

Demand-controlled ventilation saves energy in professional kitchens



Climecon brings a new innovation to professional kitchen ventilation, which can reduce the energy consumption of kitchen ventilation by at least 50 %. OptiDemand DCKV technology, available in all Climecon hoods and ceiling ventilation solutions, provides demand-controlled ventilation for professional kitchens. Demand-controlled, intelligent ventilation saves energy, and employees always have optimal working conditions.

The OptiDemand system measures the ventilation of the entire kitchen, and the data collected by the hood provides an accurate picture of the kitchen's usage situation. Ventilation can be controlled in an area-specific way and made more efficient when the utilization rate is high, and energy is not wasted. Demand control is especially welcome for the property owner, maintenance, and maintenance partner, as it also makes it possible to identify the need for maintenance and schedule measures on time. The innovation is scalable and suitable for small and large professional kitchens. With OptiDemand, you can ensure that the kitchen and restaurant always have a good indoor air climate for employees and customers.

Data can be used to improve the efficiency of building automation

The system monitors the air quality in the kitchen around the clock in real time. The OptiDemand system measures the indoor air in the kitchen with the help of several different sensors, providing reliable information on the utilization rate of the kitchen. In addition to carbon dioxide, our system measures TVOCs, humidity, temperature, movement, and small particles that weaken air quality. In the Optidemand system, even a small kitchen has dozens of sensors, and larger kitchens have hundreds. The system's ingenuity lies in its ability to combine a large amount of information into a logical entity, making it easy to control the ventilation system. The deliveries also include ultrasonic control dampers, which make area-specific control easy to implement. The system can operate in stand-alone mode, or it can be combined with building automation and various management and maintenance systems.



Trends can be identified in kitchen operations, which allows ventilation to be further optimized. “The demand-based ventilation is becoming a standard solution in professional kitchens. The designers of kitchen sites understand the importance of energy saving and get a Nordic and high-quality solution for their customers from this,” says Ville Wallendahr, Director of Professional Kitchens at Climecon.

More information: climecon.fi/optidemand

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Climecon creates responsible ventilation solutions that ensure the best indoor air in the world. The product range include ventilation solutions for indoors and outdoors and for professional kitchens. All Climecon products are designed and manufactured in Finland and sold globally. Climecon has been a carbon-neutral company since 2020. More information ClimeconAir.com.