The most energy-efficient device on the market!

Frequently Asked Questions

1. Do I need to switch the fan on with Demand Ventilation or will it activate automatically? When the sensor determines an increase in temperature, the fans will be activated automatically.

2. Will our cooks be able to turn the fans off when they're done or will the system shut off when cooking is finished? The Demand Ventilation system wil shut off automatically through the override function when the temperature is low enough.

3. How many temperature sensors are needed to activate multiple hoods? There is one temperature sensor per exhaust fan.

4. How do we maintain the Demand Ventilation system? Hood Depot recommends temperature sensors be wiped clean with a soft cloth every month.

5. What kind of service support is there? We provide factory-backed expert support for your installer and on-going support throughout your warranty period.

Questions? Hood Depot's product consultant team, backed by expert engineers, is ready to take all your questions --or schedule an appointment:

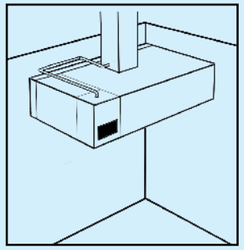
Phone (954) 570-9860
Toll-Free (800) 322-8730
Fax (954) 570-9865
www.hooddepot.net

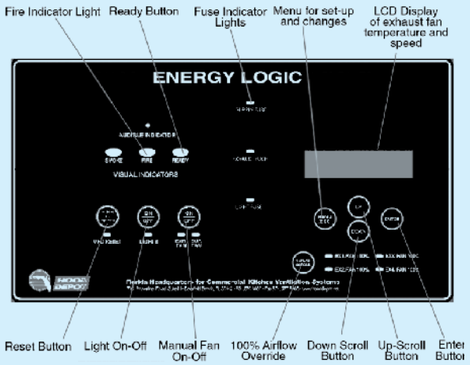
Hood Depot Inc.
710 S. Powerline Road
Deerfield Beach, FL 33442

Your One-Stop Source for Energy-Saving Ventilation

SPECIFICATIONS

Model #ODC-1





GENERAL DESCRIPTION
Furnish Hood Depot's model ODC-1 energy-efficient on-demand kitchen hood controller with password protected programmable logic cuircut as shown on plans for in-hood installation with exposed control panel to monitor and control one or more (up to five) exhaust fans. The control unit measures 00" x 00" x 00" and weighs 00.00 LBS.

COMPONENTS
The system shall include an operator interface, variable frequency drive(s) (one per fan) and temperature sensor, and utilize U.L. Listed quick seal and low voltage/ high temperature shielded wire.

APPLICATION
For energy-efficient control of a single kitchen ventilation hood where selective operation of the hood and adjustment of fan speed can be actuated according to peak cooking times and other local conditions to avoid needless operation of the system at maximum capacity.

INSTALLATION & SET-UP
The system shall be installed into the hood by factory-qualified installers. The programmable unit is initially inputted by factory technician before subsequent settings are made by designated kitchen staff. If the hood is a retrofit or does not allow the attachment of a cabinet, a Remote DVS wall cabinet (Option 2) will be provided for mounting in a suitable location with sufficient hardware to support the system's weight. Sensor Location: Sensors are to be located within the exhaust duct collar, one for each main duct. There can be up to five sensors depending on ventilation system complexity. The sensor is to be located at midpoint through the duct's vertical or horizontal wall, perpendicular to the exhaust flow.

ELECTRICAL
A wiring diagram for each specific application will be provided with the unit. Detailed wiring diagrams to include VFD wiring, touchpad wiring, control circuit wiring, fan wiring and sensor wiring; all work to be preformed by qualified electrician.

Notes: Sensor wires are to be run and strapped according to NEC, national, state and local codes to meet the requirements of your local AHJ. Wiring from VFD's may not be run next to sensor wires as it can cause noise in the low voltage sensor circuit. High voltage and low voltage may not be bundled (example: 120VAC, 5-24VDC).

MODELS AND OPTIONS
The unit described is Model ODC-1 for hoods with one or more exhaust fans. All units may be hung as remote wall cabinets (option 2) where necessary.

