

THE MERLIN RANGE

3000S SYSTEM



The Merlin 3000S is a demand controlled kitchen ventilation system, combined with ventilation interlocking & gas pressure proving (if required).

The Merlin 3000S is designed to vary the speed of the ventilation system(s) based on either, Carbon Dioxide (CO₂) levels in the area,

smoke/steam detection in the canopy using optical sensors, real-time gas usage via a turbine gas meter or heat detection in the extract ductwork using a thermostat. For the optimum energy saving potential all four monitoring devices should be used together, although any combination of the four monitors can be used (CO₂ Monitor should always be considered).

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KITCHEN EQUIPMENT

3000S SYSTEM

When all four monitoring types are utilised, if the CO₂ or gas usage increases in the commercial kitchen, the Merlin 3000S will increase the speed of the ventilation system to provide the perfect cooking environment. When only minimal gas is being used and the CO₂ levels are low, the Merlin 3000S will reduce the speed of the ventilation systems, saving energy and money.

The optical sensor will increase the ventilation should it detect excess smoke or steam in the canopy along with the duct mounted heat sensor to monitor excess heat in the duct.

The Merlin 3000S also carries out its duty as a traditional ventilation interlock and gas pressure proving system alongside the ventilation on demand capabilities. This allows for one control panel in the kitchen. This system is compatible within kitchens whereby gas, electric and solid fuel appliances are used (carbon monoxide detector required when solid fuel appliances are present).

The Merlin 3000S controls the ventilation using a 0-10 v DC control signal. Please ensure the ventilation system/ inverters can accept this control signal.

This systems offer full compliance to BS617:2009, IGEM/UP19, DW172, CIBSE TM50

Advantages of the Merlin 3000S System

- Offers a 'payback' period due to energy saving capabilities by not running the fans at 100% continuously.
- Interlock with ventilation using Fan Current Sensors or Air Pressure Differential switches
- Optional gas proving function
- Controls the ventilation based on real-time gas consumption and CO₂ levels
- Minimises heat loss via extraction by reducing fan speed when gas usage is minimal
- Minimises heat loss via extraction by reducing fan speed when CO₂ levels are minimal
- Reduced ventilation noise levels at times of low kitchen activity
- Accepts Methane, LPG and CO detection systems
- Removes the need of external speed controllers
- Designed for kitchens with gas, electric and solid fuel appliances
- Can monitor CO levels to automatically turn on/up fans to extract poisonous gases (to be considered when solid fuel appliances are present – charcoal grills etc).
- Covered by the S&S Northern 3 year warranty.



Merlin 3000S Box Dimensions

Height	178mm
Length	254mm
Depth	62mm



TO FIND OUT MORE ABOUT THE 3000S, CALL ON OF OUR SALES ENGINEERS ON 01257 470 983. CALL NOW!