

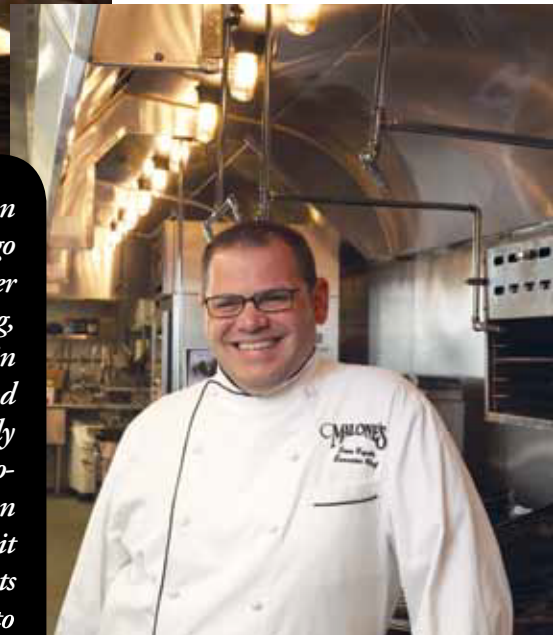
Malone's Restaurant: 49 ft. EcoArch Hood System



- The EcoArch controls are on the outside of the hood and easily accessed by kitchen staff. Some competitive hood systems locate controls up inside the hood making adjustments for climate changes, etc burdensome. (Optional feature)
- Heat sensors automatically turn on the exhaust fan when heat from a cooking operation is detected. The EcoArch heat sensors are clearly visible. Other hood systems put them in the exhaust collar making routine cleaning of sensors to remove grease much more difficult. (Optional feature)

"I've been a chef for ten years and this is my first experience with an EcoArch hood. It's a great system! It was installed about a year ago when the restaurant opened. With the EcoArch, everything is under the hood, from the equipment to the cooks. When you're cooking, flame-up, steam and smoke immediately roll up like a curtain away from the people and get captured. Pretty cool. In other hood models I've worked with, the smoke just hangs there, especially when the kitchen gets really busy. I also like the quietness of the EcoArch; it's definitely quieter than other hoods. When it's busy, we can hear each other talking. Another plus for the EcoArch is how easy it is to clean. Other hoods have exhaust vents in the back so smoke hits the back wall and there's a lot of grease buildup. Then you have to lean across fryers and burners with a broomstick to remove vents and filters. I'm glad those days are gone!"

Dave Cupolo, Executive Chef
Malone's Restaurant, Palomar Centre
Lexington, KY



EcoArchTM
ENERGY EFFICIENT VENTILATION SYSTEMS

