

All the products you need for  
Engineered Kitchen Ventilation Systems.



**ACCUREX**  
ENGINEERED RESTAURANT SYSTEMS

January 2010

## Comfortable, energy-efficient kitchen ventilation starts here.

Accurex specializes in energy-efficient ventilation systems—for restaurants and other food service establishments. Our many top performing kitchen ventilation products reflect the industry's latest technological advances and will provide you with a fully integrated kitchen ventilation system that results in an efficient, balanced building where customers and employees prefer to dine and work.

Our state-of-the-art, computer-aided product selection program (CAPS) helps you select and configure products for your system, view real-time drawings and create AutoCAD® files quickly. You'll also like the friendly, responsive customer service we provide. Your Accurex representative is just a phone call or e-mail away, and is always well prepared to help you design a ventilation system that reduces future energy and operating costs.

We listen to you, our customer, when designing our diverse product line.

Accurex believes in continuous improvement. Our engineers are constantly developing and redesigning products, responding to the needs of our customers. Extensive prototype modeling and testing results in products that have higher efficiencies with lower installation and operating costs. Accurex engineers are focused on delivering reliable and convenient products that result in a positive ventilation experience. We proudly support green design.

Reliability and top performance are ensured through extensive testing.

Accurex products are comprehensively tested for structural integrity, aerodynamic performance, sound levels, mechanical operation, vibration, temperatures, environmental impact and more. Fans are tested in two on-site third-party registered air chambers and a registered sound testing facility. Accurex products carry several certifications as they apply including AMCA, UL, ETL, and NSF.



A single source for all your kitchen ventilation needs.

Whether it's a large project or a small one, Accurex will build and deliver your entire kitchen system quickly and efficiently. Our products range from kitchen hoods, exhaust fans, dedicated make-up air, packaged rooftops, controls, and variable volume systems to fire suppression, utility distribution and more.

## Product Index.

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# 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.

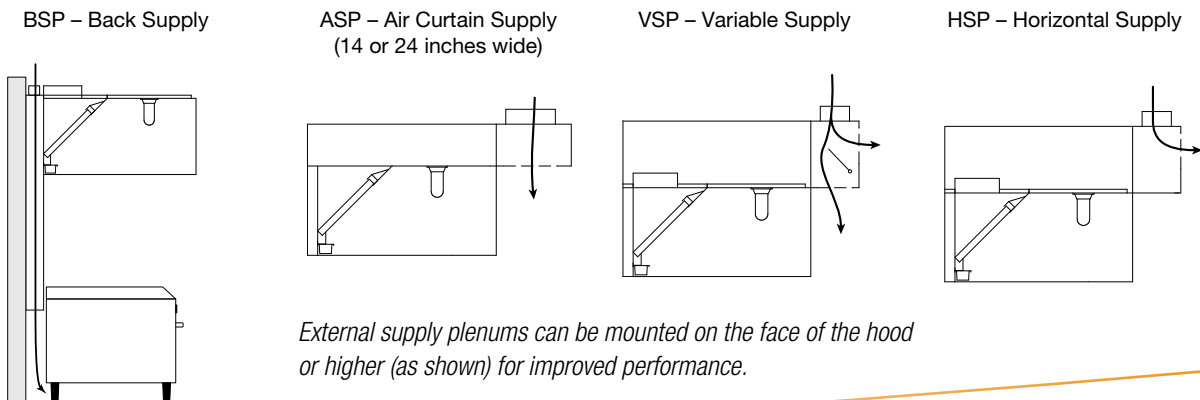
Accurex is the industry leader in grease extraction and offers the most efficient mechanical grease filters on the market in all of our filtered grease hoods. State-of-the-art manufacturing and superior materials such as our embossed 430 stainless steel ensures a quality product that is aesthetically pleasing.

## Type I Kitchen Hoods

Type I hoods are designed for use above grease producing equipment. Accurex hoods are C-UL US 710 Listed and available in several styles and configurations. Hoods can be built in single section lengths from 4 to 16 feet. Longer hoods are available in multiple sections and can appear as one section utilizing our continuous-capture option to improve aesthetics.

