

Classes

- **October 4:** Make Up Air Ventilation
- **October 12:** Laboratory Fume Exhaust
- **October 13:** Motor Technology in the HVAC Industry
- **October 18:** Kitchen Ventilation Systems: Meeting Codes and Standards

Make-Up Air Ventilation

This course discusses make-up air systems used in commercial kitchens and industrial applications. Topics include heating and cooling technologies, energy reduction strategies, direct and indirect gas heating technology, controls, UL requirement for cooling in kitchens, demand-based ventilation for saving energy, processing make-up air, and building pressurization.

Laboratory Fume Exhaust

This course is aimed at familiarizing participants with the basics of laboratory ventilation and emphasizing the importance of codes and standards for laboratory design. AMCA's Induced Flow Ratings Seal will be explained along with a discussion on airflow measurement and controls.

Motor Technology in the HVAC Industry

This course examines new and existing motor technology in the HVAC industry. A comparison of traditional AC induction motors, permanent magnet (PM) and electronically commutated (EC) motor technology is presented. The interactive demonstration illustrates the controllability, energy efficiency, reliability and payback of using EC motors in single phase applications. The demonstration will also introduce you to additional systems and applications for variable fan flow based upon pressure, temperature, humidity, volatile organic compounds (VOC), and carbon dioxide space control.

Kitchen Ventilation Systems: Meeting Codes and Standards

Based on good kitchen design principles, this course focuses on products and concepts that promote energy efficient kitchen ventilation design. The value of demand ventilation (variable volume) systems and strategies regarding the application and selection of the right system configuration for various applications is discussed.