



Engineering Simplicity into Kitchen Ventilation Systems

All of the Products You Need for Kitchen Ventilation Systems



Quality doesn't have to be complicated.

When building out a commercial kitchen you don't need complexity. You need answers. At Accurex®, we do the hard work for you. Everything we do—from engineering to aftermarket service—is designed to make it easy for you to succeed.



Simplicity in every system.

When it comes to ventilation systems, we never stop improving. Through extensive prototype modeling, we create products that have higher efficiencies with lower installation and operating costs. Everything we create is built to be fully integrated throughout your kitchen. Easy to install, operate, and maintain. Now that's worry-free simplicity, day in and day out.

Select. Design. Done.

No matter if you're creating an expansive commercial kitchen or starting a small business, Accurex products are designed to fit all your ventilation needs. Our professionals, along with our computer-aided product selection program (CAPS), help you select, configure, and view real-time drawings. We then build and deliver your entire ventilation system quickly and efficiently, with an eye for exacting quality.

One source. One call.

We are part of The Greenheck Group, the world's leading manufacturer of commercial air movement and control equipment. You can rest easy knowing you're sourcing from one trusted provider. Just call or email an Accurex representative and you're on your way to a complete ventilation system. It's that easy.

Engineered to work. Built to last.

Long before installation, our products undergo comprehensive testing. This includes structural integrity, aerodynamic performance, sound levels, mechanical operation, vibration, environmental impact, and more. Accurex products carry several certifications including AMCA, UL, NSF, and ETL. As a result of our product tests and certifications, you can expect a more comfortable environment for workers and customers. As well as a ventilation system you can rely on now and well into the future.



We do the hard work for you.

It takes work to create an effective and efficient commercial kitchen ventilation system. So we make it as simple as possible to select and configure each Accurex product. Our ventilation products are also backed by robust warranties and our certified aftermarket service teams keep you up, running, and focused on the business you do best. Delighting customers.

- 4** Exhaust Hoods/Grease Type I
- 6** Exhaust Hoods/Non-Grease Type II & Residential Range Hood
- 7** Fire Suppression Systems and Utility Distribution Systems
- 8** Controls & Energy Management
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- 11** Exhaust Fans
- 14** Make-Up Air Units
- 17** Packaged Rooftop Units and Grease Duct
- 18** Roof Curbs, Supports and Extensions

KITCHEN HOODS

Accurex offers a variety of kitchen hood styles and configurations with flexible size ranges to meet nearly any space and application requirement. Additionally, our kitchen hoods are available with several configurable options and accessories to further meet your needs.

Accurex is the industry leader in grease extraction and offers the most efficient mechanical grease filters on the market in all of our filtered grease hoods. State-of-the-art manufacturing and superior materials ensure a quality product that is aesthetically pleasing.

Grease Hoods

Type I hoods are designed for use above grease producing equipment. Accurex hoods are UL/cUL 710 Listed and available in several styles and configurations. Hoods can be built in single section lengths from 3 to 16 feet. Longer hoods are available in multiple sections and can appear as one section utilizing our continuous-capture option to improve aesthetics.

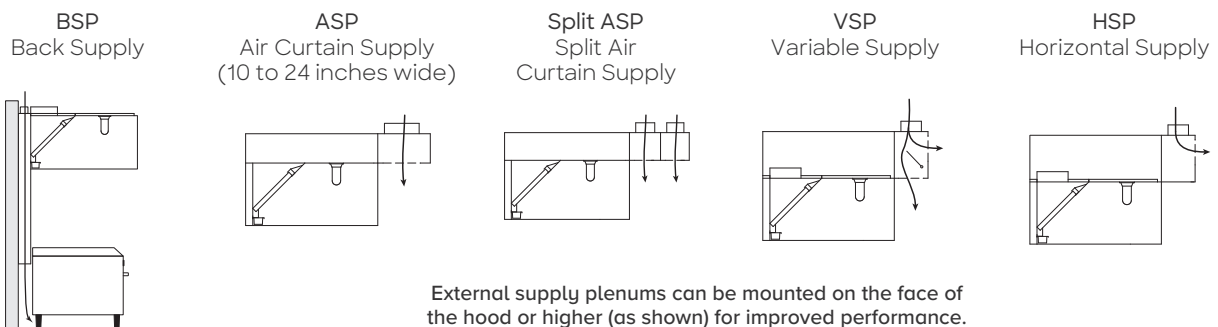
INTEGRAL SUPPLY HOODS

Integral supply hoods are designed for either face supply (as shown) or combination (face and air curtain) supply.

