



A SMARTER KITCHEN
IS IN THE AIR.



Breathe easy.

There's one ingredient that's important in every kitchen: the air. Trust Gaylord, the kitchen air management specialists, to help boost productivity, improve efficiency and enhance your overall working environment—all while lowering your long-term cost of operation.

- EL Series Ventilation — Our full line of light- to extra heavy-duty hoods and pollution control ventilators are designed to boost efficiency, reduce costs and deliver the industry's best air volume performance
- Demand Control Ventilation — Our smart read and react technology modulates when needed, as needed —saving energy and money
- Gaylord Distributor™ Utility Distribution System — An attractive, pre-engineered UDS unit that provides all required services to the cooking equipment
- Pollution Control Units — From the manufacturer who's been clearing the air longer than anyone else, the Eliminator pollution control ventilator and both of our ClearAir™ PCUs offer you three options to abate smoke and odors
- Premier Services — Everything to ensure that your requirements are always met, including our custom design team, 150+ factory-trained sales professionals and an extensive national network of service agencies to keep you up and running



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ENERGY EFFICIENCY IS IN THE AIR.



Designed to
enhance indoor
air quality,
boost efficiency
and reduce
operational costs



All standard hoods and
DCV products meet
CA Title 24 requirements



ENERGY STAR 2015
Emerging Technology Award

Revolutionizes the way
airflow is managed,
with unmatched energy
savings and user-friendly
touch control panel

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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



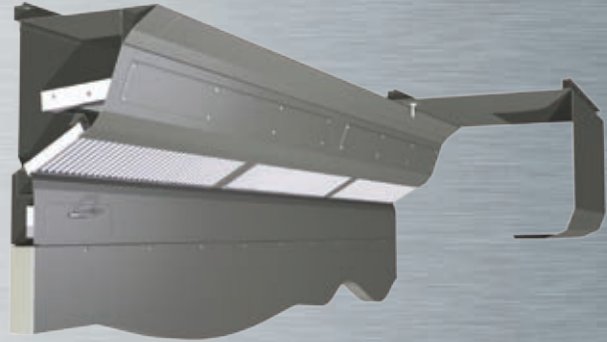
- Static pressure resistance up to 65% below others saves energy by reducing motor size and electrical loads
- Grease extraction collection efficiencies are up to 33% higher than other systems, reducing the time and labor needed to clean ducts
- Ultraviolet option provides additional grease protection 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



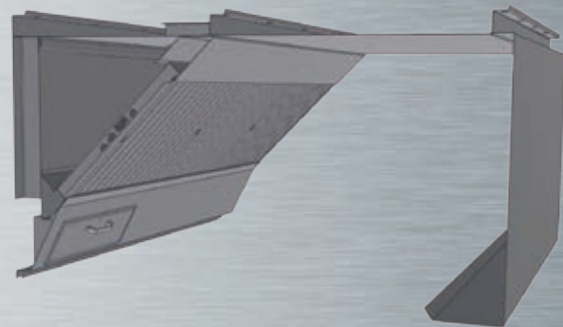
- Grease extraction efficiencies using the optional XGS Extractor are up to 33% higher than other systems, reducing the time and labor needed to clean ducts
- Ultraviolet option provides additional grease protection in longer duct runs and odor reduction at discharge
- Balancing dampers are standard—fire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

* Per VDI 2052

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



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AIRFLOW CONTROL ALL OVER YOUR KITCHEN. SAVINGS LIKE NEVER BEFORE.



3D Model Design, Dennis Martinez/RevEquip & 3D Visualization, Deep Sky Studios

Efficient, cost-effective and easy to use, AirVantage revolutionizes the way airflow is managed in your kitchen. AirVantage's sensible heat-based system utilizes resistance temperature detectors (RTDs) mounted in hood canopies to detect heat with improved accuracy and speed. Its flexible design takes our smart read and react Demand Control Ventilation (DCKV) technology to the next level. AirVantage is the perfect energy-saving solution to control airflow and create a more comfortable kitchen environment.

It features a state-of-the-art learning function that auto-calibrates airflow for each hood based on sensible heat temperature readings of kitchen zones—providing airflow when you need it, where you need it. As an industry leader in energy savings technology, Gaylord's AirVantage fulfills multiple energy and green building requirements, including ASHRAE 90.1 and 189, California's Title 24 and International Energy Conservation codes.

Experience the unmatched value of AirVantage with extended equipment life cycle, increased energy savings and decreased operating costs.

With AirVantage's flexible design, Gaylord's kitchen air management specialists have the expertise to determine the best solution for your project requirements. Both systems can reduce airflow to as low as 30% of original design, with fan energy savings of 25–70% and overall airflow savings of 10–50% depending on system design.

AirVantage Options Include:

- Dampered system—Offers optimized savings and efficiencies using modulating dampers for multiple hood/single fan operations (DCV-AV)
- Non-dampered system—Offers great value and performance for single hood/single fan operations (DCV-AVND)

- The AirVantage DCV system allows control of entire kitchen ventilation using one easy-to-read/operate touch screen control panel
- Full color 7"x 4.3" touch screen displays equipment status, energy savings values, troubleshooting and maintenance alerts
- Streamlined programming for easy system startup
- Auto-balancing and commissioning functions implemented during installation manage hood design information
- RS485 BACnet/IP and analog feedback for detailed systems monitoring
- Runtime data for energy and operational savings available on touch screen or for USB download
- Illuminated, programmable hood-mounted 100% Fan Override button allows fan to be adjusted to maximum speed if needed
- Robust and maintenance-friendly RTDs measure the differences in sensible heat—monitoring a zone, not just one piece of equipment
- Advanced learning capability tunes the system automatically based on weekly operation
- Service alerts available on touch screen control panel communicate filter maintenance and technician service when required
- Canopy light management maximizes energy savings
- Precise replacement air control regulates building pressurization
- Presents as a compact wall-mounted control box



AirVantage Damper System Features:

- Unique damper optimization enhances airflow, minimizes exhaust volumes and maintains capture and containment, providing optimal energy savings in multiple zones simultaneously (DCV-AV only)
- System self-calibrates damper airflow for each hood daily (DCV-AV only)



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SHOW SMOKE AND ODOR WHO'S BOSS.



