

All the products you need for
Engineered Kitchen Ventilation Systems.



January 2013

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.

page		page	
4	Type I Hoods - Grease	10	Pollution Control Units
6	Type II Hoods - Non-Grease	11	Exhaust Fans
6	Fire Suppression Systems	13	Make-Up Air
7	Utility Distribution Systems	17	Packaged Roof Top Units
8	Controls/Energy Management	18	Roof Curbs, Supports and Extensions



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.

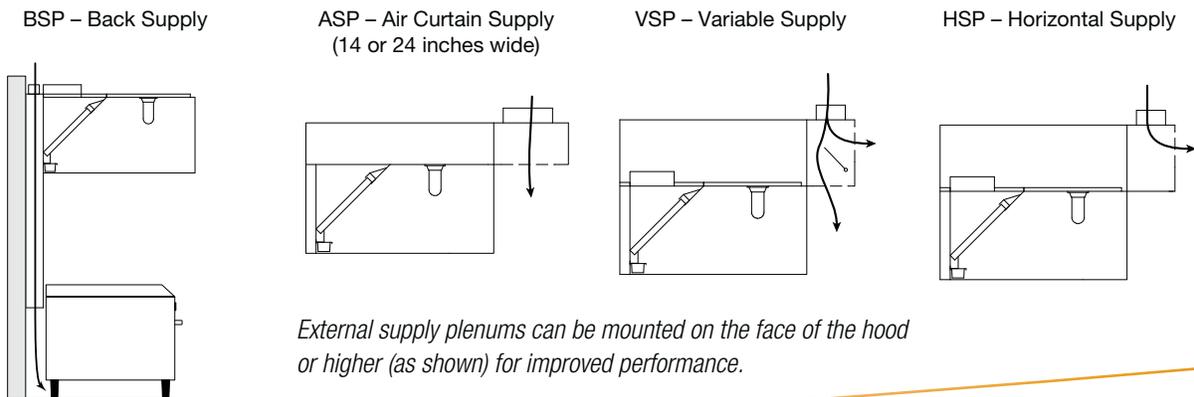
Accurex is the industry leader in grease extraction and offers the most efficient mechanical grease filters on the market in all of our filtered grease hoods. State-of-the-art manufacturing and superior materials such as our #4 embossed stainless steel ensures a quality product that is aesthetically 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 3 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

XB	E	W
Accurex Hood Type	Make-Up Air Style	Configuration
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.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.



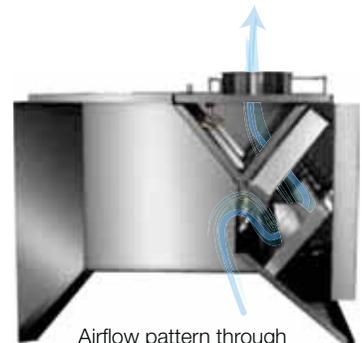
Proximity (Backshelf) Hoods

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.



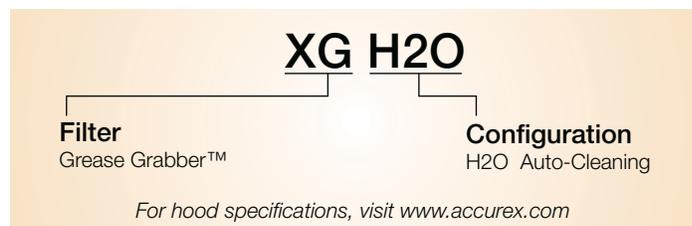
Auto-Cleaning Hoods

The Grease Grabber H₂O 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.



Airflow pattern through Grease Grabber H₂O

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:** Standard industry baffle (*30% efficient)
- **Cartridge Filter:** *30% efficient
- **Grease-X-Tractor™:** High efficiency centrifugal filter (*60% efficient)
- **Grease Grabber™:** Highest efficiency dual filtration system (*90% 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.



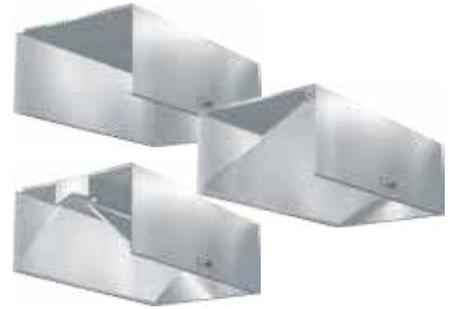
Condensate Hoods

The following models include a gutter and have an optional drain connection. Condensate baffle options 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.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 prepiped 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 R-102 Overlapping Appliance Protection 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.