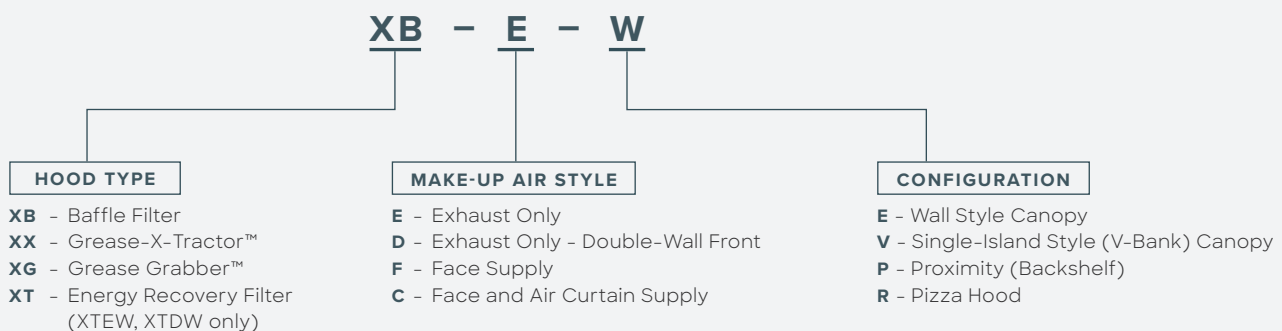


EXHAUST ONLY HOODS

Exhaust only hoods with external supply options are illustrated below.



MODEL DESIGNATION GUIDE – TYPE I HOODS *For hood specifications, visit Accurex.com*



ISLAND CANOPY

Designed for use over a single cooking battery in the middle of the room, these hoods are the perfect choice for show cooking applications. Commonly referred to as our “V”-bank hood, it has two filter banks that form a V and draw air from the front and back for exceptional capture in island cooking applications.



PROXIMITY (BACKSHELF) HOODS

The perfect solution for low ceilings and light- and medium-duty cooking applications. The proximity hood mounts close to the cooking equipment, allowing for lower exhaust rates and smaller hoods. Our proximity hoods have five dimensions of adjustment and have an optional plate shelf and/or pass-over enclosure.



AUTO CLEANING HOODS

The Auto Scrubber is a complete hood and filter wash system. It includes highly efficient and versatile grease filtration, easy maintenance, a fully integrated control system, and superior cleaning.

Applications:

- Facilities with long duct runs and long hours of operation
- Heavy grease producing appliances such as: char broilers, woks, fryers, griddles
- Used in conjunction with Pollution Control Units to reduce maintenance costs (replacement filters)



FILTRATION OPTIONS

Choosing the right filters for your application can reduce operating costs by decreasing duct cleaning frequency and wear on fan motors and bearings. All of our filters are UL/cUL 1046 Listed and NSF Certified. Our efficiency ratings were obtained by testing to the ASTM F2519-05 Standard.

- Grease Grabber™: Highest efficiency dual filtration system (100% efficient*)
- Energy Recovery: High efficiency filter (88% efficient*)
- Grease-X-Tractor™: High efficiency centrifugal filter (69% efficient*)
- Baffle Filter: Standard industry baffle (28% efficient*)

**Filter efficiencies measured at 8 microns.*



MODEL DESIGNATION GUIDE – TYPE I AUTO CLEANING HOODS *For hood specifications, visit Accurex.com*

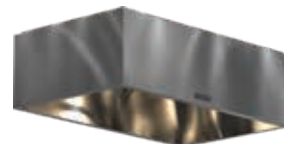


Exhaust Hoods

These hoods are designed to capture heat and/or condensate from non-grease producing processes.

OVEN HOODS

Model XO: Primarily used for oven applications. Can be used for other heat and fume removal applications. No gutter or drain. Lighting options available.



CONDENSATE HOODS

The following models include a gutter and have an optional drain connection. Condensate baffle options below.

Model XD1: No baffles. Most economical and flexible in condensate applications. Lighting options available.

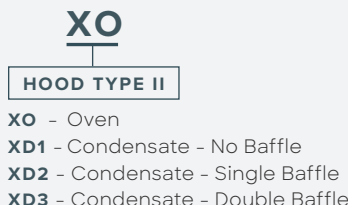
Model XD2: One baffle. Designed for moderate condensation applications. Great for vertical door dishwasher applications. Lighting options available.

Model XD3: Two baffles. Designed for heavy condensate applications.



