ACCUREX

All of the Products You Need for Kitchen Ventilation Systems

Engineering Simplicity into Kitchen Ventilation Systems

Quality doesn't have to be complicated.

When building out a commercial kitchen you don't need complexity. You need answers. At Accurex®, we do the hard work for you. Everything we do—from engineering to aftermarket service—is designed to make it easy for you to succeed.

A complete system solution.

Through extensive prototype modeling, we create products that have higher efficiencies with lower installation and operating costs. Easy to install, operate and maintain – everything is built to be fully integrated throughout your kitchen allowing you to focus your attention on delighting your customers.

Designed to meet your needs.

We're here to focus on creating a building that breathes and functions the way you expect. We offer a comprehensive line of product styles, sizes, features, and accessories to give you the flexibility to meet your functional and aesthetic requirements. Our professionals, along with our computer-aided product selection program (CAPS), help you select, configure, and view real-time drawings. Then we build and deliver your entire system easily and efficiently.

One dependable resource.

We are a Greenheck Group Company, a leading manufacturer of commercial air movement and control equipment with more than 75 years of experience manufacturing and engineering kitchen ventilation products. You can rest easy knowing you're sourcing a complete kitchen ventilation system from one trusted provider.

Quality and care in every step.

Prior to installation, our products are comprehensively tested for structural integrity, aerodynamic performance, sound levels, mechanical operation, vibration, temperatures, environmental impact, and more. Accurex products carry several certifications including AMCA, UL, NSF, and ETL. We engineer and manufacture our products to last, backed by robust warranties so you can count on them to work for years to come. Our nationwide network of over 2,000 factory authorized service providers inspect and test equipment to ensure it is installed and functions correctly per manufacturer's recommendations so your kitchen can keep cooking safely and efficiently.

We do the hard work for you.

We hold ourselves accountable at every stage of the process and work to clear away hassles and confusion by applying our vast expertise to simplify even the most complex issues. With 100% transparency and no hidden expenses or add-on costs, your kitchen ventilation system will be engineered to fit your operation with our straightforward commitment to responsiveness, accountability, and integrity in all we do.

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, available for all of our Type I hoods. State-of-the art manufacturing and superior materials ensure a quality product that is aesthetically pleasing.

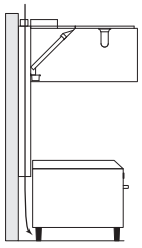
Grease Hoods

Type I hoods are designed for use above grease producing equipment. Accurex hoods are UL/cUL 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 and performance.

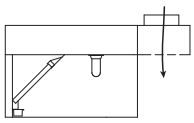
EXHAUST ONLY HOODS

Exhaust only hoods with external supply options are illustrated below.

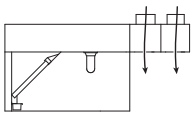
BSP
Back Supply



ASP
Air Curtain Supply



Split ASP
Split Air
Curtain Supply



External supply plenums can be mounted flush with the top of the hood or higher (as shown) for improved performance.

MODEL DESIGNATION GUIDE – TYPE I HOODS *For hood specifications, visit Accurex.com*

XB – E – W

HOOD FILTER TYPE

XB - Baffle Filter
XX - Grease-X-Tractor™
XG - Grease Grabber™

MAKE-UP AIR STYLE

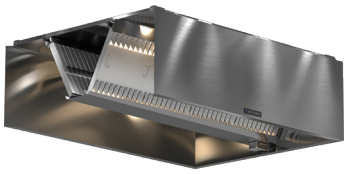
E - Exhaust Only
D - Exhaust Only - Double-Shell Front

CONFIGURATION

W - Wall Style Canopy
V - Single-Island Style (V-Bank) Canopy
P - Proximity (Backshelf)
R - Pizza Hood

ISLAND CANOPY

Designed for use over a single cooking battery in the middle of the room, 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

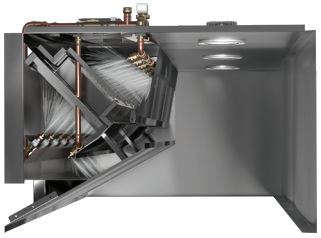
The perfect solution for low ceilings and light- and medium-duty cooking applications. The proximity hood mounts close to the cooking equipment, allowing for smaller hoods. Our proximity hoods have five dimensions of adjustment and have an optional plate shelf and/or pass-over enclosure.

