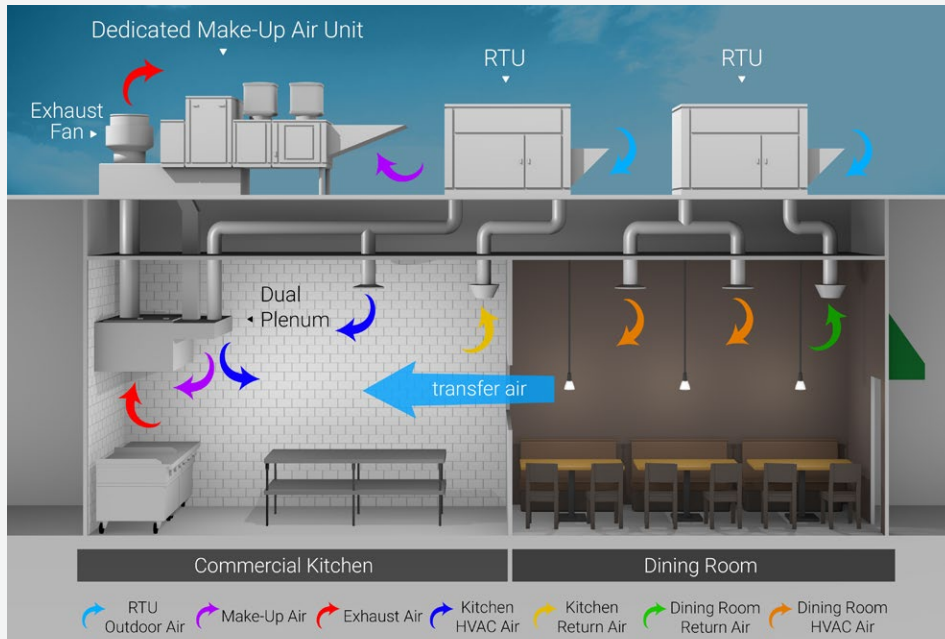


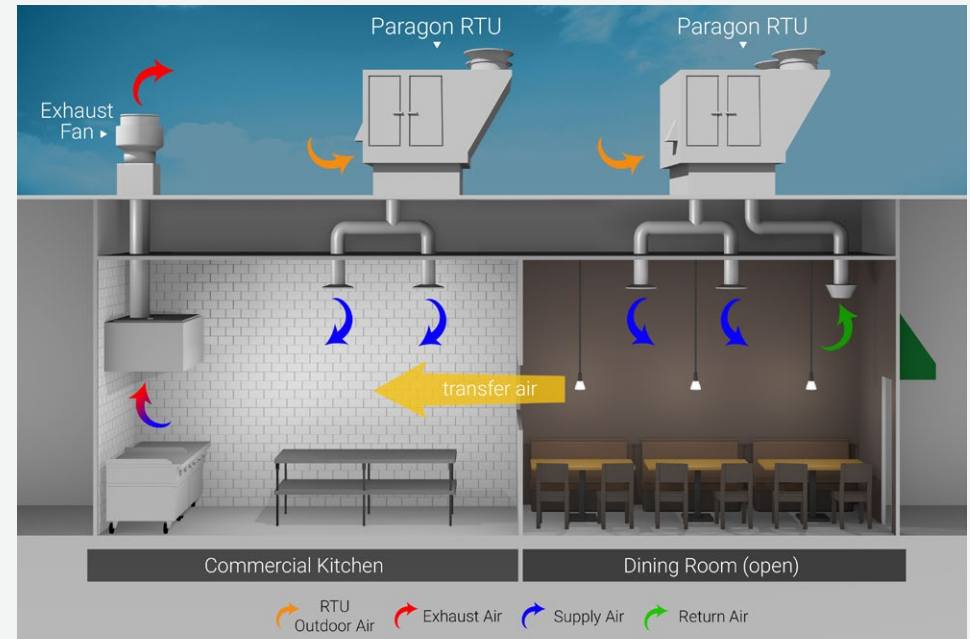
TRADITIONAL KITCHEN VENTILATION APPROACH



Challenges with Traditional Kitchen Ventilation Approach

- ✗ Comfort and humidity control: RTU staged cooling, economizers, challenging humidity control via outdoor air through RTU
- ✗ Indoor air quality and pressure challenges: As RTU's cycle on and off, outdoor air is intermittently provided to the space
- ✗ Negative building pressure
- ✗ Turbulent airflows in the kitchen
- ✗ Returns fighting with the hood
- ✗ Multiple suppliers, poor interlocking of equipment
- ✗ Costly, reoccurring expenses of building management system
- ✗ High installation costs

FRESH AIR RESTAURANT SYSTEM



Solution: Paragon Rooftop Unit (RTU) Integrated Ventilation Approach

- ✓ Completely modulating system allows for greater efficiency
- ✓ Precise temperature and humidity control maximizes comfort
- ✓ Consistent outdoor air introduction with cross draft flow optimizes indoor air quality vs. cycling RTUs
- ✓ No return ductwork in kitchen results in lower exhaust rates and installation savings
- ✓ Positive building pressure
- ✓ Laminar kitchen airflow allows for lowest exhaust rates, maximizing savings
- ✓ Complete building integration through one manufacturer
- ✓ Complimentary 24/7 monitoring and control via CASLink building management system
- ✓ Sustainable solution designed to last up to 25 years
- ✓ Standard 5 year warranty, 10 year warranty included with a Preventative Maintenance contract
- ✓ Rapid lead times
- ✓ Reduced footprint, roof penetrations, and installation costs
- ✓ Certified Indoor Air Quality by CaptiveAire notifying occupants that they are breathing in fresh, clean air