MODEL DESIGNATION GUIDE – TYPE II CANOPY HOODS

For hood specifications, visit Accurex.com



RESIDENTIAL RANGE HOOD

Residential Range Hood

The Residential Range Hood (XRRS) is a dual purpose device. It is both a ventilation hood and a self-contained fire suppression system. The hood is designed for use above residential style appliances in commercial settings.

Accurex's Residential Range Hoods may be placed in locations such as assisted living facilities, fire stations, and office break rooms where there is the need for fire protection but the cost of a full Type I commercial hood and fire system is hard to justify. The Residential Range Hood comes as a complete package including the exhaust fan, UL 300A fire suppression system, and utility disconnect allowing for a complete protection package.

The Residential Range Hood will monitor the hood temperature and in the event of a fire, it will de-energize the appliance with the supplied disconnect, signal an audible alarm, and engage

the auxiliary building alarm contacts. If the hood temperature continues to climb, a fusible link will melt which releases a wet chemical suppression agent through the hood nozzles suppressing the fire.

- 30 and 36 inch widths
- Optional NFPA 101 compliant accessories
- Gas, electric, or dual utility disconnects
- Front recirculation or external venting
- ETL Listed to UL 300A



FIRE SUPPRESSION SYSTEMS

The first line of defense against fire in a commercial kitchen is the hood fire protection system. Accurex has a variety of factory prepiped fire protection systems available.

WET CHEMICAL

The Ansul® R-102™ and Amerex® KP™ wet chemical fire suppression systems are automatic, pre-engineered systems, designed to protect ventilating equipment, including hoods, ducts, plenums, filters, and cooking equipment. Once activated, the system discharges wet chemical through all nozzles simultaneously.

Amerex® Zone Defense™ and Ansul® R-102™ Overlapping Appliance Protection offers full flood fire protection that allows flexibility in equipment placement, which can significantly reduce the cost of field changes in the future.

DUAL AGENT

The Ansul® PIRANHA® restaurant wet agent fire suppression system is a dual-agent, pre-engineered automatic fire extinguishing system, designed to protect ventilating equipment including hoods, ducts, plenums, filters, and the cooking equipment. Once activated, the system discharges wet chemical followed by water through all nozzles.



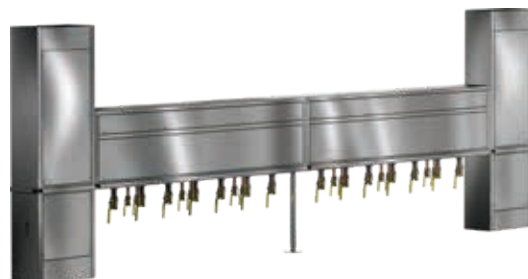
UTILITY DISTRIBUTION SYSTEMS

UTILITY DISTRIBUTION SYSTEMS

Accurex's Utility Distribution Systems (UDS) provides 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 time and energy to be spent coordinating with various trades, and allow for future expansion or relocation of appliances, without expensive modifications.

UDS

The Accurex UDS (Model XM) 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.



CONTROLS & ENERGY MANAGEMENT

Accurex understands the importance of managing the various relationships between kitchen systems to ensure the best comfort, health, and energy efficiency for your customers and employees. We provide engineered controls with many options to match your needs, because we understand not all kitchens are the same.

Variable Volume

Accurex saves more energy with industry-leading turndown capabilities, high efficiency Vari-Green® motors, and the quick response of the Vari-Flow controls.

Energy efficient kitchen ventilation systems are essential in reducing the operating costs associated with food service operations today.

A typical kitchen system will be designed for peak exhaust needs and operating at the exhaust airflow rate at all times. The reality is the cooking operation may only demand peak exhaust rates occasionally throughout the day.

Variable volume systems are a cost-effective way to reduce energy consumption and operating costs by automatically decreasing the airflow based on demand from the cooking operation. Accurex offers two systems to match your operation with typical payback in 1-3 years. State rebates are available in many locations.



MELINK® INTELLI-HOOD® SYSTEM

The Melink Intelli-Hood uses both heat sensors and optic sensors to monitor the cooking operation and modulate the airflow. The optic sensors provide additional control, especially in large cooking batteries containing steamers, kettles, and other similar appliances that produce a large quantity of smoke or steam.



VARI-FLOW AIR MANAGEMENT SYSTEM

The Accurex Vari-Flow Air Management System is our most economical variable volume system while providing top energy savings. This system senses the heat output from the cooking operation to effectively modulate the airflow and offers exceptional turndown and quick response.

The keypad, with digital display, or the integrated touchscreen, allows for increased flexibility in managing your kitchen environment and maximizing savings. Vari-Flow also integrates easily with most building management systems.