AUTO CLEANING HOODS

The Auto Scrubber is a complete wall canopy hood and filter wash system. Paired with our high efficiency filters, it provides easy maintenance through a fully integrated control system, and superior cleaning.

Applications:

- Facilities with long duct runs and long hours of operation
- Heavy grease producing appliances such as: char broilers, woks, fryers, griddles
- Used in conjunction with Pollution Control Units to reduce maintenance costs

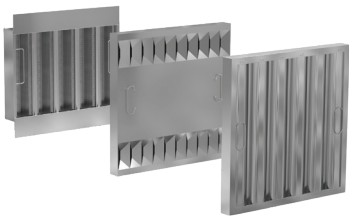


FILTRATION OPTIONS

Choosing the right filters for your application can reduce operating costs by decreasing duct cleaning frequency and wear on fan motors and bearings. All of our filters are UL/cUL 1046 Listed and NSF Certified. Our efficiency ratings were obtained by testing to the ASTM F2519-05 Standard.

- Grease Grabber™: Highest efficiency dual filtration system (100% efficient*)
- Grease-X-Tractor™: High efficiency centrifugal filter (69% efficient*)
- Baffle Filter: Standard industry baffle (28% efficient*)

**Filter efficiencies measured at 8 microns.*



MODEL DESIGNATION GUIDE – TYPE I AUTO CLEANING HOODS *For hood specifications, visit Accurex.com*

XWAE – B

HOOD TYPE

Wall Style Canopy, Auto Clean, Exhaust Only

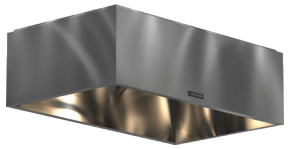
FILTER TYPE

B - Baffle
X - Grease-X-Tractor™
G - Grease Grabber™

Exhaust Hoods

These hoods are designed to capture heat and/or condensate from non-grease producing processes.

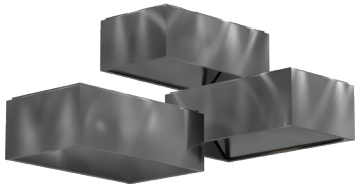
OVEN HOODS



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 condensation applications. Lighting options available.

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

Model XD3: Two baffles. Designed for heavy condensation applications.

MODEL DESIGNATION GUIDE – TYPE II CANOPY HOODS

For hood specifications, visit Accurex.com

XO

HOOD TYPE II

XO - Oven
XD1 - Condensate - No Baffle
XD2 - Condensate - Single Baffle
XD3 - Condensate - Double Baffle

Fire Ready Residential Range Hood

The Fire Ready Residential Hood (XRRS) features a sleek design with touchscreen control. It offers a similar protection as a type 1 hood with a smaller footprint, lower cost and built-in UL 300A fire suppression. Not only is it designed to detect fires early and extinguish them should they occur, it also is specifically engineered for use above residential style appliances in commercial settings, such as schools, fire stations, office breakrooms and independent senior living units.

The Fire Ready Range hood continuously monitors temperature and automatically raises fan speeds as temperatures increase. If temperatures continue to rise, the hood will shut down the appliance using the supplied disconnect. In the event of a fire, electronic temperature detection will force the unit into fire-response protocol, releasing a liquid chemical suppression agent though hood nozzles eliminating the fire, and triggering the building's fire alarm system.

- Common residential range sizes - 30" and 36" widths
- Full color touchscreen with optional NFPA 101 compliant accessories
- Gas and electric utility disconnects
- Listed to UL 300A
- Energy efficient with LED lights and EC fan motors

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

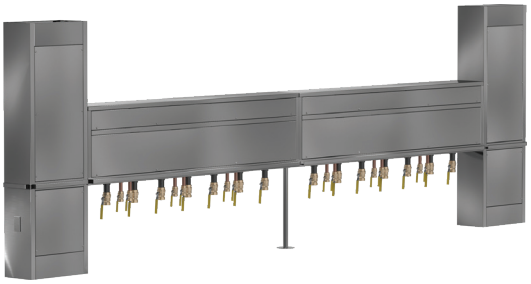
The Ansul® PIRANHA® restaurant wet agent fire suppression system is a dual-agent, pre-engineered automatic fire extinguishing system, designed to protect ventilating equipment including hoods, ducts, plenums, filters, and the cooking equipment. Once activated, the system discharges wet chemical followed by water through all nozzles.