Meet Gaylord's innovative Eliminator Pollution Control Ventilator. The first ventilator of its kind, the Eliminator is designed to meet the growing need for a way to abate smoke and odor in a small, cost-effective footprint. Its in-hood integration eliminates the need for a stand-alone unit in a mechanical room or rooftop location, freeing up valuable space and cutting capital costs. Because of the Eliminator's easy-to-access in-hood placement, cleaning and maintenance are simpler than ever.

Its streamlined construction allows for design flexibility and reduced capital costs. There are additional savings due to the reduced need for hot water, electrical and sewage infrastructure, depending on the size and layout of your operation.

Explore the benefits of Gaylord's revolutionary Eliminator:

- High-efficiency XGS grease extractor, super-charged ultraviolet (UV) and smoke pollution control (ESP) built into one integrated ventilator with an overall height of 30"
- The Eliminator's in-hood integration eliminates the need for remote PCU installation and provides operators with the ability to optimize potential revenue-generating space where larger, traditional units would be housed
- Electrostatic smoke pollution control reduces visual smoke emission to industry-accepted standards
- Odor negation technology improves the quality of air at the point of discharge
- UV technology significantly reduces the potential fire load and need for duct cleanings
- Automatic Clean-In-Place water wash technology ensures cleaning of the XGS grease extractor, UV and ESP sections—no need for regular removal to clean individual parts in the plenum chamber



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NO ONE HAS BEEN CLEARING THE AIR LONGER THAN GAYLORD.



As concern for air quality grows, and environmental regulations require commercial kitchens to incorporate pollution control equipment into their exhaust systems, it simply makes sense to rely on the manufacturer that's been doing it longer than anyone else: Gaylord.

With our ClearAir™ Pollution Control Units (PCUs), we offer you an unmatched experience and technical knowledge in designing the most efficient, cost-effective systems—guaranteed.

ClearAir™ PCU ESP (Electrostatic Precipitator) Series

- Removes smoke particles by high voltage ionization using electrostatic cells—the most reliable and cost-effective method
- Water-wash system automatically washes the electrostatic cells daily using the least amount of water of any equipment on the market
- Custom designed to kitchen exhaust requirements up to 32,000 CFM
- Robust smoke control using ionized collector plates specially designed to protect against cell warpage
- Provided with sprinkler or liquid chemical internal fire protection system
- Optional exhaust fan and odor abatement equipment available

ClearAir™ PCU TPF (Triple Pass Filter) Series

- Utilizes a 95% efficient triple pass filter system—based on stringent DOP test at 0.3 microns—to mechanically remove smoke and odors
- Features standard smoke control, plus optional odor control and exhaust fan sections
- Custom designed to kitchen exhaust requirements up to 32,000 CFM
- Heavy-duty construction is suitable for indoor and outdoor installations
- Provided with sprinkler or liquid chemical internal fire protection system
- Can be shipped in one piece or in sections to facilitate entry and installation



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EVERYTHING YOUR KITCHEN EQUIPMENT NEEDS TO PERFORM.

EXCEPT THE CHEF.

The Gaylord Distributor™ is a cutting-edge Utility Distribution System (UDS) that's superior to a contractor-built wall—in every way. Designed for today's modern kitchen with the operator's needs in mind, the Distributor provides every required service—electrical, gas, hot and cold water, steam, condensate return, compressed air and chilled water—to the cooking equipment, all in an attractive, pre-engineered unit. Available in a variety of configurations including island, wall-mounted and ceiling, the Distributor delivers the ultimate in flexibility, expandability, safety, cleanliness and convenience.

- Each unit is custom designed with 25% extra capacity to assure space, function, service line compatibility and expandability with your cooking equipment line-up
- All electrical and plumbing services can be easily relocated or expanded for rearrangement of the cooking equipment, or adding additional equipment to an existing line-up
- UL, ULC, NSF and CSA listed, and complies with NEC and AGA, assuring acceptance by local authorities
- Single point field connection for all utilities
- Fits perfectly between the ventilator and the risers
- Inspection panels allow easy access to all plumbing and electrical components in both the raceway and the risers
- Quick disconnect fittings with flexible hoses and power cords allow the equipment to be easily moved for cleaning or maintenance
- Optional equipment includes plumbing fixtures, pot fillers and security packages
- Cook/chill housing and controls
- The UDS is classified as an appliance and—unlike a contractor-built wall—can be put on a seven-year depreciation life, improving the rate of return



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For more than 75 years, Gaylord Industries has been a leader in the kitchen ventilation industry. Today, our ventilation systems continue to be recognized for their durability, dependability and meticulous attention to detail. Count on Gaylord to be your kitchen air management specialists, with the superior design, engineering, fabrication and support services to help you save energy, lower costs and maximize productivity.



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Patents pending.

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