Fan Control Center

The fan control center is a single source for managing all your kitchen ventilation products: fans, make-up air, hoods, fire system interlock, lighting and more. It is prewired to your specifications with minimal field wiring needed – making installation easy.

XFCC

Accurex's Kitchen Fan Control Center, Model XFCC, is designed to control the exhaust fans, supply fans and lights for the kitchen ventilation system. This package consists of a cabinet encasing one or more fan motor starters interlocked together for constant volume (on/off) operation. The XFCC has numerous options and can be interlocked with the fire suppression system.



TEMPERATURE INTERLOCK

Temperature Interlock

The temperature interlock is designed to automatically start the kitchen hood exhaust system fans and keep them running while heat is being generated from cooking appliances. The interlock will override the switch and start the fans once heat is detected in the event an operator fails to turn on the fans manually – ensuring safety and code compliance. These systems are available as a stand-alone control or as an integrated option in our other pre-engineered controls.

DIGITAL TEMPERATURE INTERLOCK

The digital temperature interlock includes a micro controller with LED display that can be remote mounted. This option provides easy access and accurate control when making seasonal adjustments to the temperature setting, eliminating the need to access the hood top.



POLLUTION CONTROL UNITS

With the increasing size of the urban landscape, the focus on clean air and multi-use buildings, restaurant odor and grease control play an increasingly important role in commercial kitchen exhaust systems.

No one wants their apartment or hotel room smelling like the restaurant below or their windows smeared from greasy kitchen exhaust air. In addition, restaurants on the ground floor of a high rise building need a cost effective way to discharge closer to ground level to prevent having to run grease ductwork for many stories.

Accurex's pollution control units remove smoke, grease, and odor from your kitchen exhaust systems.

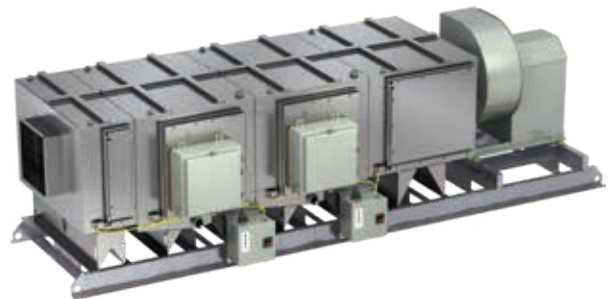
GREASE TRAPPER

The Grease Trapper pollution control unit uses a three stage mechanical filter arrangement to remove grease and odor particles from the exhaust air at an economical initial cost. The Grease Trapper is UL 1978 Listed and has been tested to the rigorous UL factory-built grease duct testing standards to ensure the safety of the building and its occupants. Independent pressure switches signal when any of the three filter stages need replacing, taking the guess work out of maintaining the equipment. The Grease Trapper incorporates thick carbon trays to remove odor molecules prior to discharging the air, reducing the impact of the kitchen exhaust to the surrounding area. The unique construction features of the Grease Trapper allow it to be mounted within twelve inches of combustibles on the top of the unit and six inches on the sides and bottom.



GREASE TRAPPER ESP™

The Grease Trapper ESP™ Pollution Control Unit uses electrostatic precipitator modules and carbon filters to remove grease, smoke, and odors from the exhaust airstream. UL Listed to UL 1978 Grease Duct Standards and meeting the requirements of UL 867 Standard for Electrostatic Air Cleaners earns the Grease Trapper ESP recognition as one of the safest pollution control units in the market. The automated wash down sequence allows for the grease, which has been removed from the airstream, to be easily removed by site personnel with the touch of a button or automatically each night. The unique construction features of the Grease Trapper ESP™ allows for the smallest clearance to combustibles required in the industry. It can be mounted within twelve inches of combustibles on the top of the unit and six inches on the sides and bottom to easily fit into tight mechanical rooms or ceiling spaces.