UTILITY DISTRIBUTION SYSTEMS

Accurex's Utility Distribution Systems (UDS) provide 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.

UDS

The Accurex UDS (Model XM) 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.



CONTROLS

Accurex Controls give you a simple, efficient way to operate and oversee your entire kitchen ventilation system. The control system features intuitive full-color touchscreen technology and simplified tool-free interface mounting with fewer parts and less wiring for easy installation and streamlined operation. Experience energy and cost savings as well as increased staff productivity by providing comfort throughout your operation.

Accurex understands the importance of managing multiple connections between kitchen system components. Whether constant or variable volume, the controls platform manages your entire ventilation system with ease – from fans to make-up air and lighting.

System Features

- Plug-and-play connections with clearly labeled field wiring diagrams for easy install
- Turnkey components built in for added efficiency
- Each control system is thoroughly tested before it leaves the factory for total product confidence
- Seamless touchscreen design eliminates unsightly fasteners and buttons

Constant Volume Controls (XKC-CV)

Our Constant Volume Controls feature code-compliant back-up safety controls that automatically activate the exhaust system when cooking appliances begin generating heat and keep fans running until the temperature drops.

- Easily and safely override manual controls with automatic fan activation that interlocks all fans within the same zone

Variable Volume Controls (XKC-DCV)

Accurex saves energy and money with industry-leading turndown capabilities, high-efficiency motors and heat sensors, and the quick response and convenience of our demand-controlled kitchen ventilation (DCKV).

- Adjusts fan speeds by up to 50%, decreasing airflow when peak exhaust rates aren't necessary, resulting in electrical savings of up to 88%. Hood-mounted temperature sensors respond to temperature changes up to five times faster than duct-mounted sensors, resulting in quicker airflow modulation and more efficient control and operation

MELINK® INTELLI-HOOD® SYSTEM

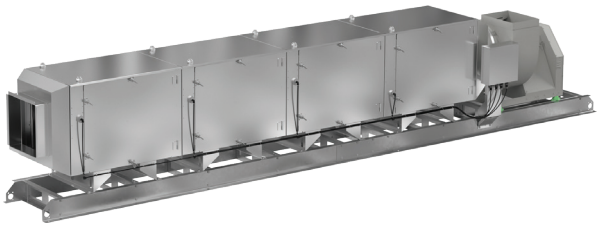
For appliances that produce a large quantity of smoke or steam, consider the Melink® Intelli-Hood® System that uses both heat and optic sensors.

POLLUTION CONTROL UNITS

Pollution Control Units (PCU) play an essential role in commercial kitchen ventilation systems as they remove grease, smoke, and odor from kitchen exhaust before it exits to the environment through multiple stages of filters or electrostatic precipitator cells (ESP).

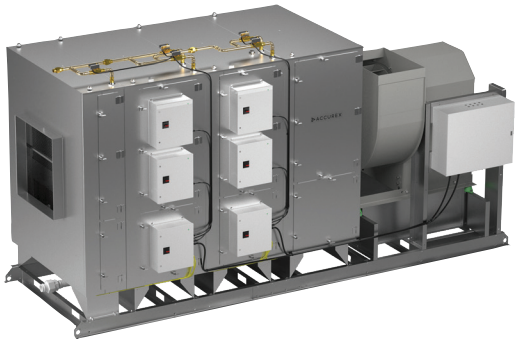
From coarse grease particulates to ultrafine particles, Accurex sets the standard in grease and smoke removal with high-performance PCUs offering a full line of mechanically filtered and ESP units that are both tested and listed to tolerate the rigors of the UL listing 8782, including withstanding the 2,000°F temperature requirement.

