



Designation: **F2976 – 12 F2976 – 13**

# Standard Practice for Determining the Field Performance of Commercial Kitchen Demand Control Ventilation Systems<sup>1</sup>

This standard is issued under the fixed designation F2976; the number immediately following the designation indicates the year of original adoption or, in the case of revision, the year of last revision. A number in parentheses indicates the year of last reapproval. A superscript epsilon ( $\epsilon$ ) indicates an editorial change since the last revision or reapproval.

## 1. Scope

1.1 This Standard Practice determines the energy savings potential of Commercial Kitchen Demand Control Ventilation (CKDCV) systems by outlining a procedure to measure system performance.

1.1.1 Fan energy savings potential of a Commercial Kitchen Demand Control Ventilation system will be determined.

1.1.2 Thermal energy savings potential of a Commercial Kitchen Demand Control Ventilation system will be determined.

1.2 This Standard Practice applies to commercial kitchen exhaust and supply demand control ventilation system in the following foodservice establishments: Casino hotel foodservice facilities, commercial cafeterias, full service restaurant, hotel foodservice facility, quick service restaurant, school cafeteria, supermarket, health care foodservice facility. See **Appendix X1** for descriptions of facilities.

1.3 This CKDCV field test protocol does not apply to other demand control ventilation applications such as building heating, ventilation, and air-conditioning (HVAC) applications or laboratory applications.

1.4 *Units*—The values stated in inch-pound units are to be regarded as standard. The values given in parentheses are mathematical conversions to SI units that are provided for information only and are not considered standard.

1.5 *This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.*

## 2. Referenced Documents

2.1 *ASTM Standards:*<sup>2</sup>

**F2975 Test Method for Measuring the Field Performance of Commercial Kitchen Ventilation Systems**

2.2 *Other Standards:*

**Standard 154 Ventilation of Cooking Processes**<sup>3</sup>

## 3. Terminology

3.1 *Definitions:*

3.1.1 *capture and containment (C&C)*—the ability of the hood to capture and contain grease laden cooking vapors, convective heat and other products of cooking processes. Hood capture refers to the products getting into the hood reservoir from the area under the hood, while containment refers to these products staying in the hood reservoir and not spilling out into the space adjacent to the hood.

3.1.2 *commercial kitchen ventilation system (CKV system)*—hoods, fans, make up air units, and other specialized equipment that comprise the system for ventilating a commercial kitchen.

3.1.3 *commercial kitchen exhaust demand control ventilation system (CKDCV system)*—a control system that varies the amount of airflow a kitchen ventilation system exhausts and makes up based on the cooking load.

<sup>1</sup> This test method practice is under the jurisdiction of ASTM Committee F26 on Food Service Equipment and is the direct responsibility of Subcommittee F26.07 on Commercial Kitchen Ventilation.

Current edition approved Oct. 1, 2012; June 1, 2013. Published December 2012; July 2013. Originally approved in 2012. Last previous edition approved in 2012 as F2976 – 12. DOI: 10.1520/F2976-12, 10.1520/F2976-13.

<sup>2</sup> For referenced ASTM standards, visit the ASTM website, www.astm.org, or contact ASTM Customer Service at service@astm.org. For *Annual Book of ASTM Standards* volume information, refer to the standard's Document Summary page on the ASTM website.

<sup>3</sup> Available from American Society of Heating, Refrigerating, and Air-Conditioning Engineers, Inc. (ASHRAE), 1791 Tullie Circle, NE, Atlanta, GA 30329, http://www.ashrae.org, available from

3.1.4 *duty rating*—categories of cooking equipment based on the strength of the thermal plume and the quantity of grease, smoke, heat, water vapor, and combustion products produced. Categories include light duty, medium duty, heavy duty, and extra heavy duty.

3.1.5 *engineered hood*—a hood that has been engineered to facilitate the flow of exhaust air such that it may be exempt from International and Uniform Mechanical code-specified exhaust rates if listed to UL 710.

3.1.6 *make up air (MUA)*—outside air brought into a building to replace exhausted air.

3.1.7 *make up air unit (MAU)*—the equipment that brings make up air into a building.

