



### Kitchen Demand Control Ventilation

Change the current way you use energy and make your bill even lower.

## Lower cooking expenses with **Kitchen DCV**

Save up to 50 percent per year on exhaust hood energy and equipment costs

Commercial kitchens are required to have exhaust hoods to remove heat and smoke; however, hoods constantly running can make your electric bills add up. Install a qualifying Kitchen Demand Control Ventilation (DCV) system and we'll give you a rebate. Your hood will only be used when needed, so you'll save money on your electric bills, lower your maintenance costs and extend the life of your equipment.

## Kitchen Demand Control Ventilation (DCV)

Kitchen DCV saves energy by adjusting exhaust hood air flow and fan speed depending on the level of cooking activity. DCV sensors in the hood and cabinet monitor smoke and heat levels rising from cooking surfaces. The sensors automatically adjust exhaust and fan speeds based on increases/decreases in temperature and the amount of smoke present.

DCV can be added to an existing exhaust hood, or can be included with a new one.

### Benefits

#### » Lower energy use

- Produces hood exhaust and uses the fan only when necessary
- Saves on heating, ventilation and air conditioning (HVAC) costs

#### » Helps extend the life of your equipment

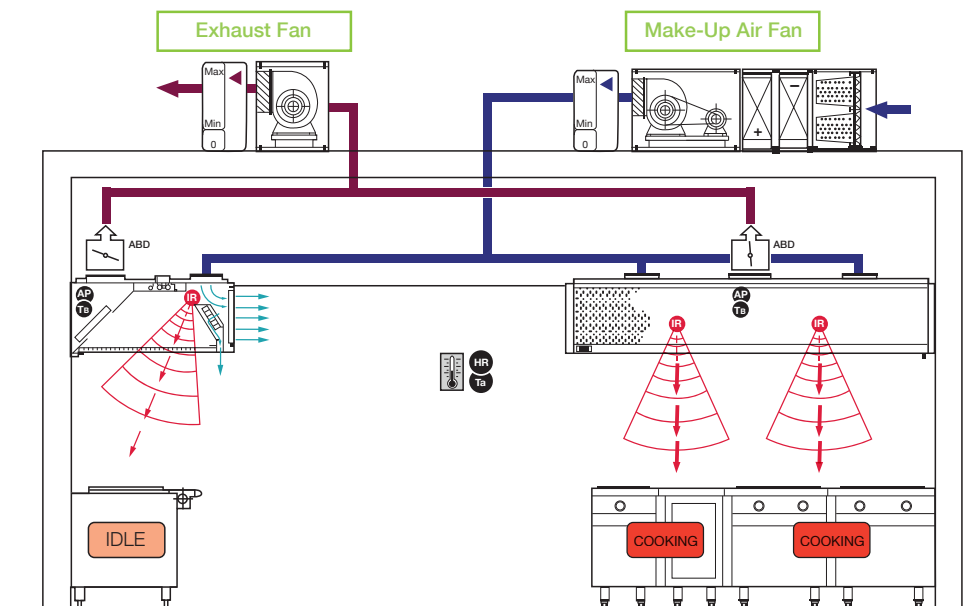
- Not overusing your equipment helps your equipment last longer

#### » Keeps your environment comfortable

- Balances the air properly for more comfortable temperatures in the kitchen and nearby dining areas

#### » Reduces noise

- Ventilation noise is reduced when exhaust hoods are not working at full capacity



Multiple kitchen hoods with central demand control ventilation controls



## Rebate amount

The rebate amount will vary based on the hood exhaust air flow rate.

### Sample rebate

Rebates are based on the exhaust air flow rate resulting from DCV usage sensors.

Average hood exhaust flow rate = 5,000 CFM

**Rebate amount = Approximately \$4,000**

### Eligibility

- » Your system must be designed to reduce hood exhaust and makeup air flows as required by government statutes, codes and ordinances, and accepted engineering standards.
- » Your system must automatically modulate hood exhaust and makeup air flows based on real-time sensor readings rather than manual input.
- » Documentation is required and must be reviewed by FPL, including a copy of the hood manufacturer's specifications. If that is not available, we require a copy of a test and balance report.
- » FPL makes the final determination regarding kitchen DCV systems that qualify for rebates.

## We can help you start saving today!

For more information about our business energy efficiency programs, visit **FPL.com/bizprograms**. You may also call your FPL Account Manager or FPL's Business Care Center at 800-FPL-2434 (800-375-2434).

Setup an **FPL.com** account to pay your bill, make changes to your account, report outages and more.