



## A passion for quality kitchen air and innovation

### Creating kitchen ventilation systems that have a positive effect on your bottom line.

Spring Air Systems, established in 1988, specializes in commercial kitchen ventilation systems that are the most economical and energy efficient available.

To date, thousands of our systems have been installed throughout the USA and Canada. Our sales and service network extends from the Atlantic to the Pacific. Satisfied customers include various chain restaurants – fast food and sit down, hotels, military bases, food courts, schools, hospitals and retirement homes.

Let our sales representative visit your office and design, specify, quote and draw a commercial kitchen exhaust system before your eyes, using our “state of the art” web-based design program. A half hour of your time may change the way you ventilate your commercial kitchen forever.

- Controllers
- Engineered Ducts
- Exhaust Fans
- Exhaust Filtration Units
- Exhaust Hoods
- Fire Suppression Systems
- Supply Air Units
- Volume Dampers

#### Want to know more?

Contact us today for information, literature or the name of a sales representative in your area.

**1.866.874.4505**  
**[springairsystems.com](http://springairsystems.com)**



Commercial  
Kitchen  
Ventilation  
Systems



# Precision engineered products for your energy savings goals

Spring Air Systems has earned an industry-wide reputation for commercial kitchen ventilation systems and products that create the ideal environment for staff and patrons, while maximizing energy efficiency and cost savings. We also offer a broad range of individual ventilation products, all engineered with precision and built for efficiency and reliability.



## KES

### Exhaust Filtration System

A manageable solution to difficult commercial kitchen ventilation installations. By cleaning the exhaust air of grease and smoke particulate, it allows you to exhaust through walls or ceilings at low levels and still meet national and local codes without the concern of costly duct runs or pollution emission.

## ZoneFlow

### Volume Damper

Designed to control air flow to optimize energy usage. UL/ULC listed for installation into a NFPA96 grease duct or exhaust hood. ZoneFlow is available as a fully modulating damper or as a manual balancing damper when multiple hoods are connected to a common exhaust fan.

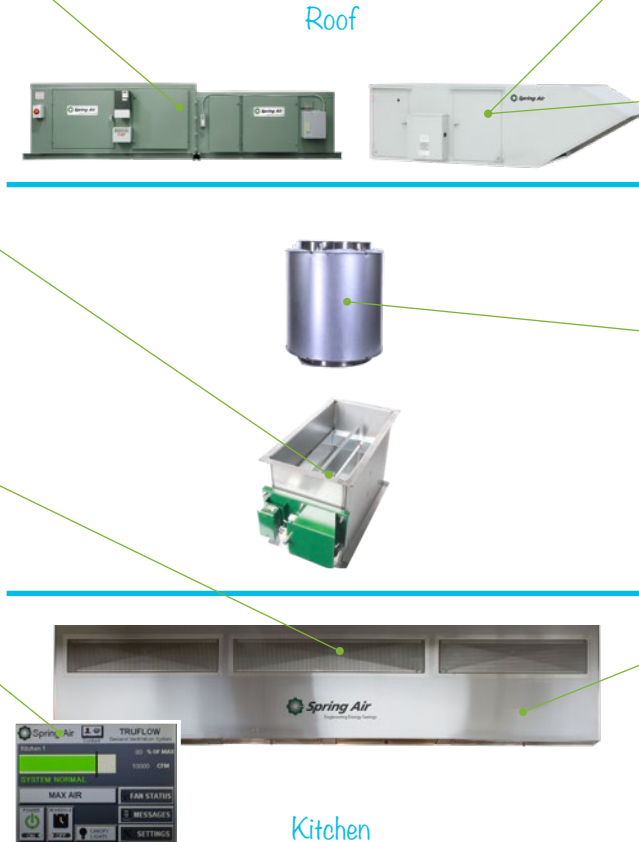
**NEW**  
**ZoneFlow**  
**Internal Damper**  
Fits right in  
exhaust hood!

## TruFlow

### Demand Ventilation Controller

Designed for use in new or operating commercial kitchens to reduce fan speeds during idle cooking periods. TruFlow is available in 3 models, one for every budget.

## Ventilation System Components



## SFA indirect-fired

### Supply Air Unit

A roof-mounted, indirect, gas-fired supply air unit for commercial applications designed to introduce 100% fresh air into a commercial building. Supply air capacities range from 500 to 8000 CFM with burners from 80,000 to 600,000 BTU/hr output.

## SAA direct-fired

### Supply Air Unit

A direct-fired heating, ventilating and supply air system for maximum combustion efficiency and energy savings. There are many options available, including: insulation, cooling, special controls, filtration, inlet hoods and dampers.

## GZ grease duct

### Zero Clearance

### Engineered Grease Duct

Double wall ceramic fibre insulated engineered grease duct for the removal of smoke and grease laden vapors from commercial, industrial, institutional and similar cooking applications. ETL listed to standards UL 1978, UL 2221, ASTM E814.

## DynaFlow

### Exhaust Hood

A complete kitchen ventilation system that not only lowers utility costs by minimizing airflow, but enhances the cook's working environment with a comfort tuning dial, providing cooling air to the chef while ensuring that the fresh air stream into the kitchen does not affect the plating/prep area.

To see our complete product lineup,  
please visit our website at

[springairsystems.com](http://springairsystems.com)