accurex offers Amerex Zone Defense and Ansul R-102 Overlapping coverage fire suppression systems. The full flood/ overlapping restaurant fire suppression systems were developed to solve the real world problem of how to protect a kitchen where appliances are moved around, rolled in and out for cleaning, or replaced with different appliances to accommodate changing menus. Overlapping coverage systems are also cost-effective where a lot of protection is needed.

Amerex Zone Defense

- Wet chemical
- UL Listed
- Flexibility through non dedicated nozzles
- Flexibility is in the zone of protection where overlapping spray from multiple nozzles creates an area that is totally flooded by wet chemical agent
- Nozzles are placed a maximum of 20 inches apart
- Pneumatic tubing detection



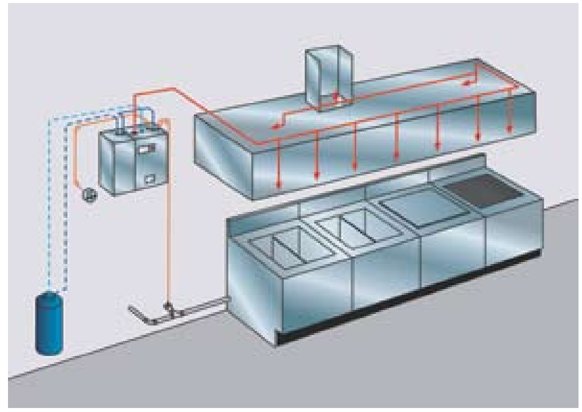


Ansul R-102 Overlapping

- Wet chemical
- UL Listed
- Flexibility through non dedicated nozzles
- Provides a virtual zone of protection where appliances of various types and sizes are protected by an overlapping wet chemical spray and fusible link detection
- Nozzles are placed a maximum of 25½ inches apart

Dual Agent

Accurex uses the Ansul® PIRANHA fire suppression system when dual agent is specified and/or when there is a high chance of fire hazard, such as with doughnut fryers, solid fuel BBQ's or smokers. The Ansul PIRANHA provides a one-two punch against fire by attacking it using the rapid flame knockdown and securing capabilities of PRX™ Liquid Fire Suppressant. Then, the superior cooling effects of water follow, cooling the cooking media below the reflash temperature within two minutes. The water also replenishes the foam blanket so that it can continue act as a suppressant.



Ansul PIRANHA

- Dual agent
- UL Listed
- Only agent-plus-water fire suppression hybrid on the market

For additional information about specifications, benefits, installation and testing go to www.Accurex-Systems.com.

Accurex Temperature Interlock Systems are UL 508A Listed.

Accurex XFCC is UL Listed to Standard 891.

Accurex understands the importance of managing the various relationships between your kitchen systems. It is because we understand your needs, we provide four options to match your systems needs.

Relay Box

Our relay box offers a low-cost method of starting one or two fan motors, in lieu of more expensive starters.

Fan Control Center

Accurex's fan control center manages all of the various power connections and relationships between the hoods, fans, make-up air and lighting from a single source. This makes controlling your kitchen systems much easier through one-stop control.

Variable Volume

We realize that cooking loads vary throughout the day. Rather than having a fan and make-up air run constantly, all day long at 100%, we offer a variable volume ventilation system that tracks the cooking load and varies the exhaust and supply rate based on need. Thus, reducing operating costs primarily through decreasing temperature loads and energy required to move air.

Temperature Interlock

Accurex's temperature interlock is designed and installed to automatically activate the exhaust fan(s), if not manually started, whenever cooking operations occur. The temperature interlock activates the fan(s) when cooking exhaust reaches the preset temperature. This control satisfies IMC code 507.2.1.1. It is also an option on our relay box, fan control center and standard on variable volume controls.

Relay Box

Accurex's relay box is compact, prewired and offers a low-cost method of starting one or two fan motors. The relay box can be used in place of larger, more expensive starters when supply and exhaust must operate from one switch.

Standard Construction Features:

- Prewired from factory
- Wiring diagram included in control box
- Interface to shut off supply fan in fire mode is included
- Painted 8 x 8 x 4 UL box - NEMA-1

Mounting Locations:

- Fire Cabinet
- Wall
- Above hood
- On hood - UL bolts

Available Switch Mounting Locations:

- Hood
- Fire cabinet
- Remote
- Water wash control panel
- Utility distribution system (UDS)

Requirements:

- All motors must have thermal overloads
- Two fans maximum, both operating from one switch (More than two fans, use XFCC without thermal overload)
- Each fan must have it's own power source

Limitations:

- No additional options
- Inability to have exhaust on in fire mode
- 120/60/1 or 208/60/1

Temperature Interlock

Accurex's temperature interlock is designed and installed to automatically activate the exhaust fan, if not manually started, whenever cooking operations occur. The activation of the exhaust fan occurs through a temperature probe that detects an increased temperature and activates the fans. Accurex offers a stand-alone package as well as an option on our fan control center XFCC.