Grease Trapper



Features a three-stage mechanical filter arrangement to remove grease particles from the exhaust air. Combined with a final, fourth carbon tray module to remove odor molecules prior to discharging the air, the Grease Trapper reduces the impact of the kitchen exhaust to the surrounding area. Independent pressure switches signal when any of the initial three filter stages need replacing, taking the guess work out of maintaining the equipment. The Grease Trapper incorporates carbon trays to remove odor molecules prior to discharging the air, reducing the impact of the kitchen exhaust to the surrounding area.

Grease Trapper ESP™



This unit uses electrostatic precipitator modules and carbon trays to remove grease, smoke, and odors from the exhaust airstream. As air enters the ESP module it passes across a row of ionizer plates, which positively charge the particles in the airstream. Upon entering the collector portion of the cell, the positively charged particles are attracted to the negatively charged plates like a magnet, which captures and removes the contaminants from the airstream.

An automated wash down sequence allows for the grease buildup on the impingement filters and ESP collector plates to be removed easily with the touch of a button or an automatic daily schedule, eliminating the need to change out costly filters. Routine manual maintenance should still be conducted to ensure efficiency of the PCU.

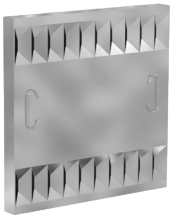
KITCHEN HOOD FILTER OPTIONS

The use of advanced mechanical filters in the hood improves the PCU's ability to remove residual grease with less frequent filter changes at the PCU.

Baffle Filter

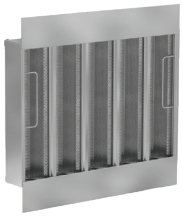
28% efficient
at 8 microns

Grease-X-Tractor™



69% efficient
at 8 microns

Grease Grabber™



100% efficient
at 8 microns

EXHAUST FANS

Accurex offers a broad and flexible selection of exhaust fans that provide leak-proof construction with welded fan housings and greater efficiencies, allowing for smaller fans and lower costs. Our Greenheck Vari-Green® electronically commutated motor can provide additional electrical savings 20-70% over traditional motors and is virtually maintenance free with no belts or bearings to replace.

Model	Application	Drive Type	Construction	Mounting	Performance
XCUE	Grease General	Direct Drive	Aluminum	Roof/Wall	Up to 14,700 cfm and 3.0 in. wg
XCUBE		Belt Drive	Aluminum	Roof/Wall	Up to 30,000 cfm and 5.0 in. wg
XRUD		Direct Drive	Aluminum/ Galvanized	Roof	Up to 6,500 cfm and 3.0 in. wg
XRUBS		Belt Drive	Steel	Roof	Up to 12,450 cfm and 3.25 in. wg
XTIF	Grease General	Belt Drive	Steel or Aluminum	Roof, Inline or Ceiling	Up to 26,000 cfm and 4 in. wg
XQEI	Grease General	Belt Drive	Steel	Roof or Inline	Up to 116,000 cfm and 8 in. wg
XUEF	Grease General High Temperature	Belt Drive	Steel or Aluminum	Roof or Inline	Up to 66,000 cfm and 9 in. wg
XUEFD	Grease General	Direct Drive	Galvanized or Painted Steel	Roof or Inline	Up to 6,500 cfm and 3 in. wg
XRED	Grease General	Direct Drive	Aluminum	Roof	Up to 14,500 cfm and 2.75 in. wg
XREB		Belt Drive			Up to 45,000 cfm and 3.25 in. wg
XID	Grease General	Direct Drive	Aluminum	Inline	Up to 5,000 cfm and 2 in. wg
XIB		Belt Drive	Aluminum	Ceiling	Up to 27,000 cfm and 4.0 in. wg
XCR	Grease General	Direct Drive	Galvanized Steel	Ceiling	Up to 1,600 cfm and 1.0 in. wg
XIR		Direct Drive	Galvanized Steel	Inline	Up to 3,800 cfm and 1.0 in. wg
XRAE	General	Direct Drive	Aluminum	Roof	Up to 6,000 cfm and 1.4 in. wg

