

Rev-Low Keeps the Energy in the Kitchen!



Cross-section of Rev-Low showing patented adjustable baffles.

The Most Economical and Energy Efficient Ventilation System Available.

The Spring Air Rev-Low hood is a revolutionary idea in commercial kitchen ventilator design. With Rev-Low you save valuable heating and air conditioning dollars by minimizing and controlling the total exhaust air over individual appliances. A simple adjustment on the Rev-Low baffles controls the exhaust flow from 90 cfm/ft. to 450 cfm/ft. across the entire hood section.

The Rev-Low allows you to not only fine tune each section to whatever specific appliances you have under it now, but gives you total flexibility to add, subtract or replace them in the future, knowing you'll have the right exhaust volume to do the job.





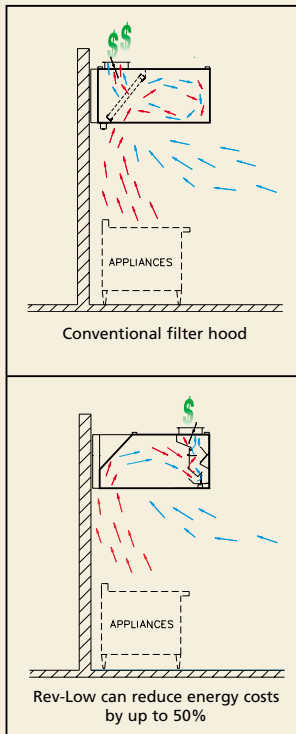
Spring Air will engineer the system that best suits your needs.

The Rev-Low hood design provides excellent grease extraction efficiency and is available with a variety of wash systems and fire dampers.

In larger commercial kitchens, multiple Rev-Low hoods can be connected to a single exhaust fan saving you additional overhead on installation and operating costs.

Spring Air will supply you with specifications, equipment drawings and operating costs for your commercial ventilation system that will meet all local and national codes, and of course your budget.

Want to know more? Call, fax or email us for information, literature or the name of a sales representative in your area.



Spring Air Systems Inc.
1388-C Cornwall Road
Oakville, Ontario, Canada L6J 7W5

Tel: (905) 338-2999

Fax: (905) 338-0179

www.springairsystems.com



Wash Water Ventilators

Dry Ventilators

Rev-Low

Filter Hoods

Surface Fire Suppression

Commercial Kitchen Exhaust Fans

Commercial Kitchen Supply Units

Kitchen Enviro Systems