

# THE GREATEST RANGE OF OPTIONS FOR THE LOWEST VOLUMES OF AIR.

Gaylord's EL Series Ventilation Systems deliver the best air volume performance in the industry. For cooking applications from extra heavy- to light-duty, our ELXC, ELX and EL are all custom designed to boost efficiency, reduce costs and save energy.

## **ELXC. The ultimate in performance, productivity and value.**

The best-in-class ELXC harnesses the power of nature to deliver the absolute lowest air volumes available in any hood, anywhere. Unlike other systems that rely on expensive mechanical devices or excessive canopies, the ELXC utilizes the energy produced naturally during cooking to manage air—saving you energy, boosting efficiency and reducing operating costs.

The ELXC also offers the industry's best grease extraction\* with our Clean-In-Place technology that automatically eliminates grease without having to remove, transport, wash and replace filters—increasing productivity and reducing risk.

- Simple, automatic cleaning process yields much more thorough results than manual efforts and means you never have to skip a cleaning
- Uses up to 30% less water than other designs, reducing utility costs and saving energy
- CFM airflow volumes are up to 49% lower than other systems, so you can use smaller HVAC equipment that costs much less to buy and operate
- Noise levels are as much as 27% below others, reducing hearing fatigue and improving staff productivity



- Static pressure resistance up to 65% below others saves energy by reducing motor size and electrical loads
- Grease extraction collection efficiencies are up to 33% higher than other systems, reducing the time and labor needed to clean ducts
- Ultraviolet option provides additional grease protection in longer duct runs and odor reduction at discharge
- Balancing dampers are standard—fire dampers optional (fusible or thermostatic)

\* Per VDI 2052

## **ELX. Working with nature to achieve the lowest air volumes.**

By capturing and containing the natural thermal plume that rises from the cooking process, the ELX is able to achieve the lowest air volumes—without the costly fans, plenums, jets, side curtains and other devices that competing ventilation designs utilize. Plus, it features the best grease extraction\* of any dry hood on the market.

- Achieves the most energy savings and efficiency of any ventilation system available
- CFM airflow volumes are up to 31% lower than other systems, so you can use smaller HVAC equipment that costs much less to buy and operate
- Noise levels are as much as 27% below others, reducing hearing fatigue and improving staff productivity
- Static pressure resistance up to 65% below others saves energy by reducing motor size and electrical loads



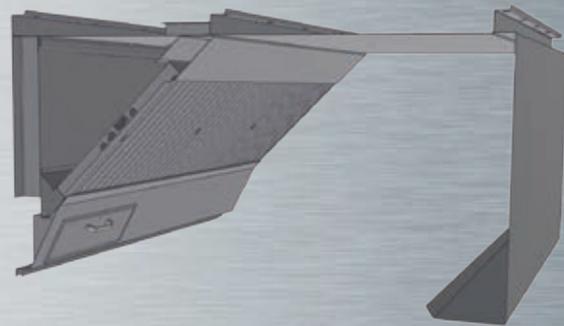
- Grease extraction efficiencies using the optional XGS Extractor are up to 33% higher than other systems, reducing the time and labor needed to clean ducts
- Ultraviolet option provides additional grease protection in longer duct runs and odor reduction at discharge
- Balancing dampers are standard—fire dampers optional (fusible or thermostatic)

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## **EL. The light-duty hood that's no lightweight.**

Offering the best air volumes over ovens and kettles, our new EL Series ventilator is a robust, cost-effective solution that's ideal for a variety of light-duty applications. Based on performance and price, it's simply the best light-duty hood you can buy.

- Super Capture™ lip on the front panel enhances capture and containment
- Optional XGS High Efficiency Grease Extractor significantly reduces duct cleaning and fire hazards
- Compatible with our smart read and react Demand Control Ventilation (DCV) system to deliver additional energy and fan savings, noise reduction, increased occupant comfort and reduced wear on HVAC equipment
- Optional 300 stainless steel construction for added durability, corrosion resistance and cleanliness



- Balancing damper standard
- Can be equipped with incandescent, fluorescent or high-efficiency LED lights



*Breathe easy.*

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