3.1.8 *non-engineered hood*—a hood that has not been listed to UL 710 and therefore must meet Model Code-specified exhaust rates per local jurisdictions.

3.1.9 *Type I exhaust hood*—a kitchen exhaust hood designed for removing grease and smoke, including gaseous, liquid, and solid contaminants produced by the cooking process and products of combustion. Typically used to cover equipment such as ranges, fryers, griddles, broilers or other equipment producing smoke or grease laden air.

3.1.10 *Type II exhaust hood*—a kitchen exhaust hood designed for removing heat and condensate. Typically used to cover equipment such as dishwashers, steam tables, ovens, steamers, and kettles if they do not produce smoke or grease laden vapor.

3.1.11 *variable frequency drive (VFD)*—a system for controlling the rotational speed of an alternating current (AC) electric motor by controlling the frequency of the electrical power supplied to the motor.

3.1.12 *hood styles:*

3.1.12.1 *backshelf, proximity or low profile*—a hood that is usually closed on three sides and low to the appliances. The front edge of the hood does not overhang the appliances, but is set back.

3.1.12.2 *eyebrow*—a hood mounted directly to a piece of cooking equipment.

3.1.12.3 *double island canopy*—a hood that covers cooking equipment that is in a back to back configuration.

3.1.12.4 *recirculating hood*—a hood that does not require venting or ducting to outside of the building.

3.1.12.5 *single island canopy*—a hood that covers cooking equipment in a single island configuration.

3.1.12.6 *wall mounted canopy*—a hood that covers cooking equipment located against a wall.

3.1.13 *make up air configurations:*

3.1.13.1 *air curtain supply*—make up air is introduced into the kitchen vertically through an integrated hood plenum along the front edge of the hood creating a vertical air curtain between the cooking area and the rest of the kitchen.

3.1.13.2 *backwall supply*—make up air is introduced into the kitchen vertically through an integrated hood plenum along the back edge of the hood that discharges down behind the cooking equipment.

3.1.13.3 *front face supply*—make up air is introduced into the kitchen horizontally through an integrated hood plenum along the front end of the hood such that air is blown perpendicularly from the hood into the kitchen.

3.1.13.4 *transfer air no dedicated makeup air supply*—no makeup air is provided. Exhaust air is replaced by building supply air to maintain balance.

3.1.13.5 *perforated perimeter supply*—make up air is introduced into the kitchen through a plenum in front and along the sides of the hood and dispersed vertically through a perforated air diffuser.

3.1.13.6 *short circuit supply*—make up air is introduced directly into the hood through an integrated hood plenum along the front of the hood.

#### 4. Summary of Practice

4.1 The field evaluation includes three basic steps: 1) Baseline evaluation, 2) System retrofit or adjustment, 3) New system evaluation. The Standard Practice first addresses fan energy determination pre and post system retrofit or new system (section 6.2), then as they relate to heating and cooling energy determination (section 6.3).

#### 5. Significance and Use

5.1 *Fan Energy*—This standard practice determines the fan energy requirements for a constant speed and demand controlled kitchen ventilation system and estimates the savings. It can be used to compare systems' fan savings potential.

5.2 *Heating and Cooling Energy*—This standard practice determines the heating and cooling energy requirements for a constant speed and demand controlled kitchen ventilation system and estimates the savings. It can be used to compare systems' heating and cooling savings potential.

#### 6. Procedure

6.1 *Test Equipment:*

6.1.1 *Fan Energy Test Equipment:*

6.1.1.1 *Current Transformer*—Current transformers should be selected with an input range corresponding to the maximum amperage of each fan motor and must have an accuracy of  $\pm 1\%$  or better at 10% to 130% of rated current.

6.1.1.2 *Power Meter*—Power meters (or energy loggers) must have an accuracy within  $\pm 1\%$  of reading, recording either average power or cumulative energy per logged interval. Secondary power meters to verify data quality must measure true root mean square (RMS).

6.1.2 *Heating and Cooling Energy Test Equipment:*

6.1.2.1 *Analog Input Signal Logger*—Analog input loggers must be capable of measuring the VFD output frequency reference signal, e.g., 0–10V or 4–20ma.

