



Demand-Controlled Ventilation

Breaking down the benefits

Check out the top four reasons to invest in kitchen demand-controlled ventilation.

1. Reduce energy use of kitchen exhaust and make-up air units by at least 60%.
2. Continuous control over fan speed.
3. Achieve a return on your investment within one to five years (varies by hood size and number of exhaust fans).
4. Extend the life of your equipment.



What you need to know



Demand-controlled ventilation operations

Most kitchen hoods run at a constant rate during dining hours, regardless of the appliances used. Demand-controlled ventilation (DCV) systems use temperature or optic sensors to vary the rate of exhaustion based on the cooking activity. Reduced fan operation and heating and cooling of make-up air help save energy.



Upgrading makes a difference

DCV for kitchen exhaust removes smoke and odor from commercial kitchens without running the exhaust continuously at the same speed from open to close. That means less wasted energy and longer life for the equipment.



Take control

Sensors control the fan and make-up air unit, so you can have more control of your energy costs. Most businesses see a return on investment in one-to-five-years. Paybacks vary based on the hood size and number of exhaust fans.

What you can do

Take advantage of rebates

In addition to saving energy and money, the Peoples Gas and North Shore Gas Energy Efficiency Programs can help make a project that much more affordable with energy efficiency rebates.

These rebates are ideal for facilities with commercial kitchens, including hotels, hospitals, university cafeterias, large full-service restaurants, and super markets.

Visit PeoplesGasDelivery.com/Savings and NorthShoreGasDelivery.com/Savings to apply for rebates.



For more information or to take advantage of available rebates, please call us at 855-849-8928.