Utility Distribution Systems

Accurex's® Utility Distribution Systems (UDS) provides flexible, convenient and safe utility connections for commercial cooking operations while saving installation time in the field. Factory-built systems offer a cost effective way to replace contractor built utilities in walls which require time and energy to be spent coordinating with various trades and allow for future expansion or relocation of appliances without expensive modifications. The Accurex UDS provides a single point of connection for gas, electricity, water and optional utilities. The stainless steel exterior is easy to clean and safely conceals all wiring. Utility distribution systems are available in wall and island styles and can be manufactured in incremental lengths, expandable to accommodate virtually any cooking line-up.



Benefits of an Accurex UDS

- Fast installation
- Convenient
- Design flexibility
- Cost-effective
- Mobile
- Safe
- Professional appearance

Model Designation Guide - Utility Distribution Systems

The Model Number Code is designed to completely identify the unit. The correct code letters must be specified to designate the configurations and size.

I	II	III	-	IV	-	V
XM	I	V	-	GHC	-	15-6

	Designation	Description		Designation	Description
I	XM	Standard	IV	G	Gas
	XU	Custom		H	Hot Water
II	I	Island	C	Cold Water	
	W	Wall	O	Filtered Water	
	C	Chase Only	L	Chilled Water	
	O	Overhead	S	Steam/Condensate Return	
	E	Electric Pole	A	Air, Compressed	
	U	Utility Column	D	Drain and Vent	
III	B	Buss Bar	F	Fire System	
	H	Horizontal Cable	K	Fan/Hood Controls	
	V	Vertical Cable	P	Prison Package	
	R	Receptacles Only	N	None	
	N	None	V	Unit Length	Feet-Inches

Controls/Energy Management

Accurex understands the importance of managing the various relationships between kitchen systems to ensure the best comfort, health and energy efficiency for your customers and employees. It is because we understand, that we provide engineered controls with many options to match your needs.

Variable Volume

Accurex saves more energy with industry leading turndown capabilities, high efficiency Vari-Green® motors and the quick response of the Vari-Flow controls.

Energy efficient kitchen ventilation systems are essential in reducing the operating costs associated with foodservice operations today.

A typical kitchen system will be designed for peak exhaust needs and operating at the exhaust airflow rate at all times. The reality is the cooking operation may only demand peak exhaust rates occasionally throughout the day.

Variable volume systems are a cost effective way to reduce energy consumption and operating costs by automatically decreasing the airflow based on demand from the cooking operation. Accurex offers two systems to match your operation with typical payback in 1-3 years. State rebates available in many locations.



Vari-Flow Air Management System

The Accurex Vari-Flow Air Management System is our most economical variable volume system while providing top energy savings. This system senses the heat output from the cooking operation to effectively modulate the airflow and offers exceptional turndown and quick response.

The keypad with digital display or the integrated touchscreen, allows for increased flexibility in managing your kitchen environment and maximize savings. Vari-Flow also integrates easily with any building management system.



Melink® Intelli-Hood® System

The Melink Intelli-Hood uses both heat sensors and optic sensors to monitor the cooking operation and modulate the airflow. The optic sensors provide additional control, especially in large cooking batteries containing steamers, kettles and other similar appliances that produce a large quantity of smoke or steam.



Temperature Interlock

The temperature interlock is designed to automatically start the kitchen hood exhaust fans and keep them running while heat is being generated from the cooking appliances. The interlock will override the switch and start the fans once heat is detected in the event an operator fails to turn on the fans manually—ensuring safety and code compliance. These systems are available as a stand-alone control or as an integrated option in our other pre-engineered controls.

Digital Temperature Interlock

Digital temperature interlock includes a micro controller with LED display that can be remote mounted. This option provides easy access and accurate control when making seasonal adjustments to the temperature setting, eliminating the need to access the hood top.



Fan Control Centers

The fan control center is a single source for managing all your kitchen ventilation products: fans, make-up air, hoods, fire system interlock, lighting and more.

Pre-wired to your specifications and only minimal field wiring is needed, making installation easy.

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.



Pollution Control Units

With the increasing size of the urban landscape, the focus on clean air and multi-use buildings, restaurant odor and grease control play an increasingly important role in commercial kitchen exhaust systems.