Distributed By:

Money-Saving *AND* Eco-Friendly

"On-Demand" Ventilation

Exclusively from... HOOD DEPOT INTL. INC *Your One Source for Solutions*

Go Green by Adding Energy Efficiency to Your Kitchen Ventilation System

Hood Depot™ once again sets the industry standard with its new energy-efficient Demand Ventilation system. Your savings will start to add up from the first moment of operation of your new or retofitted hood, saving energy and money ***from 20 to 60 percent!***

You'll also...

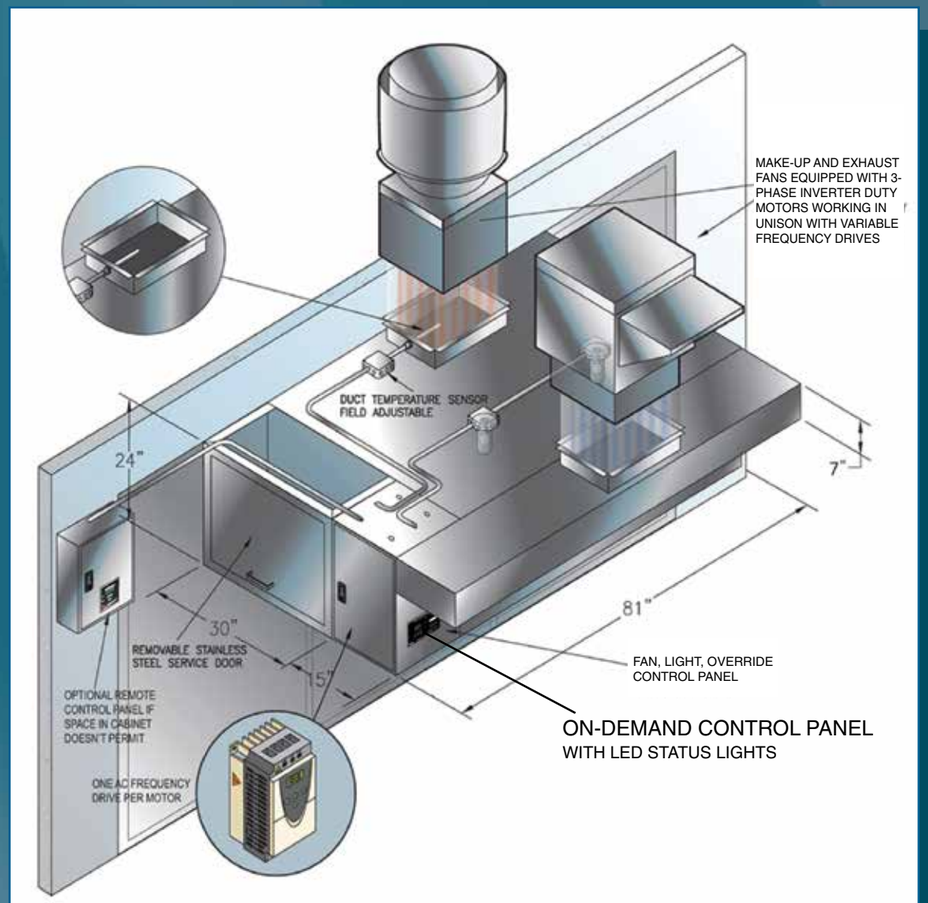
- **Receive fast payback -** The equipment pays for itself, and in most cases provides a return on investment in less than two years
- **Save on maintenance -** You'll realize significant savings on maintenance costs
- **Extend the life of your equipment -** with more longevity for motors and drive assemblies and less wear on fans, belts and all mechanical parts
- **Enhance employee comfort -** by reducing hood noise and exhaust, providing a cooler, more comfortable kitchen environment
- **Qualify for rebates -** In most areas, you may qualify for energy company rebates to help cover the cost of installation. Contact us to determine if your utility company offers incentive programs

How it Works

When made part of your range hood system, Hood Depot's Demand Ventilation control panel matches energy use to the load requirements that vary throughout the day, unlike conventional systems that waste energy by maintaining peak output regardless of need

Our heat-activated sensor monitors cooking operation and modulates fans during idle cooking periods, running as low as 50% during off hours to lower energy use and maximize savings.

