



MONTHLY LUNCH PROGRAM

\$20

**AT THE
DOOR**

**CLARION HOTEL
314 W BIJOU STREET**

**THURSDAY 11:30 AM
MARCH 21, 2013**

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DEMAND CONTROL VENTILATION FOR COMMERCIAL KITCHENS



Foodservice facilities are among commercial buildings with the highest energy consumption with equipment and commercial kitchen ventilation (CKV) being the primary energy consumers. Exhaust hood airflow drives HVAC energy consumption for CKV.



The first step in reducing this exhaust airflow is designing high efficiency hoods with low capture and containment (C&C) airflow rates and the second is using demand control ventilation (DCV) to further reduce exhaust airflow when cooking is not taking place under the hood, but appliances are hot and ready for food preparation.

Raymond (Ray) Schmidt has 26 year of Commercial Kitchen Ventilation Field Sales experience within the Foodservice and Mechanical HVAC industry. Ray has served on the Food Service NAFEM –Liaison Committee and has been invited as a guest speaker at the University of Illinois Champagne-Urbana and University of Colorado. He joined Halton in 2003 and is the Western Regional Manager for Halton USA.

Dr. Andrey Livchak has 29 year international experience in the HVAC industry. He has been working at Halton since 1989 first in Europe and now in the US as the Director of Global R&D for the Foodservice division. He is responsible for planning and coordinating research and development of five Halton Research Centers in America, Europe and Asia. He works on ASHRAE TC 5.3 and 5.10 committees, has over 50 publications including 20 patents.

Please R.S.V.P. to : amorris@long.com

Indicate your choice of entrée as # 1, 2, 3

- 1. Turkey Wrap (Smoked Turkey in Flour Tortilla with Pasta salad)**
- 2. Hoagie Sandwich (Baked Ham with Cheddar Cheese and Potato Chips)**
- 3. Chef's Salad**