EXHAUST FANS

Model	Application	Drive Type	Construction	Mounting	Performance
XRUD	Grease General	Direct Drive	Aluminum	Roof/Wall	Up to 14,700 cfm and 3.0 in. wg
XRUB		Belt Drive	Aluminum	Roof/Wall	Up to 30,000 cfm and 5.0 in. wg
XRUBS		Belt Drive	Steel	Roof	Up to 12,450 cfm and 3.25 in. wg
XTIF	Grease General	Belt Drive	Steel or Aluminum	Roof, Inline or Ceiling	Up to 26,000 cfm and 4 in. wg
XUEF	Grease General High Temperature	Belt Drive	Steel or Aluminum	Roof or Inline	Up to 66,000 cfm and 9 in. wg
XQEI	Grease General	Belt Drive	Steel	Roof or Inline	Up to 116,000 cfm and 8 in. wg
XUEFD	General	Direct Drive	Galvanized or Painted Steel	Roof or Inline	Up to 6,500 cfm and 3 in. wg
XRED	General	Direct Drive	Aluminum	Roof	Up to 14,500 cfm and 2.75 in. wg
XREB		Belt Drive			Up to 45,000 cfm and 3.25 in. wg
XID	General	Direct Drive	Aluminum	Inline	Up to 5,000 cfm and 2 in. wg
XIB		Belt Drive	Aluminum	Ceiling	Up to 27,000 cfm and 4.0 in. wg
XCR	General	Direct Drive	Galvanized Steel	Ceiling	Up to 1,600 cfm and 1.0 in. wg
XIR		Direct Drive	Galvanized Steel	Inline	Up to 3,800 cfm and 1.0 in. wg
XRAE	General	Direct Drive	Aluminum	Roof	Up to 6,000 cfm and 1.4 in. wg

FANS FOR GREASE APPLICATIONS

Fans for Grease Applications

The Centrifugal Roof Upblast, Sidewall Exhaust, Inline, and Utility Set fans include both direct and belt driven fans with backward inclined centrifugal wheels. (Model XQEI belt-driven fans feature a mixed flow fan wheel). The motors on the fans are out of the airstream, preventing grease buildup. These fans are suitable for kitchen grease exhaust applications according to UL 762.

XRUB, XRUD - ROOF MOUNTED/ SIDEWALL MOUNTED

These spun aluminum fans are specifically designed for roof mounted or sidewall mounted applications. Grease-laden exhaust is discharged directly upward, away from the roof surface or discharged out and away from building walls. The fans feature a one-piece windband, continuously welded to the curb cap, to avoid leakage and double-studded isolators for true vibration isolation.



XRUBS

Model XRUBS is the ideal fan for heavy grease and high temperature exhaust applications. As stated in the NFPA 96 Standard, for restaurants and food service where high amounts of grease and/or solid fuels are used like char broilers, solid fuel cooking, and oriental cooking. The model XRUBS includes a non-stick coated steel wheel, steel windband, steel curb cap, and steel motor compartment. Standard features include UL 762, heat baffle, clean-out port, dual belt and pulley system, and a mounted and wired NEMA-3R disconnect switch. The unit is powder coated with Permatector™ for durable protection and easy cleaning.



XUEF

The XUEF is a belt-driven fan and features a backward-inclined centrifugal wheel. This fan is suitable for ducted exhaust, supply, and return-air applications. Typical applications include commercial kitchens, fume hoods, and emergency smoke control installations. Available in galvanized, aluminum, or painted construction.



XTIF

The XTIF is a belt-driven fan that has a tubular design and can be mounted in either indoor or outdoor applications. In addition to clean air applications, this fan is suitable for grease-laden and combustible air or fume hood exhaust.



XQEI

The XQEI mixed flow fans provide quiet, efficient and reliable performance while offering lower horsepower and lower sound levels. This belt-driven fan features the motor out of the airstream to prevent grease build-up and is well-suited for clean air and restaurant exhaust applications. The XQEI mixed flow fan is one of the quietest fans in the Accurex line up.



XUEFD

The XUEFD is a direct drive fan powered by a Vari-Green motor. Similar to the XUEF fans, the XUEFD is also available for variable speed applications but without the need to change belts. This fan has been designed for ducted exhaust, supply and return air applications. The XUEFD fan is perfect for use with Type II kitchen hoods.



XCR

Model XCR is a direct drive ceiling exhaust fan designed for clean air applications where low sound levels are required. Many options and accessories are available, such as lights, motion detectors, ceiling radiation dampers and speed controls. These fans may be easily converted from horizontal to vertical discharge.



XRED, XREB

An economical choice for general ventilation, these backward-inclined roof mounted fans have high operating efficiencies and non-overloading horsepower curves. Built with a spun aluminum housing.



XIR

Model XIR is a direct drive inline exhaust fan designed for clean air applications where low sound levels are required. These fans may be easily converted from horizontal to vertical discharge.



XID, XIB

The XID, XIB have a square housing design for indoor applications. Easy access for inspection and service is provided by removable side panels. Fans can be configured to discharge air 90° from the inlet for tight space constraints.



XRAE

The XRAE is an axial exhaust direct drive propeller fan designed for clean air applications. These fans provide reliability and economy in low pressure, low volume situations.