### Exhaust Only Hoods

Exhaust only hoods with external supply options are illustrated below.



### Integral Supply Hoods

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



### Model Designation Guide –Type I Hoods

<b>XB</b>	<b>E</b>	<b>W</b>
<b>Accurex Hood Type</b>	<b>Make-Up Air Style</b>	<b>Configuration</b>
XB Baffle Filter	E Exhaust Only	W Wall Style Canopy
XX Grease-X-Tractor™	D Exhaust Only - Double Shell Front	V V-Bank Single Island Canopy
XG Grease Grabber™	F Face Supply	R Pizza Hood
XK High Velocity Cartridge Filter	C Combination Face & Air Curtain	P Proximity Wall Hood
XW Water Wash		

*For hood specifications visit: [www.accurex-systems.com](http://www.accurex-systems.com)*

## Island Canopy

Designed for use over a single cooking battery, 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.



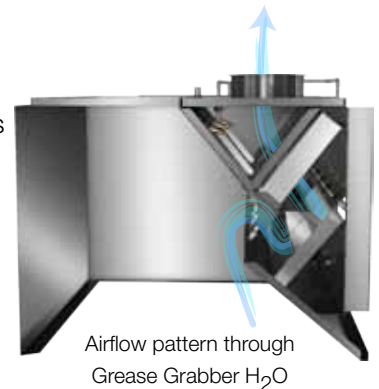
## Proximity (Backshelf) Hoods

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 Grease Grabber H<sub>2</sub>O provides industry leading grease extraction capabilities with an innovative auto-cleaning system. It is a highly efficient, closed system that combines time-saving convenience with dramatic cost reductions related to labor, water and energy use. **Filters do not need to be removed and cleaned by hand.** The system sends hot water mixed with detergent to spray nozzles aligned along the filter banks and plenum, and later purges it and rinses with fresh hot water. This reduces the need to heat a steady, one-way flow of water, reducing utility costs.



## Model Designation Guide – Type I Auto Cleaning Hoods



## 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. Accurex has the most efficient mechanical grease filters in the industry. All of our filters are C-UL US 1046 Listed and NSF Certified. Our efficiency ratings were obtained by testing to the ASTM F2519-2005 Standard.

- Baffle Filter (Model XB): Standard industry baffle (\*30% efficient)
- Grease-X-Tractor (Model XX): High efficiency centrifugal filter (\*60% efficient)
- Grease Grabber (Model XG): Highest efficiency dual filtration system (\*90% efficient)
- Cartridge Filter (Model XK): (\*30% efficient)



\*Filter efficiencies measured at 8 microns.

## Type II Kitchen 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 shown below.

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

**Model XD2:** 1 baffle. Designed for moderate condensation applications. Great for vertical door dishwasher applications. Lighting options available.

**Model XD3:** 2 baffles. Designed for heavy condensate applications.



### Model Designation Guide—Type II Canopy Hoods

**XO**

#### Accurex Hood Type

XO Oven

XD1 Condensate - No Baffle

XD2 Condensate - Single Baffle

XD3 Condensate - Double Baffle

For hood specifications visit:  
[www.accurex-systems.com](http://www.accurex-systems.com)

## 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 pre-piped 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 Overlapping Coverage 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.

## Controls

Accurex offers multiple control options to manage your energy needs. Products range from starter control panels loaded with options and variable volume systems for optimum energy efficiency, to direct digital control systems.

### XFCC

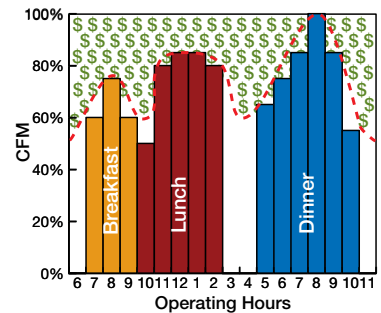
Accurex's Kitchen Fan Control Center, Model XFCC, is designed to control the exhaust fans, supply fans and lights for the kitchen ventilation system. The XFCC has numerous options and can be interlocked with the fire suppression system.



