

# ecoAzur®

Demand Control Kitchen Ventilation

ETS NORD now offers kitchen hoods with an optional **EcoAzur® demand control ventilation system.**

*ECOAZUR® is an intelligent demand control ventilation system (DCKV) designed for professional kitchens. It adjusts airflow based on the intensity of cooking activity.*

## Key benefits of ECOAZUR

### Energy savings

Kitchen ventilation energy savings through optimized heating, cooling, and fan efficiency.

### Smart automation

Automatically adjusts ventilation levels according to cooking activity.

### Safety

Includes fire safety features.

### Certified quality

Complies with UL 710, UL 1978 NFPA 96, and CE standards.

### Improved indoor climate

Maintains optimal air exchange and ensures a comfortable working environment.

### Lower maintenance costs

The mechanical load and stress is reduced on the fans and motors.

## How the system works

ECOAZUR continuously monitors cooking activity using the following components:

### TEMPERATURE SENSORS

Detect temperature changes.

### REGULATING DAMPER

- ▶ Regulates exhaust airflow and expels polluted air from the kitchen.
- ▶ Controls the VAV (Variable Air Volume) supply dampers to maintain negative pressure in the kitchen.
- ▶ All exhaust modulating dampers feature 4-second fail-safe actuators.
- ▶ Supply air VAV dampers of the ventilation system are controlled via a 0-10V signal.
- ▶ Modbus or BACnet connectivity is offered through the System Controller.

### SMART SYSTEM CONTROLLER

Analyzes sensor data and optimizes fan operation in real time based on actual cooking activity. Modbus or BACnet connectivity to building automation system. Cloud based system offering performance dashboards and remote access.

### IRIS BLEU® SENSORS (BLUE LIGHTS)

Detect smoke and vapor levels.



## The system operates in four modes



### STANDBY MODE

Before cooking is detected, the dampers operate at a minimum opening of 5–20%.



### COOKING MODE

Depending on cooking activity, the dampers operate within a 40–100% opening range.



### PREPARATION MODE

To maintain minimal air exchange, the dampers remain at a 30% opening.



### COOLING MODE

After cooking ends, the dampers remain 30% open.



### FIRE SAFETY COMPLIANCE

ECOAZUR is connected to the automatic fire alarm system, which shuts down ventilation in the event of a fire hazard. This sequence can be adjusted depending on applicable requirements of local jurisdictions.

## Intellinox Cloud – cloud-based remote control

Thanks to cloud integration, the ECOAZUR kitchen ventilation system can be monitored and controlled remotely 24/7.

### INTELLINOX CLOUD FEATURES INCLUDE:



Real-time monitoring of ventilation performance (airflow, damper positions, energy use, system status)



Alerts and diagnostics for system efficiency



Remote ventilation control



Detailed logs from sensors



## Seamless Integration

ECOAZUR is compatible with Building Management Systems (BMS) via Modbus or BACnet and supports scalable zoning across multiple canopies or ventilation zones.

It can also be managed via a wall-mounted control panel offering features such as MAX Override, Auto mode and alarm notifications.

## Compatibility & Retrofit

ECOAZUR is compatible with most NORDcanopy hoods and can also be retrofitted to previously installed kitchen canopies. ECOAZUR works flawlessly in UV/OZ canopies, adding value without replacing the original system. EcoAzur suits best for kitchens with exhaust airflow rates exceeding 2.5m<sup>3</sup>.s<sup>-1</sup>.