FANS FOR GREASE APPLICATIONS

XCUE, XCUBE, XRUD - ROOF MOUNTED/SIDEWALL MOUNTED

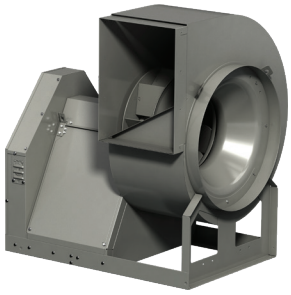
The XCUE and XCUBE spun aluminum fans are specifically designed for roof mounted or sidewall mounted applications. Grease-laden exhaust is discharged directly upward, away from the roof surface or discharged out and away from building walls. The fans feature a one-piece windband, continuously welded to the curb cap, to avoid leakage and double-studded isolators for true vibration isolation. The model XRUD, with partially galvanized design, combines the benefits of a one-piece spun aluminum housing with the affordability of a galvanized steel fan for use in roof mounted applications.

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 (**establishments*) where a high amount of grease is generated from appliances such as char broilers, woks or solid fuel cooking. The model XRUBS includes a non-stick coated steel wheel, steel windband, steel curb cap, and steel motor compartment. Standard features include UL listed 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 with Permatector™ for durable protection and easy cleaning.

XUEF

The XUEF 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 kitchens with long duct runs or high static pressure situations. Available in galvanized, aluminum, or painted construction.



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 well-suited for restaurant exhaust applications.

XQEI

The XQEI mixed flow fans provide quiet, efficient and reliable performance while offering lower horsepower and lower sound levels. This belt-driven fan features the motor out of the air stream per code, to prevent grease build-up and is well-suited for clean air and restaurant exhaust applications. The XQEI mixed flow fan is one of the quietest fans in the Accurex line up.

XUEFD

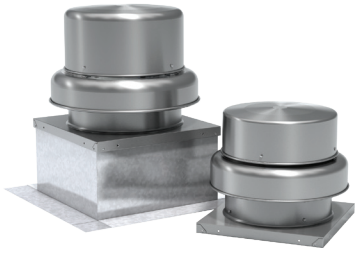
The XUEFD is a direct drive fan powered by a Vari-Green motor. Similar to the XUEF fans, the XUEFD is also available for variable speed applications but without the need to change belts. This fan has been designed for ducted exhaust, supply and return air applications. The XUEFD fan is perfect for use with Type II kitchen hoods.

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.

XRED, XREB

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



XIR

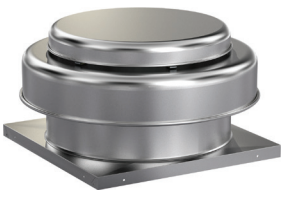
Model XIR is a direct drive inline exhaust fan designed for clean air applications where low sound levels are required. These fans may be easily converted from horizontal to vertical discharge.

XID, XIB

The XID, XIB have 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.

XRAE

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



MAKE-UP AIR UNITS

Accurex offers the widest range of make-up air products including untempered, heated and/or cooled units. Our products lead the industry in performance and airflow reduction for tempered units, with an optimized cooling system design and a bypass patented damper for industry-leading direct-gas heat. Installation is made simple with features like single point power and a compact, integral design.

The type of make-up air you bring back to your kitchen depends on comfort and cost demands:

- Untempered or heat-only units are lower cost options, bringing air back in at the exact temperature and humidity as it is outside
- Heated and/or cooled units control the temperature of the air coming back inside your kitchen for added comfort in climates that fluctuate temperatures and can be set to start cooling when the outdoor air temperature hits 75°F
- Direct drive mixed flow plenum fans offer industry-leading operating power requirements, with up to a 50% reduction in comparison to a traditional belt-drive forward curved fan.
- Packaged DX units are available for sensible cooling applications. With a draw through coil design, it allows for maximization of the coil for improved efficiency, and a wider operating temperature range.

