

# 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

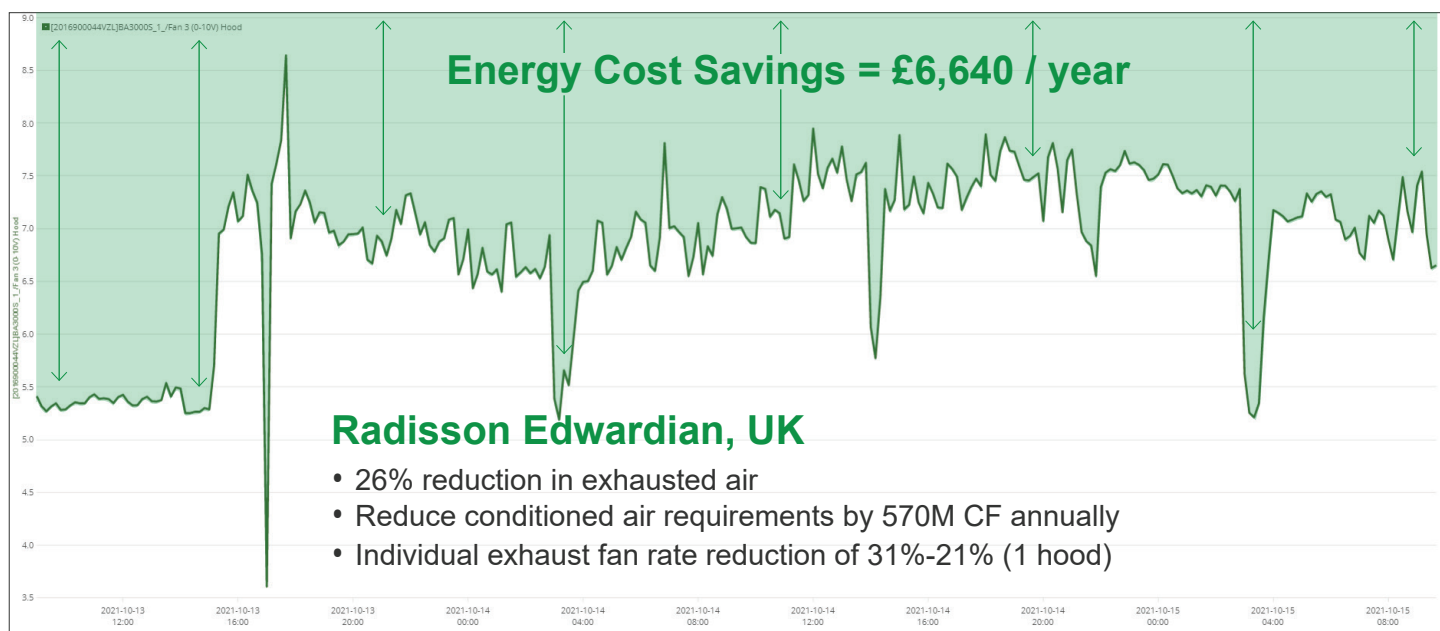


## Outputs

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

## DKV Program Status - Pilot Results

Radisson Edwardian Manchester



Lee Dempsey  
Sales Director

SAFEGUARDING  
PEOPLE, PLACES, & THE PLANET