



ENERGY-EFFICIENT

Reduces supply & exhaust
air requirements

Improves cooking staff
comfort

Enables better kitchen
layout & design

DynaFlow

Exhaust Hoods



Spring Air

Engineering Energy Savings

Exhaust hoods are the foundation of Spring Air's reputation for energy savings, and continue to be at the core of most of our installations. We manufacture a wide range of hoods that provide low exhaust flow using the efficiency of natural convection, individual adjustable settings to match the appliances, and the comfort needs of the staff.



The **DynaFlow** exhaust hood reduces energy costs by controlling and minimizing air flow to different kitchen areas, creating a more comfortable environment for kitchen staff. It can deliver fresh air to targeted appliances, while directing it away from cooking and plating areas.

Adjustable perimeter discharge

in combination with front face air discharge reduces supply and exhaust requirements, lowering capital and operating costs.

Air curtain

can be adjusted to specific appliances.

Adjustable comfort tuning dial

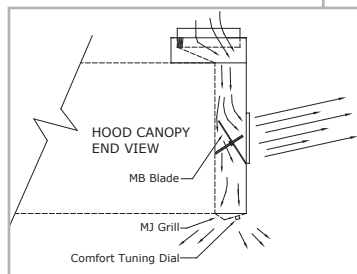
allows cooking staff to control how much fresh air is directed at them, improving comfort and productivity.

UL listed at 87" above finished floor

allowing hood to be installed higher to accommodate tall/custom appliances and to improve aesthetics, leading to better kitchen layout and design.

Demand-controlled ventilation

with the addition of our TruFlow controller, will further maximize energy efficiency by monitoring and calibrating exhaust air to match appliances in use.



DynaFlow Tri-Zone – internal blades dynamically distribute supply air between perimeter and face discharge.



DynaFlow MB

Tri-Zone air delivery system eliminates the need for ceiling diffusers around the exhaust hood.

It reduces exhaust and supply air requirements, delivering fresh air to kitchens in a more balanced, comfortable manner.

Aerodynamic blade design discharges air stream 11 to 15 feet away from exhaust hood – and away from cooking and plating areas – keeping food at an ideal serving temperature.

DynaFlow MJ

Dual-zone air delivery system reduces supply and exhaust air requirements with a perimeter air curtain that's created with fresh air or a built-in blower.