Model	Air	Tempering Options		Performance
		Heating	Cooling	
XDG	Tempered	Direct Gas-Fired	Packaged DX	Up to 6,900 cfm and 2.0 in. wg
XDGX	Tempered	Direct Gas-Fired	Packaged DX , Evaporative Cooling, Split DX, Chilled Water Coils	Up to 48,000 cfm and 4.0 in. wg
XIGX	Tempered	Indirect Gas-Fired	Packaged DX, Evaporative Cooling, Split DX, Chilled Water Coils	Up to 15,000 cfm and 1.75 in. wg
XMSX	Tempered	Hot Water Steam Electric Heating Coil	Packaged DX, Evaporative Cooling, Split DX, Chilled Water Coils	Up to 48,000 cfm and 4.0 in. wg

Direct Gas-Fired Heat

Accurex direct gas-fired heaters provide tempered make-up air to kitchen, commercial, and industrial facilities. These models can feature optional variable air volume (VAV) that allows up to 50% airflow reduction through our patented barometric bypass damper. This damper is self-adjusting with minimal maintenance and no special control required. It has a modular construction with a 25:1 turndown ration. Direct drive mixed flow fan is also offered to reduce operating horse power and sound levels.

XDG

Model XDG comes standard with temperature controls and vibration isolators. Optional accessories are available, including special coatings, insulation, and freeze protection. In addition to basic make-up air operation, variable volume airflow is available.

Packaged DX cooling up to 6,900 cfm

Heating capacities: Up to 400,000 Btu/hr

Cooling options: Evaporative cooling with max of 2,200 cfm

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

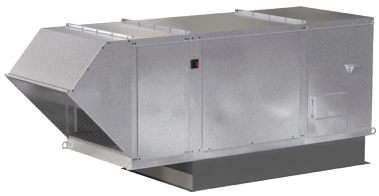
Cooling options: Evaporative cooling up to 48,000 cfm, Chilled Water or Split DX cooling up to 11,700 cfm, Packaged DX cooling up to 8,500 cfm

Indirect Gas-Fired Heat

Accurex indirect gas-fired heaters provide tempered make-up air to restaurants and other food service facilities by utilizing 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 provides flexibility, maximum heat exchanger life – making stainless steel burners unnecessary and drip pans obsolete.

XIGX

Model XIGX is ideally suited for make-up air applications where a direct-fired system is not appropriate. The XIGX is an economical design for indoor or outdoor applications. In addition to basic make-up air operation, variable volume airflow and mechanical cooling options are available.



Packaged DX cooling up to 8,500 cfm

Heating capacities: Up to 1,200,000 Btu/hr (input)

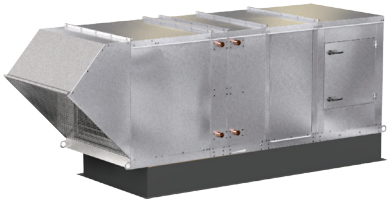
Cooling options: Evaporative cooling up to 14,000 cfm
Chilled water or Split DX cooling up to 11,700 cfm

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 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.



Packaged DX cooling up to 8,500 cfm

Heating options: Non-tempered up to 48,000 cfm
Hot water up to 40,000 cfm
Steam up to 40,000 cfm
Electric heat up to 25,000 cfm

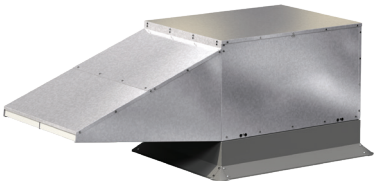
Cooling options: Evaporative cooling up to 45,000 cfm
Chilled water or split DX cooling up to 11,700 cfm

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.

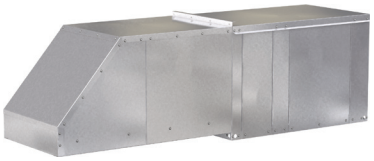
XKSFB AND XKSFD

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 2,100 cfm and 1.0 in. wg. XKSFB up to 10,500 cfm and 2.0 in. wg.



XMSF

Model XMSF is a perfect fit for price sensitive untempered make-up air applications. The XMSF features a direct drive, backward-inclined plenum supply fan that brings many value-added benefits for the end user. The plenum fan arrangement allows for bottom, horizontal, left and right discharge arrangements for convenient ducting. Maintenance and air balancing in the field are simplified by the absence of belts and sheaves. Motor options include Vari-Green® electronically commutated (EC), or variable frequency drive (VFD) controlled three-phase motors.