Model	Air	Tempering Options		Performance
		Heating	Cooling	
XDG	Tempered	Direct Gas-Fired	Evaporative Cooling	Up to 15,000 cfm and 2.0 in. wg
XDGX	Tempered	Direct Gas-Fired	Evaporative Cooling, DX Coils, Chilled Water Coils, Packaged DX	Up to 48,000 cfm and 4.0 in. wg
XIGX	Tempered	Indirect Gas-Fired	Evaporative Cooling, DX Coils, Chilled Water Coils, Packaged DX	Up to 15,000 cfm and 1.75 in. wg
XMSX	Tempered	Hot Water Steam Electric Heating Coil	Evaporative Cooling, DX Coils, Chilled Water Coils, Packaged DX	Up to 48,000 cfm and 4.0 in. wg

TEMPERED - DIRECT GAS-FIRED HEAT

Direct Gas-Fired Heat

Accurex direct gas-fired heaters provide tempered make-up air to kitchen, commercial, and industrial facilities. These models feature belt-driven, double-width, forward-curved fans, vibration isolation, intake filters, 92% efficient direct gas-fired burners, and a variety of temperature control systems.

XDG

Model XDG comes standard with temperature controls, vibration isolators, and optional accessories are available, including special coatings, insulation, and freeze protection. In addition to basic make-up air operation, variable volume airflow is available.

Heating capacities: Up to 1,600,000 Btu/hr

Cooling options: Evaporative cooling up to 12,000 cfm

**XDGX**

Model XDGX features a modular design for greater configuration flexibility and higher capacities. In addition to basic make-up air operation, variable volume airflow and mechanical cooling options are available.

Heating capacities: Up to 4,800,000 Btu/hr

Cooling options: Evaporative cooling up to 48,000 cfm
Chilled Water or Split DX cooling up to 11,700 cfm
Packaged DX cooling up to 7,500 cfm



Indirect Gas-Fired Heat

Accurex indirect gas-fired heaters provide tempered make-up air to restaurants and other food service facilities by utilizing an 80% efficient tubular style heat exchanger for high performance and tight temperature control. Accurex's heat exchanger design features horizontally firing burners and power venting with post purge cycle, which together provides flexibility, maximum heat exchanger life – making stainless steel burners unnecessary and drip pans obsolete.

XIGX

Model XIGX is ideally suited for make-up air applications where a direct-fired system is not appropriate. The XIGX is an economical design for indoor or outdoor applications. In addition to basic make-up air operation, variable volume airflow and mechanical cooling options are available.

Heating capacities: Up to 1,200,000 Btu/hr (input)

Cooling options: Evaporative cooling up to 14,000 cfm

Chilled water or Split DX cooling up to 11,700 cfm

Packaged DX cooling up to 7,500 cfm



TEMPERED - COIL HEATING

Tempered – Coil Heating

Accurex non gas-fired units are designed to provide fresh make-up air to commercial and industrial facilities where natural or LP gas is either not available or desired for heating. These units feature belt-driven, double-width, forward-curved fans, vibration isolation, intake filters, and a variety of heating and cooling options.

XMSX

Model XMSX is ideally suited for make-up air applications where hot water, steam or electric heat are desired. The XMSX has a modular design for broad configuration flexibility. In addition to basic make-up air operation, recirculation and variable volume airflow options are available.

Heating options: Non-tempered up to 48,000 cfm

Hot water up to 40,000 cfm

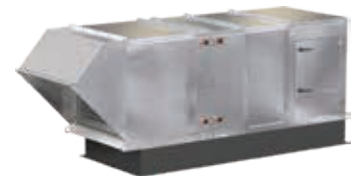
Steam up to 40,000 cfm

Electric heat up to 25,000 cfm

Cooling options: Evaporative cooling up to 45,000 cfm

Chilled water or split DX cooling up to 11,700 cfm

Packaged DX cooling up to 7,500 cfm

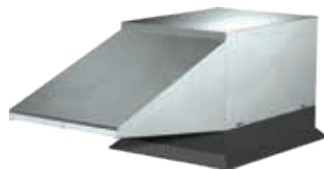


Untempered Supply Fans

Untempered supply fans are designed to provide fresh make-up air to commercial and industrial facilities where heating and cooling are not required.

XKSFB AND XKSFD

Models XKSFB and XKSFD economically supply untempered make-up air where needed. These units feature double-width, forward-curved fans in both direct and belt driven configurations, filtered intakes, and hinged access. A variety of weatherhood options are available to help meet the NFPA 96 requirements for separation between supply fan intakes and exhaust fan discharges. Optional accessories for these units include horizontal or downblast discharge, special coatings, speed controller, and control center. Performance: XKSFD up to 2,100 cfm and 1.0 in. wg. XKSFB up to 10,500 cfm and 2.0 in. wg.



