



## Temperature Interlock

\*\*\*\*\*  
Note to User: This document is subject to copyright protection and is proprietary to Accurex Engineered Restaurant Systems. However, Accurex Engineered Restaurant Systems authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Accurex Engineered Restaurant Systems is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Accurex Engineered Restaurant Systems assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult [www.accurex.com](http://www.accurex.com) to verify that this document represents the most current version.  
\*\*\*\*\*

### International Mechanical Code (IMC) 2006 section 507.2.1.1 Compliant Electrical Package

Provide Accurex Temperature Interlock electrical package as shown on plans and in accordance with the following specification:

The Temperature Interlock(s) shall be U.L. 710 Listed and consist of a temperature controller, RTD, junction box, Evergreen threaded fitting, and shall be a self-contained unit or as part of another pre-engineered electrical control package.

Hood systems should always be turned on manually before cooking equipment is turned on. The temperature interlock is intended as a backup system and the auto-on feature should only be utilized when the fans are forgotten to be turned on. The Temperature Interlock package shall close a relay powering the fans when the temperature set point is reached at the temperature sensor. The Interlock shall hold the circuit closed upon fan switch being turned off until the temperature at the sensor decreases below the set point plus hysteresis. Once the temperature is below the set point plus hysteresis, the fans shall shut down.

In the event that the cooking equipment is started without the fans being manually turned on, the fans shall automatically activate and remain running with the presence of heat under the hood. The temperature controller shall open the relay after the temperature at the temperature sensor in the exhaust duct or capture tank has dropped below the set point plus hysteresis. Once the temperature is below the set point plus hysteresis, the fans shall shut down.

Due to continuous research Accurex reserves the right to change specifications without notice.