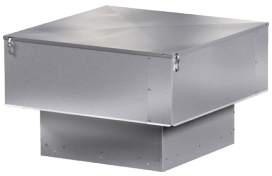


Centrifugal and Axial Supply Fans

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

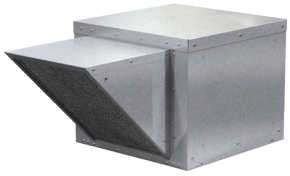
XRS

The XRS features a forward-curved wheel designed for high efficiency and low sound. Housing styles include a straight sided hood. Performance: XRS up to 14,300 cfm and 2.0 in. wg



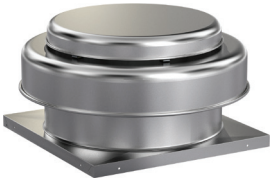
XRSW

This filtered roof supply fan features a belt-driven, double-width, forward-curved, galvanized wheel for low cost, low sound, and high performance applications.



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.



DEDICATED OUTDOOR AIR SYSTEM

Accurex industry-leading, energy-efficient Dedicated Outdoor Air Systems (DOAS) are the ideal solution for commercial kitchens that require a higher percentage of fully conditioned outside air. DOAS offers complete temperature and humidity control inside your kitchen or dining spaces and can provide space and cost savings by reducing the amount of equipment needed on your roof.

Accurex offers more unique heating and cooling options to meet your specific needs:

Heating:
- Air Source Heat Pump (from 5-30 tons*)
- Indirect Gas
- Electric Heat
- Hot Water*

** Unique to Accurex*

Cooling:
- Larger 3- to 70- ton capacity*
- Air Source Heat Pump (5-30 tons*)
- Packaged Direct Expansion (DX)
- Split DX - remote condensers by others (5-30 tons)

** Unique to Accurex*

Ideal Applications include:
- Open-Concept Kitchens
- Food Halls
- Teaching Kitchens
- Open Dining Rooms with High Occupancy
- Convenience Stores
- Small Restaurants
- Fast Food Chains
- Event Venues
- Larger Food Halls
- Ghost Kitchen Facilities

XRV

Model XRV units are engineered to condition and efficiently deliver 20 – 100% outside air from 800 – 16,000 CFM, with up to 70 tons of packaged cooling – often eliminating the need for separate make-up air or rooftop units. Standard on the XRV model, the microprocessor controller is factory programmed, wired, and tested prior to shipment and can operate as a stand-alone device or integrate with a Building Management System (BMS). The microprocessor controller includes a full-graphic user interface allowing the unit to be controlled from a web browser for easy monitoring and control of the unit.

GREASE DUCT

To safely and seamlessly connect your kitchen ventilation system together, Accurex offers Jeremias® prefabricated single and double walled grease ducts that are code compliant and UL listed. Factory-built, cut-to-fit grease duct requires no welding, streamlining installation and reducing cost, labor, and maintenance. The round design with overlapping joint technology minimizes grease buildup and fire risk while allowing exhaust fans to move air more efficiently.

Choose from UL 1978 listed single and double walled options, or the double walled zero-clearance UL 2221 listed grease duct with a 2-hour fire listing. All offer increased security with a limited lifetime warranty to help reduce life cycle expenses.

Single Wall Grease Duct

Jeremias single walled grease duct are a direct replacement for field-welded steel connecting cooking appliance, kitchen hoods and dishwasher exhausts to the outdoors. They provide seamless install inside a non-combustible fire rated enclosure, or when wrapped in accordance with NFPA-96 requirements.

Double Wall Grease Duct

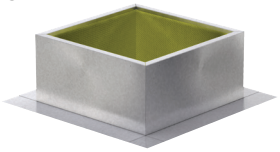
All Jeremias double walled grease ducts are a direct replacement for both field-welded and insulated systems. They are engineered to connect cooking appliances, kitchen hoods and gas or wood burning pizza ovens to the outdoors. Only a single inspection is required for operation, compared to a minimum of two and sometimes three inspections for welded steel with field applied insulation.