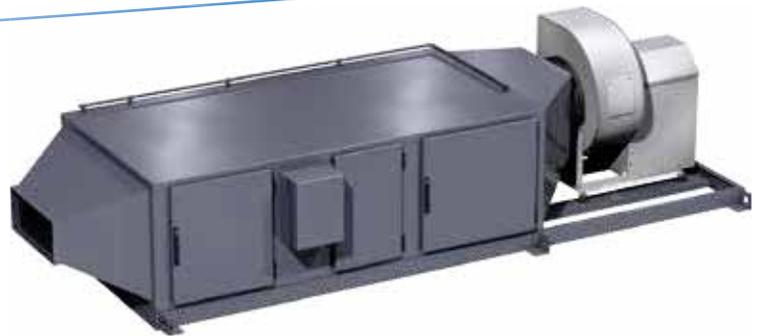
No one wants their apartment or hotel room smelling like the restaurant below or their windows smeared from greasy kitchen exhaust air. In addition, restaurants on the ground floor of a high rise building need a cost effective way to discharge closer to ground level to prevent having to run duct work for many stories.

Accurex's Grease Grabber™ Triple Play and Power Play pollution control units remove smoke, grease and odor from your kitchen exhaust systems.

Triple Play

The Grease Grabber™ Triple Play pollution control unit uses a three-stage filtration system including activated carbon panels to remove smoke, grease and odor from the exhaust airstream. A monitoring system tells you when you need to replace the filters.

Additional information: Accurex Grease Grabber™ Pollution Control Units



Power Play

The Grease Grabber™ Power Play is a self-cleaning electrostatic precipitator that uses electrically charged panels to trap and collect grease. Mechanical filters including activated carbon panels remove any remaining grease and odor. The wash cycle is preprogrammed to wash at set intervals to take even more work out of system maintenance.

Additional information: Accurex Grease Grabber™ Pollution Control Units



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 6,800 cfm and 3.25 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 45,000 cfm and 5 in. wg
XRED	General	Direct Drive	Aluminum	Roof	Up to 6,800 cfm and 1.5 in. wg
XREB	General	Belt Drive	Aluminum	Roof	Up to 44,600 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 27,200 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
XRAE	General	Direct Drive	Aluminum	Roof	Up to 6,000 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



XRAE

The XRAE is an axial exhaust direct drive propeller fan is designed for clean air applications. These fans provide reliability and economy in low pressure, low volume situations.



Make-Up Air

	Air	Tempering Options		Performance
		Heating	Cooling	
XDGK	Tempered	Direct Gas-Fired	Not available	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, Packaged DX	Up to 15,000 cfm and 2.0 in. wg
XIGK	Tempered	Indirect Gas-Fired	Not available	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, Packaged DX	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, Packaged DX	Up to 15,000 cfm and 1.75 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 800,000 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 4,800,000 Btu/hr.

Cooling options: Evaporative cooling up to 48,000 cfm
Chilled Water or Split DX cooling up to 11,700 cfm
Packaged DX cooling up to 7,500 cfm

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



Tempered - Indirect Gas-Fired Heat

Accurex indirect gas-fired heaters provide tempered make-up air to restaurants and other food service facilities. Accurex indirect gas-fired heaters use an 80% efficient tubular style heat exchanger for high performance and tight temperature control. Accurex's heat exchanger design features horizontally firing burners and power venting with post purge cycle, which together provide flexibility, maximum heat exchanger life, and makes stainless steel burners unnecessary, and drip pans obsolete.

XIGK

Model XIGK is designed as a simple, compact, economical make-up air unit for indoor or outdoor applications where a direct gas-fired system is not appropriate.

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

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



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 14,000 cfm

Chilled water or Split DX cooling up to 11,000 cfm

Packaged DX cooling up to 11,000 cfm

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 45,000 cfm
 Chilled water or Split DX cooling up to 11,000 cfm
 Packaged DX cooling up to 11,000 cfm

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



Untempered - Supply Fans

Untempered 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.

Performance: XKSFD up to 2, 249 cfm and 1.0 in. wg

XKSFB up to 9,500 cfm and 2.0 in. wg

Additional information: Accurex Make-Up Air & Packaged Rooftop Catalog - Untempered Make-Up Air



Centrifugal Supply Fans

We offer both filtered and non-filtered 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).

Performance: XRS up to 14,300 cfm and 2.0 in. wg



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.

Performance: XRSW up to 14,000 cfm and 3.5 in. wg



Axial Supply Fans

XRAS

The XRAS direct drive propeller fan is designed for clean air applications. These fans provide reliability and economy in low pressure, low volume situations.



Packaged Roof Top Units

Packaged Cooling Systems

Providing a comfortable kitchen space can improve employee productivity and retention while reducing operating costs. Accurex provides a full line of packaged cooling products from economical units to take the edge off the summer heat to high capacity units that cool and dehumidify for the most comfortable kitchens in the industry.

Utilizing the latest technology, Accurex provides comfortable and economical solutions with many integrated control options. Accurex's packaged rooftop units have been specially created for commercial cooking applications that require higher percentages of outside air.