XMSF

Model XMSF is a perfect fit for price sensitive untempered make-up air applications. The XMSF features a direct drive, backward-inclined plenum supply fan that brings many value-added benefits for the end user. The plenum fan arrangement allows for bottom, horizontal, left and right discharge arrangements for convenient ducting. Maintenance and air balancing in the field are simplified by the absence of belts and sheaves. Motor options include permanent split-capacitor (PSC), Vari-Green® electronically commutated (EC), or variable frequency drive (VFD) controlled three-phase motors.



Centrifugal and Axial Supply Fans

We offer both filtered and non-filtered supply fans. Centrifugal supply fans are suitable for general building supply air, *not recommended for kitchen make-up air*. Axial supply fans are designed for clean air applications.

XRS

The XRS features a forward-curved wheel designed for high efficiency and low sound. Housing styles include a straight sided hood. Performance: XRS up to 14,300 cfm and 2.0 in. wg



XRSW

This filtered roof supply fan features a belt-driven, double-width, forward-curved, galvanized wheel for low cost, low sound, and high performance applications.



XRAS

The XRAS direct drive propeller fan is designed for clean air applications. These fans provide reliability and economy in low pressure, low volume situations.



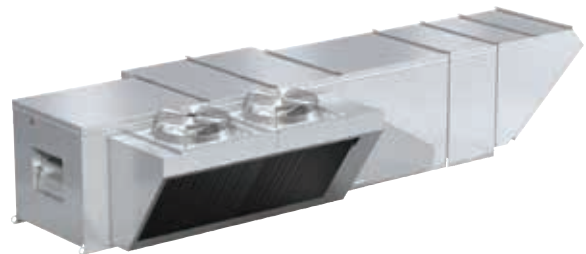
PACKAGED ROOFTOP UNITS

Providing a comfortable kitchen space can improve employee productivity and retention while reducing operating costs. Accurex provides a full line of packaged cooling products from economical units to take the edge off the summer heat, to high capacity units that cool and dehumidify for the most comfortable kitchens in the industry.

Utilizing the latest technology, Accurex provides comfortable and economical solutions with many integrated control options. Accurex's packaged rooftop units have been specially created for commercial cooking applications that require higher percentages of outside air.

XDGX, XIGX, XMSX

Accurex modular make-up air unit models XDGX, XIGX and XMSX are available with a fully integrated packaged DX cooling option. These units are designed to provide sensible cooling to the kitchen with a 70° to 75° Fahrenheit supply air temperature. An economical solution to improving kitchen comfort.



XRV

Model XRV provides the ultimate comfort in kitchen and dining applications. These units offer precise temperature and humidity control with optional return air - all driven by integrated controls with optional building management system interfacing capabilities.



GREASE DUCT

Grease Duct

When it comes to tying your kitchen ventilation system together, Accurex works with DuraVent® to offer a prefabricated, round, UL Listed grease duct. You can be assured that this factory-built grease duct is code compliant and tested to take the heat.

This factory-built grease duct requires no welding, making it easier to install and maintain. Unlike field-fabricated grease ducts, it meets UL Listing codes. The round design minimizes grease buildup and fire risk compared to the traditional rectangular design fabricated in the field. Factory-built grease ducts withstand long and severe grease fires yet maintain their structural integrity. Ultimately, it provides you with peace of mind during a code inspection and operation.



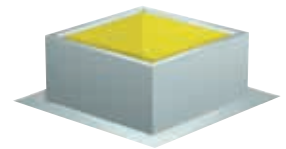
MODEL GPFV

The GPFV vented roof curb is typically used for kitchen applications where the vents allow hot air and gases to escape between the ductwork and roof curb. This curb is designed for use with Accurex's model XRUD, XRUB or XRUBS fan to provide the required 40-inch minimum discharge height above the roof line (per NFPA 96). This curb is to be used on non-insulated flat roof decks.



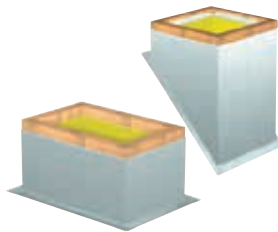
MODELS GPF, GPF AND GPF

These curbs are designed for non-insulated roof decks, are suitable for high wind/seismic applications, feature 1-inch insulation, and a 5-inch flashing flange. Model GPF is fully formed on three sides with a single, fully welded seam when dimension is (L+Wx2) <118 inches. Larger sizes are a fully welded assembly. Available in heights of 8 to 42 inches. GPF is for use on pitched roofs and GPF for ridged (double pitched) roofs. Fully welded on all four sides. Available in heights of 8 to 24 inches.



