



Introducing the new
**CAPTIVEAIRE Fully Modulating
Energy Management System.**

CaptiveAire's Energy Management System effectively reduces exhaust and supply airflow rates, saving restaurant operators both energy and money. Third party testing ensures full capture and containment of cooking effluent, eliminating spillage of convective heat when cooking equipment is idle.

Estimated energy savings, based on air volumes and idle periods, can range from 5-15% annually. The Energy Management System energizes fans automatically when increased duct temperature is sensed, and a digital temperature control modulates fans between fully-adjustable high and low speeds to meet exact exhaust requirements.

Features of CaptiveAire's EMS:

- Fully modulating digital temperature control
- Meets IMC requirements by activating exhaust fans when cooking appliances are energized
- Fully Adjustable Set-Points: Fan low and high speed, fan activation temperature, fan high speed temperature, and fan ramp rate.



Contact Us:
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