XDGX, XIGX, XMSX

Accurex modular make-up air unit models XDGX, XIGX and XMSX are available with a fully integrated packaged DX cooling option. These units are designed to provide sensible cooling to the kitchen with a 70 to 75° Fahrenheit supply air temperature. An economical solution to improving kitchen comfort.



XRV

Model XRV provides the ultimate comfort in kitchen and dining applications. These units offer precise temperature and humidity control and with a flexible return air all driven by state-of-the-art control systems and available building management system interfacing.



XMPX

The Accurex XMPX provides 100% outside air with precise temperature and humidity control.

Accurex's XMPX introduces 100% outside air into the space with single unit that heats, cools and dehumidifies, yielding a safe and comfortable environment for diners and employees.

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



Roof Curbs, Support, Extensions

Roof Curbs

Model GPFV

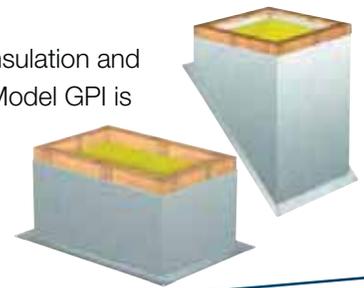
The GPFV vented roof curb is typically used for kitchen applications where the vents allow hot air and gases to escape between the ductwork and roof curb. This curb is designed for use with Accurex's model XRUB, XRUBS or XRUD fan to provide the required 40-inch minimum discharge height above the roof line (per NFPA 96). This curb is to be used on non-insulated flat roof decks.



Models GPI, GPIP and GPIR

These curbs are designed for roof decks that are covered with 2 to 6-inches of insulation and feature a lap-jointed wooden nailer, 1-inch insulation and 2-inch flashing flange. Model GPI is for use on flat roofs and is fully formed on three sides with a single, fully welded seam when dimension is $(L+W \times 2) < 118$ inches. Larger sizes are a fully welded assembly. Available in heights of 12 to 42 inches.

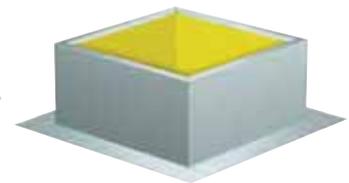
GPIP is for use on pitched roofs and GPIR for ridged (double pitched) roofs. Fully welded on all four sides. Available in heights of 12 to 24 inches.



Models GPF, GPFP and GPFR

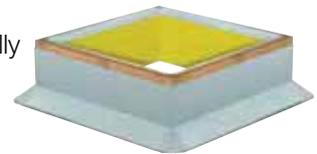
These curbs are designed for non-insulated roof decks, are suitable for high wind/seismic applications and feature 1-inch insulation and a 5-inch flashing flange. Model GPF is fully formed on three sides with a single, fully welded seam when dimension is $(L+W \times 2) < 118$ inches. Larger sizes are a fully welded assembly. Available in heights of 8 to 42 inches.

GPFP is for use on pitched roofs and GPFR for ridged (double pitched) roofs. Fully welded on all four sides. Available in heights of 8 to 24 inches.

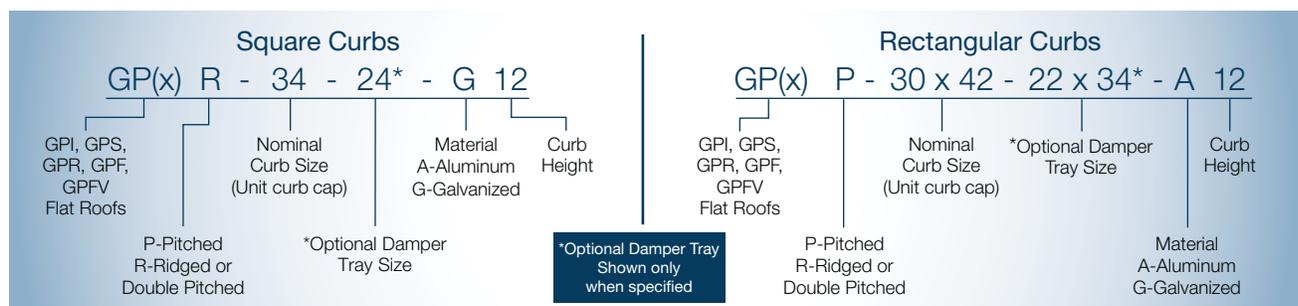


Models GPS, GPR

These curbs are designed for use on flat, non-insulated roof decks. It consists of a fully welded body and 1-inch of insulation. Model GPS and Model GPR are available in heights of 8 to 20 inches. Raised cant available on model GPR.



Model Designation Guide – Roof Curbs



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 welded 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. Adapters available to match a curb size within 20 inches of standard. Reducers available to match a 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.





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