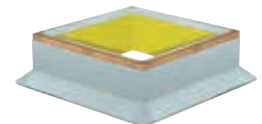
MODELS GPI, GPI AND GPI

These curbs are designed for roof decks that are covered with 2 to 6-inches of insulation and feature a lap-jointed wooden nailer, 1-inch insulation, and 2-inch flashing flange. Model GPI is for use on flat roofs and is fully formed on three sides with a single, fully welded seam when dimension is (L+Wx2) <118 inches. Larger sizes are a fully welded assembly. Available in heights of 12 to 42 inches. GPI is for use on pitched roofs and GPI for ridged (double pitched) roofs. Fully welded on all four sides. Available in heights of 12 to 24 inches.

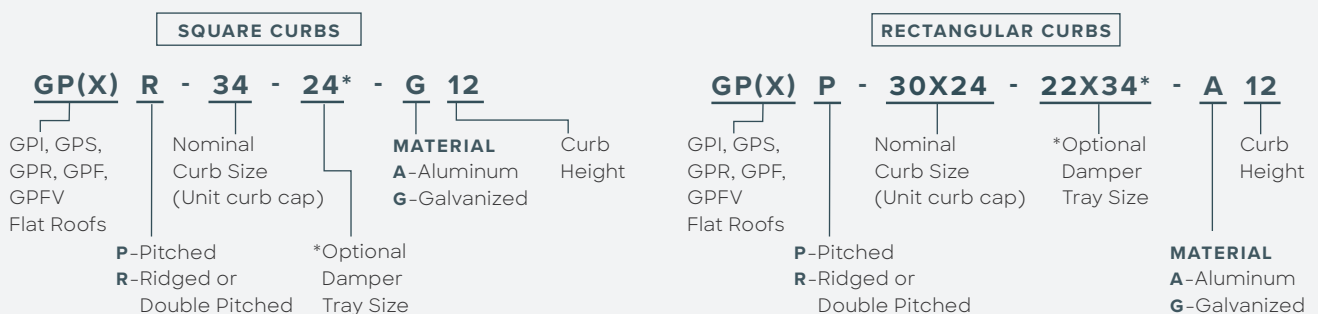


MODELS GPS, GPR

These curbs are designed for use on flat, non-insulated roof decks. It consists of a fully welded body and 1-inch of insulation. Model GPS and Model GPR are available in heights of 8 to 20 inches. On model GPR a raised cant is available.



MODEL DESIGNATION GUIDE – ROOF CURBS



MODEL VCE

The vented curb extension is typically used in kitchen applications where the vents allow hot air and gases to escape between the ductwork and the roof curb. Designed for use with an 8-inch high roof curb and Accurex's model XRUD, XRUB or XRUBS fan to provide the required 40-inch minimum discharge height above the roof (per NFPA 96). Model VCE is available in galvanized steel or welded aluminum.

**MODEL ISB**

Insect screen bases are available for applications where the building must be free of insects, as in food processing operations. Insect screen bases mount between the supply fan and the roof curb and provide an additional 6-inches of height. Two bolted access doors are provided for removal and cleaning of the screen. Model ISB is constructed of galvanized steel or aluminum with a fine mesh screen made of aluminum or stainless steel.

**MODELS GESS AND GESR**

These equipment supports are designed for use on both insulated (GESR) and non-insulated (GESS) flat roof decks. A variety of sizes and widths are available. Models GESS and GESR are available in welded aluminum or galvanized steel. Available in heights of 8, 12 and 14 inches and widths of 4, 6 and 8 inches.

**ADAPTERS AND REDUCERS**

Used to adapt or reduce the standard fan curb cap dimensions to a non-standard specified curb size. Adapters available to match a curb size within 20 inches of standard. Reducers are available to match a curb size within 10 inches of standard. Adapters and reducers are most commonly used to match new fans to existing roof curbs. Construction consists of welded galvanized steel or aluminum.

**MODELS GPE AND GPEX**

Both extended base models mount between the fan and roof curb. Heights range from 12 to 24 inches. Models consist of welded aluminum or galvanized steel. The GPE is designed with an access door to provide easy access to the damper and damper actuator, as well as fulfilling additional height requirements. The GPEX is also designed to provide additional height.



