MODEL DCA
DEMAND CONTROL AUTOSTART
WITH SMART READ AND REACT TECHNOLOGY

GENERAL SPECIFICATIONS AND DESCRIPTION
Furnish Gaylord Demand Control Autostart Fan/Equipment interlock model “DCA” as shown on plans and in accordance with the following specifications:

DEMAND CONTROL AUTOSTART DESCRIPTION: The purpose of the DCA system is to reduce kitchen operational and utility costs by conserving energy through the reduction of exhaust and makeup air for the commercial kitchen ventilation (CKV) system. The system features a hood mounted controller and canopy mounted resistance temperature detectors (RTDs).

DEMAND CONTROL AUTOSTART (DCA) SYSTEM:
Each Demand Control Autostart Fan/Equipment Interlock shall include:
• RTD based Fan/Equipment Interlock complying with IMC 507.2.1.1
• Multiple canopy mounted Resistance Temperature Detectors (RTDs)
• Gaylord upgradable DCV processor providing 2-10 VDC, 4-20mA analog exhaust fan speed outputs
• Programmable RTD activation temperature set points, exhaust fan shutdown timer, and ambient temperature reference.
• Factory set for a 90°F activation.
• Provided standard with 120VAC fan activation signal

Each DCA System Control shall EXCLUDE:
• Wiring connections and installation.
• Plans and permits.
• Variable frequency drives (Contact Gaylord for Details).
• Post installation DCV controller (Contact Gaylord for Details).

Post Installation Needed to Upgrade to DCKV System:
Each Hood section equipped with DCA Series control is capable of being field upgraded to provide demand control kitchen ventilation (DCKV). System upgrades are available through Gaylord’s DCV-R Certified Service Agents listed on www.gaylordventilation.com.

DCKV upgrades shall require:
• Wall-mounted DCV Controller
• Properly sized variable frequency drives

GENERAL NOTES:
1. Gaylord Operations and Maintenance Manuals (O&Ms) are available online at www.gaylordventilation.com.

ACCEPTANCE & APPROVALS: Where installed each DCA controller shall comply with UL 873, CSA C22.2#24, UL 508, and be compliant with UL 710 and ULC S646 as a recognized component when installed on a listed commercial kitchen exhaust hood.