### Variable Volume

Reducing operating costs is simple using the variable volume controls offered by Accurex. The systems monitor the cooking operation and adjust the exhaust and supply fans on demand so when the cooking load is reduced, the fans operate at a reduced level. This reduces the amount of energy used to run the fans and temper air.

Variable Volume Matches Airflow to Cooking Load



### Vari-Flow Air Management System

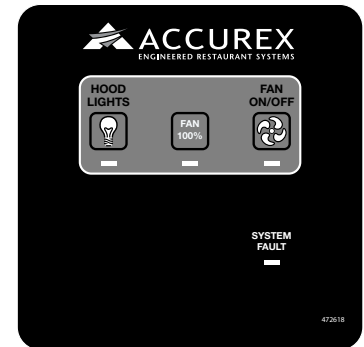
Our Vari-Flow system is an exceptional value for sensing cooking activity and varying airflow.

The system controls the make-up air unit by sensing static pressure in the space (independent of the exhaust fan speed). The result? Proper room pressurization at all times. Proportional tracking is also available.

The Vari-Flow system is also designed with the temperature sensor in the capture tank versus the duct collar, providing a response that is up to 5 times faster than a duct-mounted sensor.

Idle cooking periods can realize up to 50 percent turndown with Accurex's Vari-Flow system generating exceptional savings.

When looking for a cost-effective air management system, Accurex exceeds expectations with Vari-Flow.



### Melink® Intelli-hood System

The Intelli-hood system senses the cooking activity and varies airflow to meet the demand.

In addition to a primary temperature sensor in the duct collar, the Intelli-Hood system includes optic sensors to sense steam and/or smoke generated from the cooking process, regardless of the heat load. When as little as 7 percent of the optics infrared beam is blocked, the exhaust fans will be brought up to full speed to capture the effluent. The system will return to the required speed based on temperature when the hood has been smoke free and steam has been cleared.

Melink provides a factory start-up with the purchase of their system.

Idle cooking periods can realize up to 50 percent turndown with the Melink Intelli-hood system.



# Exhaust Fans

	Application	Drive Type	Construction	Mounting	Performance
XRUD	Grease General	Direct Drive	Aluminum	Roof	Up to 6,400 cfm and 3.0 in. wg
XRUB		Belt Drive	Aluminum	Roof	Up to 30,000 cfm and 5.0 in. wg
XSED		Direct Drive	Aluminum	Wall	Up to 6,400 cfm and 3.0 in. wg
XSEB		Belt Drive	Aluminum	Wall	Up to 12,450 cfm and 2.75 in. wg
XRUBS		Belt Drive	Steel	Roof	Up to 5,600 cfm and 3.0 in. wg
XTIF	Grease General	Belt Drive	Steel or Aluminum	Roof, Inline or Ceiling	Up to 24,000 cfm and 4.5 in. wg
XUEB	Grease General High-Temp	Belt Drive	Steel or Aluminum	Roof or Inline	Up to 30,000 cfm and 5 in. wg
XRED	General	Direct Drive	Aluminum	Roof	Up to 4,300 cfm and 1 in. wg
XREB	General	Belt Drive	Aluminum	Roof	Up to 40,000 cfm and 3.25 in. wg
XID	General	Direct Drive	Aluminum	Inline	Up to 5,000 cfm and 1.75 in. wg
XIB		Belt Drive	Aluminum	Inline	Up to 70,000 cfm and 4.0 in. wg
XCR		Direct Drive	Aluminum	Inline	Up to 1,600 cfm and 1.0 in. wg
XIR		Direct Drive	Aluminum	Ceiling	Up to 3,800 cfm and 1.0 in. wg

## 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. The motors on the fans are out of the airstream, preventing grease buildup. These fans are suitable for kitchen grease exhaust applications.

**XRUB, XRUD** - Roof Mounted    **XSEB, XSED** - Sidewall Mounted

These spun aluminum fans are specifically designed for roof mounted (XRUB/XRUD) or sidewall mounted (XSEB/XSED) 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 and double-studded isolators for true vibration isolation.