Stand-Alone Package Features:

- Temperature probe with adjustable temperature setting is factory mounted in the exhaust collar
- Shipped loose for field installations for ship loose collars and J-box with open back and cover
- 8 in. x 8 in. relay box
- Single-Pole Double-Throw (SPDT) relay 1-100 minute time delay
- Terminal strip

Typical mounting locations:

- Hood top
- Utility cabinet (Hood or Remote)
- Utility distribution system (UDS)
- Remote

- Optional Switches
- Meets IMC code 507.2.1.1
- UL Listed to 508A

Fan Control Center

Fan control centers manage the various power connections and relationships to other equipment. This can be a challenge. The Accurex fan control center (XFCC) allows you to manage them from one location, with well-labeled connections and a variety of options to reduce installation and coordination time at the jobsite. (The XFCC is prewired. Minimal field wiring is required for the main power and connection to fans and lighting.) This eliminates the often complex field wiring that can lead to mistakes and job delays resulting in failed inspections. The XFCC offers clean, safe, and dependable control for the kitchen fans and hood lights. A variety of options are available.

Standard Construction Features:

- Prewired
- UL Listed to Standard 891
- Magnetic motor starters
- Light & fan switch mounted on door (wall mounted only)
- Numbered terminal strip
- Grounding bar
- Color coded wiring with diagram mounted inside door
- Exhaust on in fire mode
- Thermal overloads in cabinet

Fan Control Center Options

Trim Ring — Cosmetic feature designed to trim out the XFCC when recessed into the wall.

Removal of Starter When Supplied in Unit — Option used when the starter for the fan is already supplied.

Up To 2 Status Lights — Lights that indicate a specific function is on. These lights can be either 24 Volt or 120 Volt.

Up To 2 Extra Fire Relays — Two optional fire relays to hook-up to other features as needed.

Lights Out in Fire — Connecting lights with this option will shut lights off in the event of a fire.

Supply Fan Failure Indicator Light — Lights up when the supply fan fails.

Exhaust Fan Failure Indicator Light — Lights up when the exhaust fan fails.

Single Light/Fan Switch — One switch that turns on all lights and fans.

Power For Shunt Trip — Prewired at the factory to provide power to shunt trip. This option eliminates the need for field hook-up.

Automatic Damper Switch — Reset switch that opens the damper up again after fire triggered the damper to close.

Temperature Interlock — Designed and installed to automatically activate the exhaust fan, if not manually started whenever cooking operations occur (See temperature interlock section for details).

ACCUREX
ENGINEERED RESTAURANT SYSTEMS

Variable Volume

Accurex offers a variable volume ventilation system that tracks the cooking load and varies the exhaust and supply ventilation based on need. Since the cooking load varies throughout the day, your exhaust system doesn't need to run at the maximum CFM all day. Accurex understands that by varying the speed of the fans based on the cooking load, you will save money from reduced power and tempering costs. See figures 1-3 on the next page.

Standard Construction Features:

- The variable volume kitchen ventilation system utilizes microprocessor controls and operates solely on demand
- The system monitors the cooking operation and adjusts the exhaust, supply and rooftop unit fans so when the cooking load is reduced, the fans operate at a reduced level and save energy, especially heating and cooling
- Meets IMC code 507.2.1.1 requirement to start fans when cooking operations occur

Payback:

- Typical payback of 1 to 3 years
- Save an estimated $2 or more per cfm/year from the reduction of design CFM
- Improved efficiency by reducing fan speed

Additional Benefits:

- Ventilation equipment life is extended by soft-starting, therefore reducing stress on belts and bearings
- Reduced sound levels to improve employee comfort

Variable Volume System

1. I/O Processor: Controls the lights, fans, and up to four hoods. It communicates to the electronic motor starters (VFDs) and can be manipulated using the keypad.
2. Electronic Motor Starter (VFD): Receives a start/stop command and a 4-20ma signal from the I/O processor. It varies the fan motor speed between a minimum and maximum setting.
3. Keypad: Provides daily operation functions and setup features.
4. Temperature Sensor: Located in the duct collar behind the filters, it monitors the duct temperature. A signal is then transmitted to the I/O processor in order to vary the fan speed in proportion to the actual heat load.
   - Temperature only systems are available utilizing components 1-4. Make-up air can be adjusted by monitoring building pressure in our temperature only system.
5. Optic Sensors: Monitor when actual cooking is taking place. After a 7% reduction is detected a signal is sent to the I/O processor to bring the fan motor to full speed until all the effluent is exhausted.