When a full cooking load begins, the sensor raises fan output to full speed. By varying the output, tempered air is exhausted and supplied as necessary, reducing the amount of conditioned air normally lost by the system *-resulting in huge energy savings!*



Demand Ventilation Reduces Utility Bills

Hood Depot's Demand Ventilation can be installed in nearly any commercial kitchen ventilation system. If your cooking operation runs 12 to 24 hours per day, demand ventilation will reduce energy consumption and save you money, especially if your cooking load fluctuates during business hours.

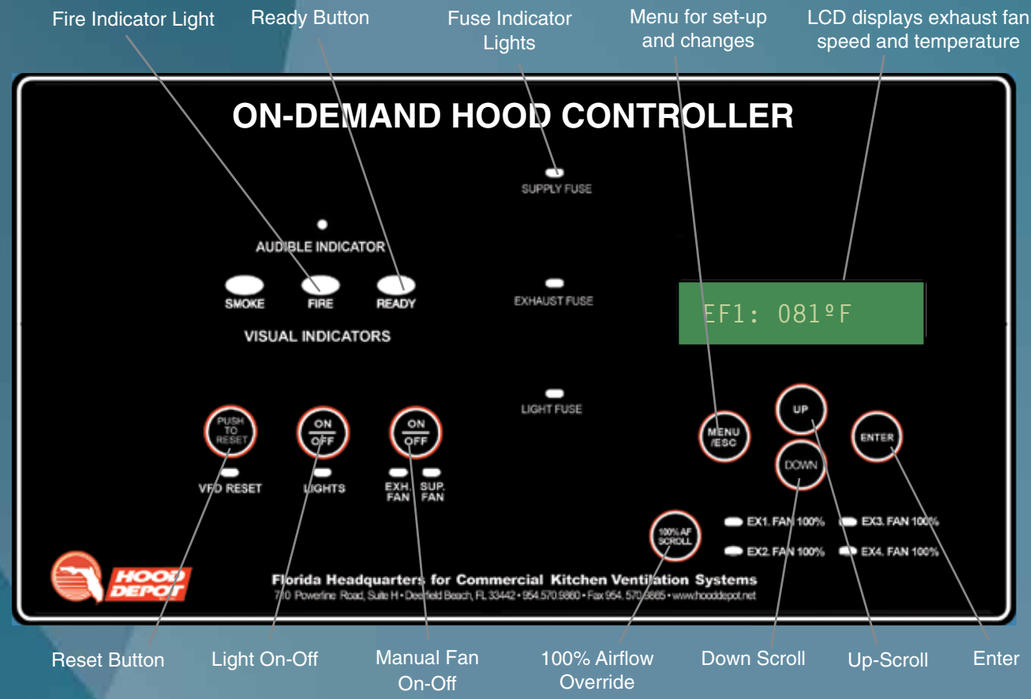
HOOD DEPOT INTL., INC.

Your One-Stop Source for Energy-Saving Ventilation

Standard System Components

The state-of-the-art in kitchen control panels, our hood controller / A/C drive / temperature sensor features:

- Internal microprocessor logic circuit
- 100% override for 10, 20 or 30 minutes for each exhaust fan
- Pre-wired fire mode: Exhaust fans on, supply fans & lights off
- Audible and visual indicators that meet NFPA 96 67.6.1 ('98 edition) and 10.6.1 ('02 edition)
- Fan on/off switch • Light on/off switch
- Blown fuse indicators • Horn strobe circuit
- Temperature sensor inputs • Shunt trip circuit
- LCD display monitors air temperature of each exhaust duct, output percentage of each fan and remaining time of override, if activated
- Precise algorithms for accurate exhaust fan and supply fan combinations
- Best-in-industry simplified user set-up
- VFD master reset button for easy resetting after power outage
- Adjustable, automatic start of each fan to reach minimum start temp required by codes



The controller varies the speed of the fans utilizing variable frequency drives that adjust speed from full speed down to a minimum speed (determined by menu setup). The system is capable of serving as an IMC 507.2.1.1 compliant auto start-up control to automatically start fans during cooking operations.