6.1.2.2 Additional airflow measurement equipment may be required. Specific requirements will depend on the methodology used. Accuracy requirements are specified in ASTM **F2975**.

6.2 *Test Method for Fan Energy Consumption and Savings:*

6.2.1 *Baseline Evaluation:*

6.2.1.1 Gather site information: facility name, address, and contact information, facility market segment, operating hours per day, operating hours per year, shutdown schedules and major maintenance.

6.2.1.2 Gather information on CKV system configuration: existing CKV system control strategy, hood style(s), hood filter type(s), MUA configuration and, if dedicated MUA unit and tempered, MUA unit set points, HVAC system set points, number of hoods, length, depth & height of (each) hood, and distance of hood above the floor.

6.2.1.3 Gather information on the equipment under (each) hood including, at a minimum, a digital photo of the cook line and a list of the equipment types (e.g., fryer, convection oven, steamer, etc.). Optional information may include the duty rating of equipment under hood(s), description of cooking process (made to order, batch) including typical loading per ASTM method if applicable, types of food cooked on equipment under (each) hood, appliance input fuels, hot water temperature, and any other information that may be pertinent to the performance of the CKV and DCV system.

6.2.1.4 Gather exhaust and supply fan motor nameplate data for each fan motor: manufacturer, model number, phase, voltage, current, speed, rated HP, nominal efficiency.

6.2.1.5 Gather VFD information, if applicable: manufacturer, model number, rated HP.

6.2.1.6 Gather design information for exhaust and supply airflow rates and motor speeds if available.

6.2.1.7 Verify CKV system capture and containment.

(1) A hood performance test shall be conducted with all appliances under the hood at operating temperatures, with all sources of outdoor air providing makeup air for the hood operating and with all sources of recirculated air providing conditioning for the space in which the hood is located operating.

(2) Capture and containment shall be verified visually by observing smoke or steam produced by actual cooking operation and/or by visually seeding the thermal plume using devices such as smoke candles or smoke puffers. Smoke bombs shall not be used (note: smoke bombs typically create a large volume of effluent from a point source and do not necessarily confirm whether the cooking effluent is being captured). For some appliances (e.g., broilers, griddles, fryers), actual cooking at the normal production rate is a reliable method of generating smoke. Other appliances that typically generate hot moist air without smoke (e.g., ovens, steamers) need seeding of the thermal plume with artificial smoke to verify capture and containment.

6.2.1.8 Monitor fan energy use of ~~existing~~DCV system.

(1) For sites without a previously installed DCV system:

(a) Install electrical meters/loggers on each exhaust and supply fan electrical motor circuit at the breaker panel or within the VFD enclosure (input side of the VFD).

(b) Monitor electrical usage of the corresponding fan motor(s) for ~~two weeks~~, 14 consecutive days. Average power (kW), cumulative energy (kWh) and power factor shall be logged at intervals no greater than 5 minutes.min. Instantaneous power (kW) and cumulative energy (kWh) shall be sampled at a minimum of once every 1 minute.min and averaged and logged at intervals no greater than 5 minutes.min.

(2) For sites in which a DCV system is already installed:

(a) Install electrical meters/loggers on each exhaust and supply fan electrical motor circuit at the breaker panel or within the VFD enclosure (input side of the VFD).

(b) Use the keypad or switched bypass to override the DCV system.

(c) ~~Take a one-time measurement of fan power (kW)~~ Monitor electrical usage of the corresponding fan motor(s) for 14 consecutive days. Average power (kW), cumulative energy (kWh), and power factor with the system at full power. The fan motor must have reached and remain at a steady state condition at the peak exhaust rate for the entire duration of the monitoring. Ramp up and ramp down from variable speed conditions must not be included in the monitoring period. shall be logged at intervals no greater than 5 min. Instantaneous power (kW) and cumulative energy (kWh) shall be sampled at a minimum of once every 1 min and averaged and logged at intervals no greater than 5 min.

6.2.2 *System Retrofit or Adjustment:*