

Friday, March 19, 2010
10:45 am – 12:15 pm

Commercial Kitchen Ventilation - The Design Challenge!
(1.5 CEU's)

Presenter:

Don Fisher, President, Fisher Nickel Incorporated

Referencing the FCSI Kitchen Ventilation System “Best Practice” White Paper, this presentation will take a global look at the factors affecting the performance of commercial kitchen ventilation (CKV) systems. The makeup air side of the equation will be hit head on. Mechanical engineers often believe that supplying un-tempered makeup air will result in a more energy efficient system. But introducing un-tempered air conflicts with a comfortable kitchen environment and “sustainable” design goals. This session will add new tools to your CKV design toolbox, providing guidelines for specifying air volumes for all styles of hoods (including display cooking); illustrating why short cycle/internally compensating hoods don't work; shedding light on grease capture efficiency ratings; discussing on-demand ventilation systems; and providing language that the consultant can use to ensure client satisfaction through performance testing during commissioning.