

Kitchen Demand Control Ventilation

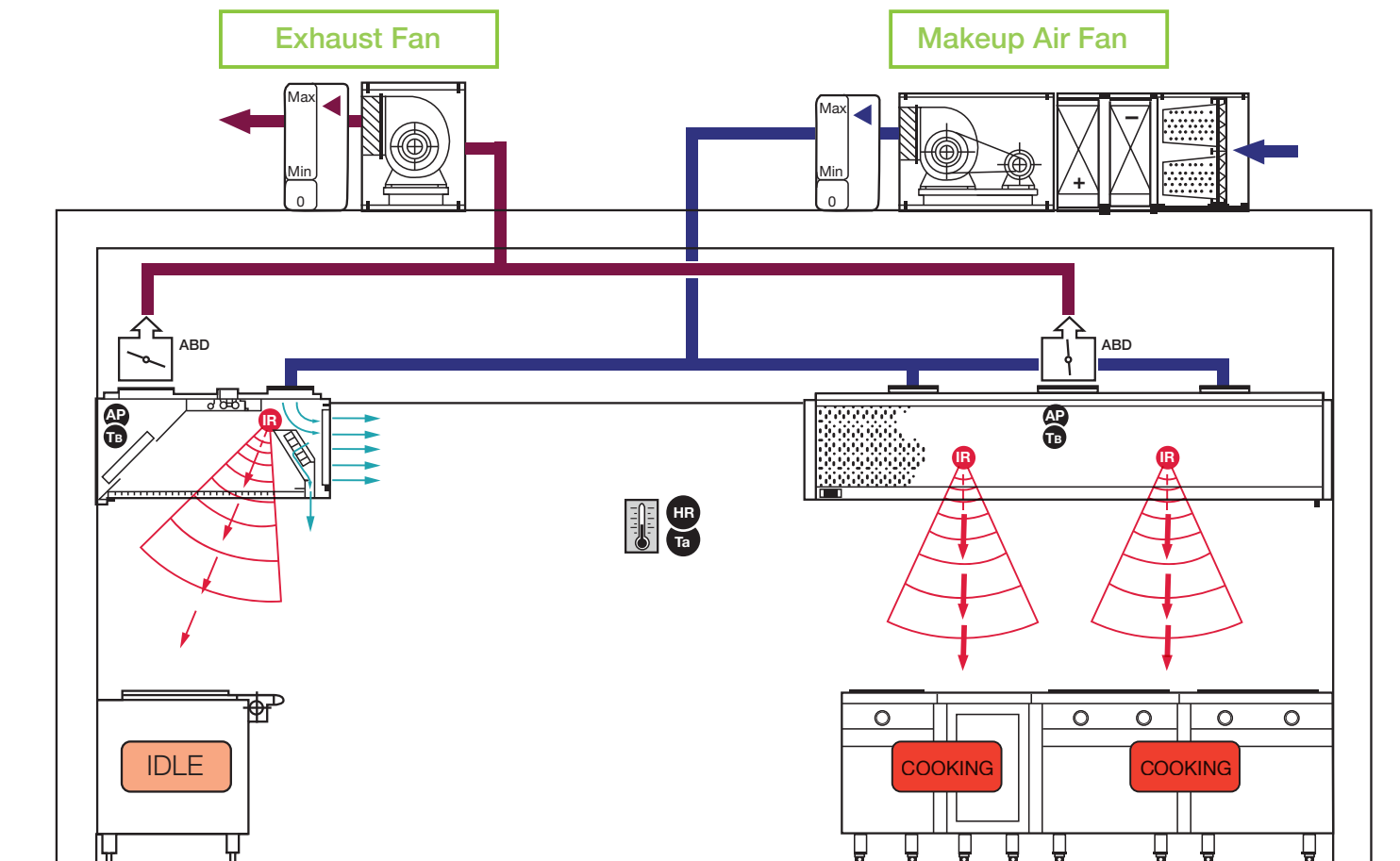
Change the current way you use energy and make your bill even lower.



Lower cooking expenses with **Kitchen DCV**

Save up to 50 percent per year on exhaust hood energy and equipment costs

Commercial kitchens are required to have exhaust hoods to remove heat and smoke; however, hoods constantly running can make your electric bills add up. Install a qualifying Kitchen Demand Control Ventilation (DCV) system and we'll give you a rebate. Your hood will only be used when needed, so you'll save money on your electric bills, lower your maintenance costs and extend the life of your equipment.



Multiple kitchen hoods with central demand control ventilation controls

Kitchen Demand Control Ventilation (DCV)

Kitchen DCV saves energy by adjusting exhaust hood air flow and fan speed depending on the level of cooking activity. DCV sensors in the hood and cabinet monitor smoke and heat levels rising from cooking surfaces. The sensors automatically adjust exhaust and fan speeds based on increases/decreases in temperature and the amount of smoke present.

DCV can be added to an existing exhaust hood, or can be included with a new one.

Benefits

- » **Lower energy use**
 - Produces hood exhaust and uses the fan only when necessary
 - Saves on heating, ventilation and air conditioning (HVAC) costs
- » **Helps extend the life of your equipment**
 - Not overusing your equipment helps your equipment last longer
- » **Keeps your environment comfortable**
 - Balances the air properly for more comfortable temperatures in the kitchen and nearby dining areas
- » **Reduces noise**
 - Ventilation noise is reduced when exhaust hoods are not working at full capacity

Start saving today!

For more information about our business energy efficiency programs, contact a Gulf Power program specialist to find out more at **850-444-6807** or via email: **Joseph.Jones@nexteraenergy.com**.