

Spring Air Products

TruFlow Energy Management Controller

The TruFlow Energy Management Controller is designed to provide the most energy efficient kitchen available. TruFlow automatically adjusts the exhaust volume to match the amount of heat and smoke rising from the cooking appliances. Modulating the exhaust to match the rate of cooking reduces the exhaust and supply air that must be heated or cooled. There could be energy savings as high as 50% of your annual fresh air heating and cooling bill. Payback is typically 1 to 2 years. TruFlow can be retrofitted on your existing commercial kitchen or provided with your new kitchen exhaust system.

TruFlow has a 10" color touch screen display that shows ventilation system efficiency vs. an Energy Reduction Goal. This forms the basis of an appliance management program or it can be incorporated into an existing one. With TruFlow all you need to tell your kitchen staff is "Keep It Green!"

Should the operator fail to turn on either system each will activate automatically when the exhaust duct reaches a set temperature. **NO MORE ACCIDENTAL FIRE SUPPRESSION DISCHARGE.**

When the exhaust system is operating at lower volumes the noise level from the hood is also significantly reduced.

The Supply Unit

One supply unit is connected to the variable speed system. The exhaust and supply must modulate in unison to provide maximum energy savings. When the supply unit has indirect gas fired heating or direct gas fired heating or DX cooling the supply unit must have an internal bypass damper to modulate the fresh air supplied to the kitchen space. When the supply unit has no heating, or has evaporative cooling the supply fan motor can be directly modulated using a variable speed drive. Spring Air SFA supply units with gas heating and/or DX cooling are available with a very economic integral bypass damper to modulate the fresh air supplied to the kitchen to match the exhaust air.

TruFlow is straightforward to install and easy to operate. You could save from 30 to 50 percent of your annual energy bill to heat and cool fresh air. The amount of savings varies depending on the location of your restaurant.

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TruFlow Energy Management Controller

The TruFlow Energy Management Controller is designed to provide the most energy efficient kitchen available. TruFlow automatically adjusts the exhaust volume to match the amount of heat and smoke rising from the cooking appliances thus maximizing the efficiency of the kitchen equipment. Modulating the exhaust to match the rate of cooking reduces the exhaust and supply air that must be heated or cooled which reduces the energy required for mechanical systems. The amount of energy and economic savings varies depending on the location of your restaurant; payback is typically 1 to 2 years.

According to the NRA (National Restaurant Assoc.) around 30% of the energy consumed in a restaurant is attributed to the kitchen. 70% of that energy is typically attributed to the ventilation system. TruFlow can save up to 50% of the ventilation energy use which equals 10.5% of the TOTAL energy use of the restaurant. (70% of 30% = 21%; .50% of 21% = 10.5%)

The TruFlow Energy Management Controller:

- is designed to minimize exhaust, which minimizes emissions and reduces exterior pollution;
- it maintains a capture & containment of effluent by balancing both exhaust and supply air, contributing to good indoor air quality;
- can be provided retrofitted on your existing commercial kitchen, reducing need for use of new resources;
- has a 10" color touch screen display that shows ventilation system efficiency vs. an Energy Reduction Goal, providing real-time feedback to manage energy use;
- can be diagnosed remotely, reducing service calls and use of resources;
- is sourced in North America and manufactured in Canada, subject to their environmental and human resource policies;
- is shipped with minimal packaging that can be recycled;
- with a lifecycle of up to 10 years, components can be recycled at the end of their useful life in your kitchen.