*Additional information: Accurex Exhaust and Transfer Fans Catalog  
- Roof Upblast and Sidewall Exhaust*



## 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. Constructed of steel, 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 for protection and easy cleaning.

*Additional information: Accurex Exhaust and Transfer Fans Catalog  
- Roof Upblast and Sidewall Exhaust*



## 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.

*Additional information: Accurex Exhaust and Transfer Fans Catalog - Inline Fans*



## XUEB

The XUEB 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.

*Additional information: Accurex Exhaust and Transfer Fans Catalog - Utility Fans*



## Fans for Non-Grease Applications

### XRED, XREB

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

*Additional information: Accurex Exhaust and Transfer Fans Catalog - Roof Exhaust*



### XID, XIB

The XID/XIB has 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.

*Additional information: Accurex Exhaust and Transfer Fans Catalog - Inline Fans*



### 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.

*Additional information: Accurex Exhaust and Transfer Fans Catalog - Ceiling and Cabinet Exhaust*



### 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.

*Additional information: Accurex Exhaust and Transfer Fans Catalog - Ceiling and Cabinet Exhaust*



# Make-Up Air

	Air	Tempering Options		Performance
		Heating	Cooling	
XDGK	Tempered	Direct Gas-Fired	n.a.	Up to 8,500 cfm and 2.0 in. wg
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	Up to 15,000 cfm and 2.0 in. wg
XIG	Tempered	Indirect Gas-Fired	Evaporative Cooling	Up to 7,000 cfm and 2.0 in. wg
XIGX	Tempered	Indirect Gas-Fired	Evaporative Cooling DX Coils Chilled Water Coils	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	Up to 15,000 cfm and 1.75 in. wg
XKSFD	Untempered	n.a.	n.a.	Up to 2,249 cfm and 1.0 in. wg
XKFSB	Untempered	n.a.	n.a.	Up to 10,500 cfm and 2.0 in. wg
XRSW	Untempered	n.a.	n.a.	Up to 14,000 cfm and 3.5 in. wg
XRS	Untempered	n.a.	n.a.	Up to 14,300 cfm and 2.0 in. wg

## Tempered - Direct Gas-Fired Heat

Accurex direct gas-fired heaters provide tempered make-up air to kitchen, commercial, and industrial facilities. Heaters 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 .

### XDGK

Model XDGK is designed to be the most simple, compact, and economical solution for kitchen make-up air applications. These units come standard with foil-faced insulation, vibration isolators, filtered intake, and discharge temperature control, among other features.

Heating capacities up to 400,000 Btu/hr.

*Additional information: Accurex Make-Up Air & Packaged Rooftop Catalog - Direct Gas-Fired Units*



### XDG

Model XDG comes standard with temperature controls, vibration isolators, and optional accessories are available including special coatings, insulation, and freeze protection.

Heating capacities up to 1,600,000 Btu/hr.

Cooling options: Evaporative cooling up to 12,000 cfm

*Additional information: Accurex Make-Up Air & Packaged Rooftop Catalog - Direct Gas-Fired Units*



### 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 2,000,000 Btu/hr.

Cooling options: Evaporative cooling up to 15,000 cfm

DX cooling up to 11,000 cfm

*Additional information: Accurex Make-Up Air & Packaged Rooftop Catalog - Direct Gas-Fired Units*



## Tempered - Indirect Gas-Fired Heat

Accurex indirect gas-fired units provide tempered make-up air to kitchen and commercial facilities. These units feature belt-driven, double-width, forward-curved fans, vibration isolation, intake filters, 80% efficient indirect gas-fired heat exchanger, high turndown ratios and a variety of temperature control systems.

### XIG

Model XIG is ideally suited for make-up air applications where a direct fired system is not appropriate. The XIG is a single piece housing offering simplicity in an economical design for indoor or outdoor applications. These units come standard with vibration isolators, downturn plenum, and furnace control. Optional accessories are available including special coatings, freeze protection, and motorized dampers.

