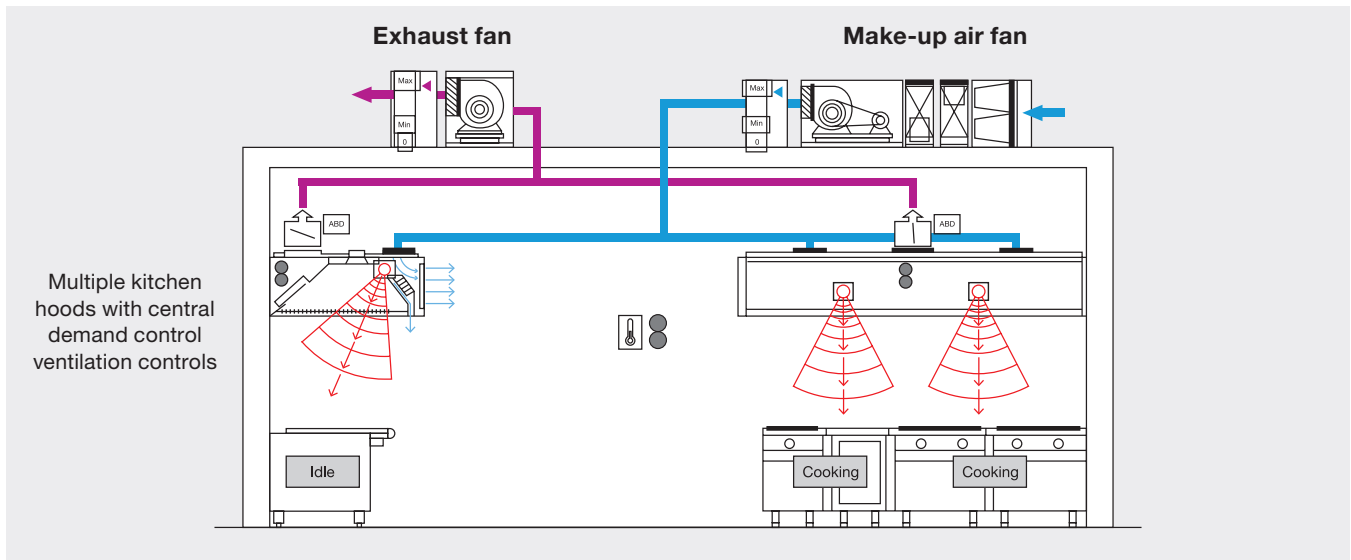


# Earn Rebates with our Business HVAC Program

## Kitchen Demand Control Ventilation (KDCV)



**Commercial kitchens are required to have exhaust hoods to remove heat and smoke. However, hoods left constantly running consume additional, unnecessary energy leading to higher operating costs. Install a qualifying Kitchen Demand Control Ventilation (KDCV) system and save up to 50% per year on exhaust hood energy while extending the life of your equipment.**

KDCV saves energy by controlling exhaust hood air flow and fan speed depending on the level of cooking activity. The sensors automatically adjust exhaust fan speeds based on increases or decreases in temperature as well as the amount of smoke present. KDCV is highly recommended and can be added to an existing exhaust fan or can be included with the installation of a new one.

### Qualifications

Each KDCV exhaust hood must be installed and operational to qualify for a rebate. To ensure all guidelines are met and determine the incentive amount, FPL needs the following information:

- » Kitchen exhaust hood submittal/cut-sheet (including air flow rate) and drawings showing KDCV installation locations
- » Kitchen exhaust hood performance data (including air flow rate)
- » Control sequences of the KDCV system

### Benefits

- » Lower energy use
- » Helps extend the life of your equipment
- » Keeps your work environment comfortable
- » Reduces noise

**For more information regarding our rebate program or to speak with one of our HVAC Program Specialists, please visit our website at [FPL.com](http://FPL.com).**