Variable Volume

The charts below are an example of how the cooking load in a typical restaurant varies throughout the day and how the temperature only variable volume system can work with the load and save money.

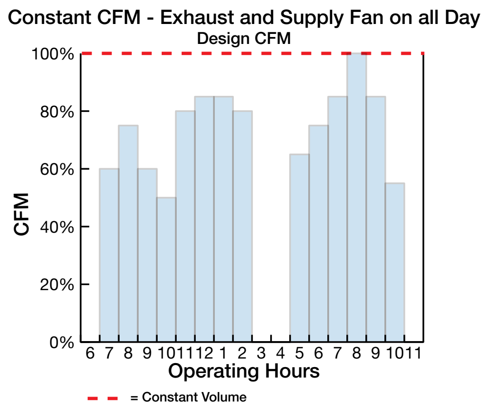


Figure 1 — In a typical kitchen, the ventilation equipment runs at the maximum cfm through the entire day based on a peak load calculation. Expensive tempered air is exhausted and supplied regardless of the cooking load. The red line is showing fan operation at 100% regardless of cooking load.

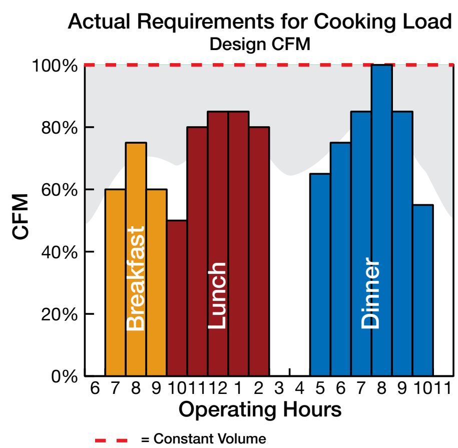


Figure 2 — The cooking load through out the day varies significantly. The maximum ventilation requirements of the kitchen operation only account for a small percentage of the day. The shaded area in Fig. 2 represents the savings potential for variable volume. The red line is showing fan operation at 100% regardless of cooking load.

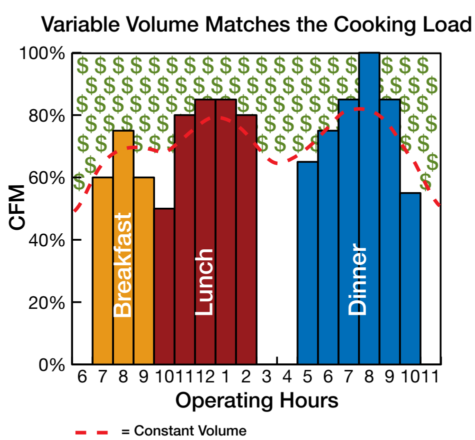


Figure 3 — A variable volume system will track the cooking load (red line) and vary the exhaust and supply ventilation. The area above the red line represents energy savings. The chart is an example of a daily cooking load.

For responsibilities and start-up processes go to www.Accurex-Systems.com.

Accurex Utility Distribution Systems are UL 891 Listed.

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NSF

Accurex's® Utility Distribution Systems (UDS) provide flexible, convenient and safe utility connections for commercial cooking operations while saving installation time in the field. Factory-built systems offer a cost effective way to replace contractor built utilities in walls which require a lot of time and energy to be spent coordinating with various trades and allow for future expansion or relocation of appliances without expensive modifications. The Accurex UDS provides a single point of connection for gas, electricity, water and optional utilities. The stainless steel exterior is easy to clean and safely conceals all wiring. Utility distribution systems are available in wall and island styles and can be manufactured in incremental lengths, expandable to accommodate virtually any cooking line-up.

Benefits of an Accurex UDS

- Flexibility
- Fast installation
- Cost-effective
- Convenient
- Mobility
- Safety
- Expandable
- Custom units are available

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.

