

REDUCE CARBON AND HVAC LOAD, SAVE ENERGY, IMPROVE KITCHEN COMFORT

Don't let your profits go up in smoke

Demand Controlled Kitchen Ventilation System providing significant energy cost savings to Commercial Kitchens

THE CHALLENGE

Commercial kitchens are running exhaust fans continuously throughout operating hours. Conditioned air is exhausted out of the building at rapid rates, resulting in increased emissions and energy use.

THE SOLUTION

The Merlin 3000S energy saving control system has been specifically designed for NEW and RETROFIT store applications, providing automated control over the ventilation system by adjusting exhaust and kitchen HVAC inlet air in response to the presence and level of cooking activity. Based on the temperature inside the exhaust hoods, the Merlin 3000S maximizes kitchen ventilation energy efficiency and reduces energy waste while improving kitchen comfort.



Quick and
simple
installation



One controller
monitors up to
two hoods



Works with gas or
electric kitchen
appliances



Average installed ROI
is 1-2 years based on
climate

THE SYSTEM



2-WIRE PT100 RTD SENSORS



S&S CO2 IS Detector



MERLIN 3000S SYSTEM

Lee Dempsey
Sales Director

SAFEGUARDING
PEOPLE, PLACES, & THE PLANET

Merlin 3000S System

Inputs

- (2) Temperature Probes
- (2) Optical Sensors
- (1) Fire Panel
- (1) Gas Meter
- (1) CO Detector
- (1) CO2 Detector
- (1) Emergency Stop Button

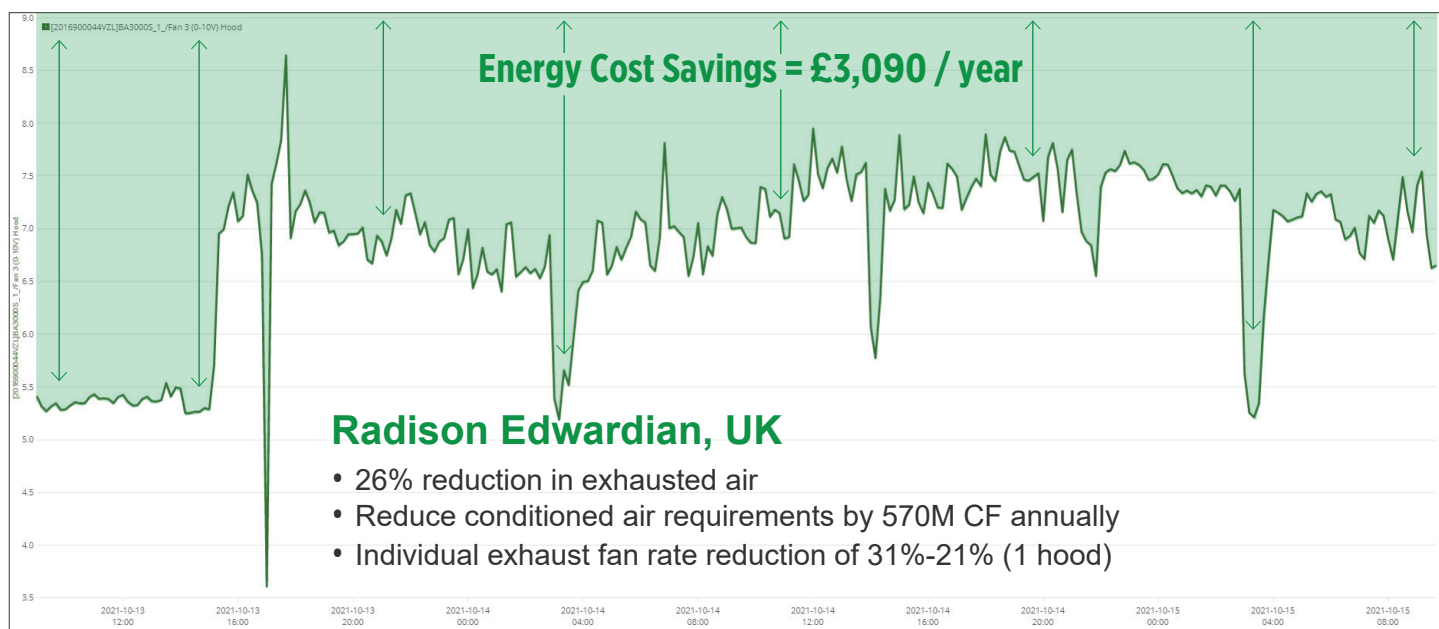


Outputs

- (1) Exhaust Fan
- (1) Intake Fan
- (2) 0-10V
- (1) SPDT Relay
- (1) 12VDC

CKV Program Status - Pilot Results

Radisson Edwardian Manchester



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