



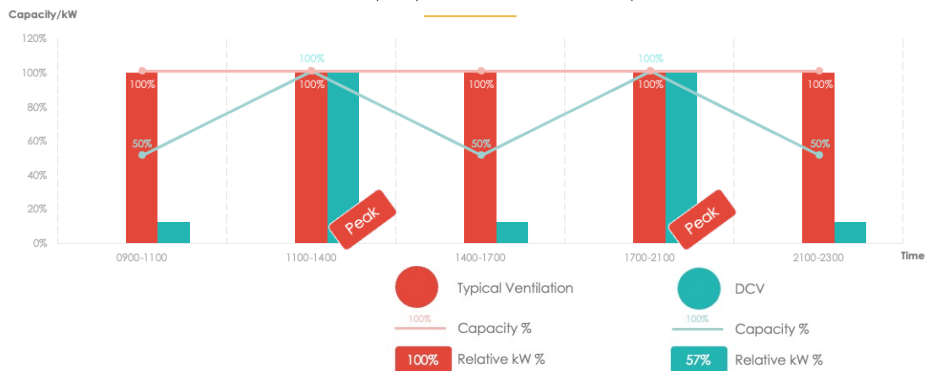
### Restaurant Ventilation

Commercial Restaurant and Kitchen Ventilation are critically important for both comfort and safety of employees and customers.

Ventilation keeps the building and consumers safe and makes for much more enjoyable eating and working experience.

### Typical vs DCV System

Ventilation Capacity and Relative Power Consumption



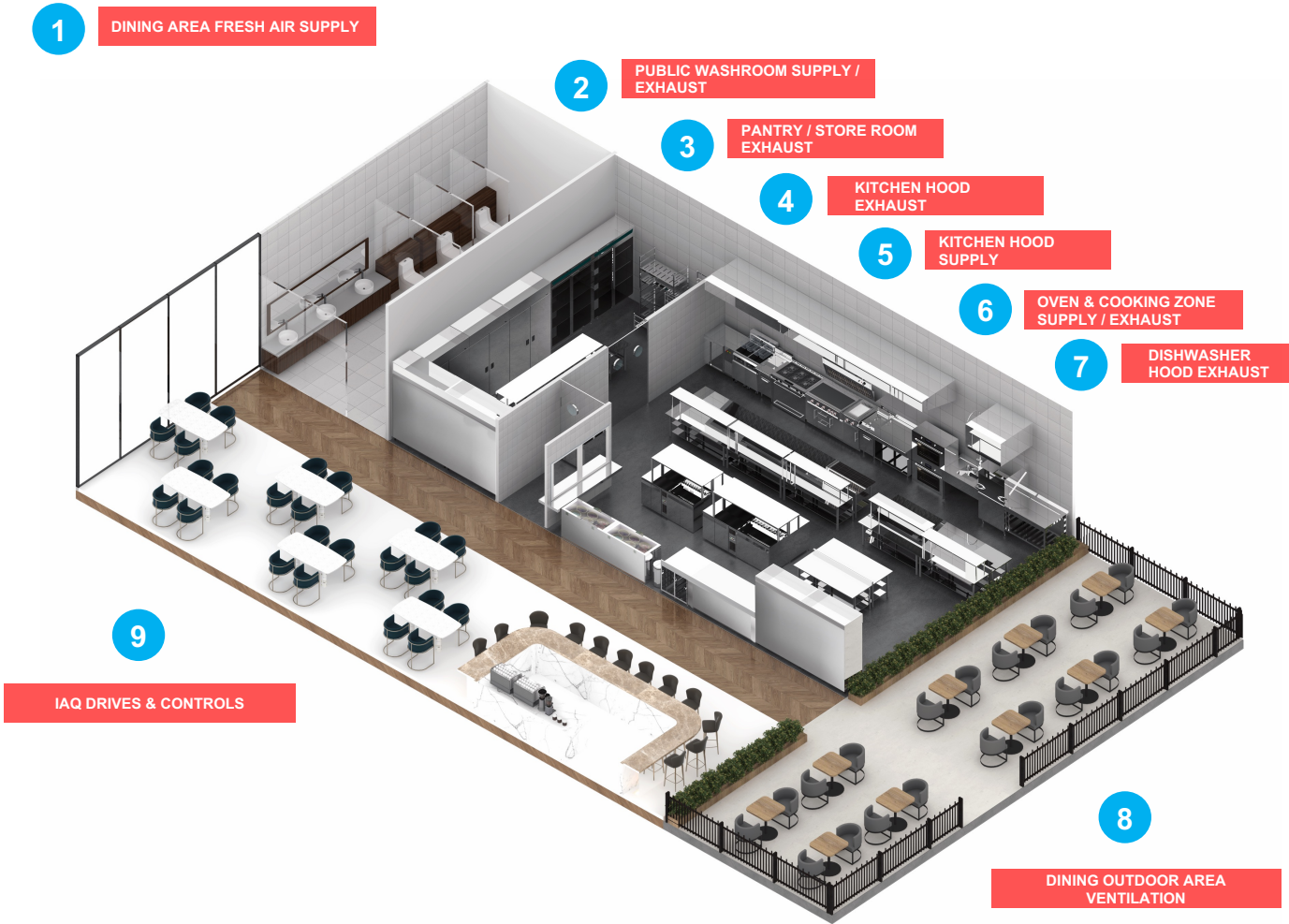
With Demand Control Ventilation (DCV) System

### Why is it important?

- Make the eating and working environment safe by not allowing fumes to spread.
- Kept kitchen clean from oil residues to avoid loss of efficiency and fire risks.
- Ventilation removes excess heat for the occupants to remain comfortable.
- Remove odors, vapors and products of combustion from cooking processes.
- Provide sufficient air for complete combustion at burning appliances
- Help building and restaurant owners meet building codes, which keeps everyone safe.



## KRUGER VENTILATION RESTAURANT PRODUCT APPLICATION GUIDE



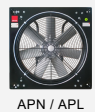
01 DINING AREA FRESH AIR SUPPLY



02 PUBLIC WASHROOM SUPPLY / EXHAUST



03 PANTRY / STORE ROOM EXHAUST



04 KITCHEN HOOD EXHAUST



05 KITCHEN HOOD SUPPLY



06 OVEN & COOKING ZONE SUPPLY / EXHAUST



07 DISHWASHER HOOD EXHAUST



08 DINING OUTDOOR AREA VENTILATION



09 IAQ DRIVES & CONTROLS