Heating capacities: Up to 400,000 Btu/hr. (input)

Cooling options: Evaporative cooling up to 7,000 cfm

*Additional information: Accurex Make-Up Air & Packaged Rooftop Catalog - Indirect Gas-Fired Units*



### XIGX

Model XIGX expands on the XIG model with a modular design that offers broad 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 1,200,000 Btu/hr. (input)

Cooling options: Evaporative cooling up to 12,000 cfm and 2.0 in. wg  
Chilled water or DX cooling up to 11,000 cfm and 2.0 in. wg

*Additional information: Accurex Make-Up Air & Packaged Rooftop Catalog - Direct Gas-Fired Units*



## 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 not 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: No heat up to 15,000 cfm  
Hot water up to 15,000 cfm  
Steam up to 15,000 cfm  
Electric heat up to 15,000 cfm

Cooling options: Evaporative cooling up to 15,000 cfm  
Chilled water or DX cooling up to 11,000 cfm

*Additional information: Accurex Make-Up Air & Packaged Rooftop Catalog - Modular Units*



## Non-tempered - Supply Fans

Non-tempered 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.

*Additional information: Accurex Make-Up Air & Packaged Rooftop Catalog - Non-Tempered Make-Up Air*



### Centrifugal Supply Fans

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

#### XRS

This model features a forward-curved wheel designed for high efficiency and low sound. Housing styles include a straight sided hood (XRS) or a louvered penthouse which features extruded aluminum louvers (XRSW).

*Additional information: Accurex Make-Up Air & Packaged Rooftop Catalog - Non-Tempered Make-Up Air*



#### 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.

*Additional information: Accurex Make-Up Air & Packaged Rooftop Catalog - Non-Tempered Make-Up Air*



# Packaged Rooftop Units

## Utility Distribution

### Packaged Rooftop Units

The restaurant industry is ever growing and changing and more competitive than ever. Owners today are acutely aware that restaurant comfort is becoming more important for both their customers and their employees. Humidity and temperature swings can upset customers, affect employee productivity and morale, damage buildings, reduce the life of décor, and destroy perishable food products such as baked goods. Traditional kitchen design used a dedicated make-up air unit and one or more small rooftop units with limited outside air capabilities to achieve marginal comfort. A superior alternative is a packaged rooftop which offers the opportunity to introduce 50-100% outside air into a unit that heats, cools and dehumidifies, yielding a safe and comfortable environment for diners and employees.



### Utility Distribution Systems

Accurex's flexible Utility Distribution Systems provide flexibility, convenience and safety in commercial cooking operations. Factory built systems offer a cost-effective way to replace contractor built utilities in walls which require significant time and energy to coordinate the effort. Flex-Connect™ systems provide a single point connection for gas, electricity, water and optional steam. Utility distribution systems are available in wall and island styles. Custom units available.



#### Flexible

The Accurex Utility Distribution System allows for future expansion or relocation of appliances without expensive modifications. Gas appliance drops are located every 12 inches and hot and cold water drops every 24 inches to allow for equipment line-up changes. Electrical service can either be point of use breaker or panel board. Receptacles are available as an additional option.

#### Convenient

Modules are available in incremental lengths, expandable to accommodate virtually any cooking line-up. Clean stainless steel exterior is easy to clean and safely conceals all wiring.

#### Fast

Installation requires only limited trade involvement to bring incoming utility services in for hook-up.



## Equipment Supports & Curb Extensions

### 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 XRUB, XRUBS or XRUD fan to provide the required 40-inch minimum discharge height above the roof (per NFPA 96). Model VCE is available in galvanized steel or aluminum.



### 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.



### 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 requirements without an access door.



### 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.



### Adapters and Reducers

Used to adapt or reduce the standard fan curb cap dimensions to a non-standard specified 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.





**ACCUREX**  
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P.O. Box 410 • Schofield, WI 54476  
Phone: 800.333.1400 • Fax: 715.241.6191

[www.accurex-systems.com](http://www.accurex-systems.com)

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