GPFV, GPFVP AND GPFVR

The GPFV, GPFVP and GPFVR vented roof curbs are 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 XRUD, XCUE, XCUBE, or XRUBS fans to provide the required 40-inch minimum discharge height above the roof line (per NFPA 96). This curb is to be used on insulated or non-insulated flat roof decks or on pitched or ridged (double pitched) roofs.

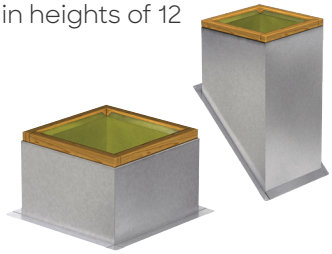
GPF, GPFP AND GPFR

These curbs are traditionally designed for non-insulated roof decks but can also be used for insulated roofs. They are suitable for high wind/seismic applications and feature 1-inch insulation. Model GPF is formed and welded for a leak proof construction. Available in heights of 8 to 42 inches. GPFP is for use on pitched roofs and GPFR for ridged (double pitched) roofs. Available in heights of 8 to 24 inches.



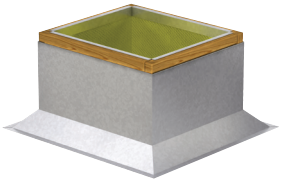
GPI, GPIP AND GPIR

These curbs are designed for roof decks that are covered with 2 to 6-inches of insulation and feature a wooden nailer, 1-inch insulation, and 2-inch flashing flange. Model GPI is for use on flat roofs and is formed and welded for a leak proof construction. 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.



GPS, GPR

These curbs are designed for use on flat, non-insulated roof decks. Model GPS features a cant and model GPR a raised cant to aid in the transition of roofing material. Both models consist of a fully welded body, 1-inch insulation, and a wooden nailer. Model GPS and Model GPR are available in heights of 8 to 20 inches.



MODEL DESIGNATION GUIDE – ROOF CURBS

SQUARE CURBS

GPFV R - 34 - 24* - G 12

- **GPFV**: GPI, GPS, GPR, GPF, GPFV Flat Roofs
- **R**: **P**-Pitched; **R**-Ridged or Double Pitched
- **34**: Nominal Curb Size (Unit curb cap)
- **24***: *Optional Damper Tray Size
- **G**: **MATERIAL** **A**-Aluminum **G**-Galvanized
- **12**: Curb Height

RECTANGULAR CURBS

GP(X) P - 30X24 - 22X34* - A 12

- **GP(X)**: GPI, GPIP, GPS Flat Roofs
- **P**: **P**-Pitched; **R**-Ridged or Double Pitched
- **30X24**: Nominal Curb Size (Unit curb cap)
- **22X34***: *Optional Damper Tray Size
- **A**: **MATERIAL** **A**-Aluminum **G**-Galvanized
- **12**: Curb Height

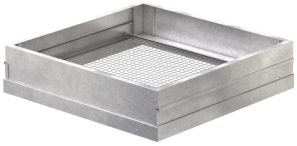
**Optional damper tray shown only when specified*

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 XRUD, XCUE, XCUBE, or XRUBS fans to provide the required 40-inch minimum discharge height above the roof (per NFPA 96 for grease application). Model VCE is available in galvanized steel or welded aluminum.

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 fan and the roof curb and provide an additional 7-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.

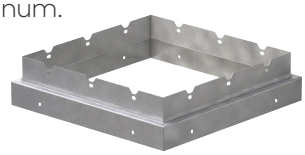


GESI, GESS, AND GESR

These equipment supports are designed for use on both insulated (GESR) and non-insulated (GESI, GESS) flat roof decks or pitched roof decks (GESI). A variety of sizes and widths are available. All models 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.

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 are 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.



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.

ACCUREX

P.O. BOX 410 | SCHOFIELD, WI 54476
PHONE: 800.333.1400 | FAX: 715.241.6191
ACCUREX.COM

Discover how simple the Accurex way can be at **Accurex.com**

FEBRUARY 2022
01.ACX.1001 R8 2-2022