I	II	III		IV		V
XM	I	V	-	GHC	-	15-6

	Designation	Description
I	XM	Standard
	XU	Custom
II	I	Island
	W	Wall
	C	Chase Only
	O	Overhead
	E	Electric Pole
	U	Utility Column
III	B	Buss Bar
	H	Horizontal Cable
	V	Vertical Cable
	R	Receptacles Only
	N	None

	Designation	Description
IV	G	Gas
	H	Hot Water
	C	Cold Water
	O	Filtered Water
	L	Chilled Water
	S	Steam/Condensate Return
	A	Air, Compressed
	D	Drain and Vent
	F	Fire System
	K	Fan/Hood Controls
	W	Water Wash Controls
	M	Make-Up Air
	P	Prison Package
	N	None
V	Unit Length	Feet-Inches

Standard Construction Features

Configuration:

- 16 gauge 304 stainless steel with a #4 finish
- Wall or island style units are available for positioning against a wall or between hoods
- Flexible length units are manufactured in 1-inch increments starting at 8 feet to unlimited
- Unit width standard 12 inches or an optional slim line unit of 6 inches
- Riser length standard 24 inches with 18-or 30-inch options available depending on utilities selected
- Field joints bolt together with stainless steel pedestal on the chase for long units or if specified
- Filler panels provided to finish area between hoods and utility distribution system yielding a professional and finished appearance

Gas:

- Main gas line standard 2-inch diameter. 1¼- or 1½-inch lines are available as options
- Gas configuration: Gas lines are provided entering the system through one riser (for longer units looped gas will be provided)

Water:

- Hot and cold water. Insulated 1-inch diameter line provided

Electrical:

- Fan and light switches are standard, based on need
- Convenience receptacle 120/1 - 20A GFCI is provided on the end of each riser

Configuration

Chase Style – Standard flat top. Peaked optional.

Riser Termination – An adjustable height collar (78- to 84-inch) is provided. If required, an optional riser extension is available at specified heights.

Special Configurations – are available, please contact your Accurex representative for details.

Gas

Drop Size – 1-inch diameter drops available. Alternating ¾ and 1¼ are standard.

Quick Disconnect Hoses – Provides an easy method of connecting or disconnecting gas lines (available in 48-, 60-, and 72-inch lengths).

Restraint Cables – Prevents cooking equipment from being moved without disconnecting the gas line.

Main Ball Valve – On incoming service to turn gas off at the unit.

Fire System Gas Valve – Mechanical or electric with manual reset gas valves can be mounted in the unit to turn off gas in fire mode.

Battery Backup For Gas Solenoid – Is available for your gas utilities.

Ball Valves – Available from ½-inch to 1¼-inch for shut off at each connection along the chase.

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 – (T & S B-0610 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 – ¾-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 – Mounted on the riser is available. Sink is 12 inches wide.

Hose Reel Assembly – Mounted on one of the risers and is available for auxiliary hoses.

Ball Valves – Available from ¼ to ¾-inch for shut off at each connection along the chase.

Electrical

Primary Electrical Service – Choose from panel board or point of use breakers. Main breaker and branch breakers, including ground fault protection, is provided with primary electrical service. See table below for available sizes.

Breaker	Voltage	Phase	Min Size (Amp)	Max Size (Amp)
Main	120 or 208	1 or 3	40	400
Branch	120	1	20	50
Branch	208	1	20	100
Branch	208	3	20	225

Electrical Receptacles – 120 Volt or 208 Volt based on need. NEMA configuration is straight blade with an available twist lock option in 120/1-20A GFCI (GFCI not available with twist lock).

Controls – For the primary electrical service option that include status lights, fire system connection, light or fan (switches), gas solenoid control panel (with a solenoid gas valve), 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, including ground fault protection, is 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	100
Branch	208	3	20	225
Branch	480	3	20	225

ACCUREX
ENGINEERED RESTAURANT SYSTEMS

Warranty

Accurex warrants this equipment to be free from defects in material and workmanship for a period of one year from the purchase date. Any units or parts which prove defective during the warranty period will be replaced at our option when returned to our factory, transportation prepaid. Motors are warranted by the motor manufacturer for a period of one year. Should motors furnished by Accurex prove defective during this period, they should be returned to the nearest authorized motor service station. Accurex will not be responsible for any removal or installation costs.

As a result of our commitment to continuous improvement, Accurex reserves the right to change specifications without notice.

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Kitchen Ventilation Systems
Hoods, Fire Systems, Controls, Accessories
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