



**Hawaii Energy Incentive Worksheets**  
**Commercial Kitchen Demand Ventilation Controls**  
**Effective from October 1, 2011 and subject to availability of funds**  
 This Program is available for and funded by the Commercial and Industrial Electric Utility Customers of Hawaii, Lanai, Maui, Molokai and Oahu, and is administered under the direction of the  
 Hawaii Public Utilities Commission.

Utility Account Holder Name: \_\_\_\_\_ Application Number: \_\_\_\_\_  
 Project / Building Name: \_\_\_\_\_ Installation Location: \_\_\_\_\_

Days per Week	Hours M-Fri	Hrs Sat & Sun	Restaurant Square Feet	Total Building Floors / Floors # of Kitchen

**Kitchen Exhaust Hood Information:**

Exhaust Fan Motor Horsepower	Service Factor	Design Exhaust cfm for the Hood	Approximate Hood Age	Type of Hood (Wall Canopy, Single/Double)	Length	Width	Height

**Makeup Air Unit Information (MAU):**

MAU Fan motor Horsepower	MAU Service Factor	MAU Cooled Air (A/C, Evaporative, Other-Specify)	MAU Heated Air (Electric, Gas, Other-Specify)	Duct Thermostat ORIGINAL Setting (F°) High/Low	Duct Thermostat NEW Setting (F°) High/Low	Additional Comments and Notes:

**Food Service Equipment Under Hood (Fryer, Griddle, Range, Etc.):**

Description	Electric / Gas	Description	Electric / Gas

**Incentive Calculation:**

Manufacturer	Model Number	Number of Fans (a)	Horsepower (b)	Incentive per Horsepower (c)	Total Incentive

[ # of fans (a) x Horsepower (b) x Incentive / HP (c) = Total Incentive ]

<b>Total Incentive Requested</b>	
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## Commercial Kitchen Demand Ventilation Controls Requirements:

To qualify for a Hawaii Energy Commercial Kitchen Demand Ventilation Controls Rebate, the following conditions must be met:

1. The control system must be used in conjunction with variable speed fan motor controls.
2. All motors must meet NEMA Premium Efficiency standards and be UL® Approved
3. Temperature and optical sensors must have the ability to sense and ramp up or down the ventilation rate based on the presence of temperature, smoke or steam from cooking activity
4. Temperature and Infrared cooking sensors must have the ability to measure temperature at the cooking surface to ramp ventilation up or down based on when cooking starts
5. Hawaii Energy Incentive Worksheet must be submitted with rebate application

Company Name	Brand Name	Installation Type	Incentive
Captive Air	Energy Management System for Kitchen	Existing Hood Retrofit	\$300 per HP
Captive Air	Energy Management System for Kitchen	New Hood	\$300 per HP
Halton Company	M.A.R.V.E.L.	Existing Hood Retrofit	\$300 per HP
Halton Company	M.A.R.V.E.L.	New Hood	\$300 per HP
Melink	Intelli-Hood	Existing Hood Retrofit	\$300 per HP
Melink	Intelli-Hood	New Hood	\$300 per HP

Increased ventilation efficiency can help lower your energy costs!

Traditional ventilation systems operate at one speed regardless of how hard the appliances are working.

Demand Control Kitchen Ventilation systems respond to variations in stove use, allowing the two-speed or variable speed fans to regulate exhaust and makeup airflow as necessary. Therefore, when stoves are off or only a few burners are in use, the exhaust fans work at lower speeds and use less energy. By reducing the exhaust and make-up fan speed during idle times, Demand Control Kitchen Ventilation system can typically save from \$1,500 to \$7,500 in energy costs per hood per year.