



Breathe easy.

Lori Jensen

Marketing Specialist

Direct: 971.223.1250

800.547.9696 ext.1250

lori.jensen@gaylordventilation.com

www.gaylordventilation.com

Gaylord Industries solves the two of the main priorities facing foodservice operators: energy savings and labor optimization. We design and manufacture custom ventilation solutions that provide indoor air quality, safety and sustainability-- even in the most demanding environments.

Our designs reduce exhaust air flow rates by capitalizing on the energy of the natural thermal plume that rises from the cooking process without the use of fans, plenums, jets, side curtains and other devices.

The ELX and ELXC Series use Gaylord's double-walled balancing damper giving you complete control to optimize your design airflow so not one cubic foot of air is wasted.

Gaylord's full line of light to extra heavy-duty hoods are designed to boost efficiency and reduce operational and capital costs— delivering the industry's best air volume performance as tested by the Food Service Technology Center. Low air increases energy savings, decreases noise levels, and reduces hearing fatigue improving staff productivity.

Gaylord's labor-saving Clean-In-Place technology effectively washes collected grease from the hood and plenum. It washes the front of the extractors with the fan "on" and the back of the extractors with the fan "off." This ensures efficient cleaning, decreased water consumption, reduced labor costs, increases productivity and creates a safer kitchen.

Our patented XGS extractor maximizes capture and containment, creating a safe and productive kitchen environment. The XGS extractor not only reduces grease build up, it reduces duct-cleaning costs.

Gaylord's ventilation systems are known for their durability and meticulous attention to detail. They are custom-engineered to meet your every design and budget – providing the quality, support and service you've come to expect.