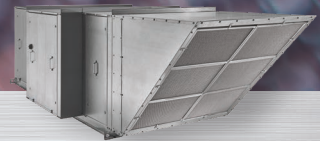




AIR HANDLING UNITS, FANS & ACCESSORIES

PULL BAD AIR OUT. BRING FRESH AIR IN.
IT'S ALL ABOUT BALANCE.

KEES offers a broad range of ventilation solutions to create a healthy and comfortable environment for a building's occupants. Our air handling units and supply fans provide filtered clean air and our exhaust fans remove stale or contaminated air. They are designed for easy service with multiple access panels and components that are comfortably spaced apart. High-efficiency motors, up to 100% thermally efficient heaters, and variable volume controls help you save valuable energy.



**AIR HANDLING
UNITS**



SUPPLY FANS



EXHAUST FANS

AIR HANDLING UNITS, FANS & ACCESSORIES

QUALITY CONSTRUCTION FROM THE INSIDE OUT.

- Durable, high-performance motors, fans, dampers and electronic controls.
- 100% thermally efficient heaters available for maximum energy conservation.
- Customize with electronic controls including interfaces for building management systems.
- Easy servicing with removable panels on both sides on every section, generous spacing between components, numbered terminal strips and wiring raceways.
- Stainless steel construction available for harsh operating environments.
- Full line of accessories enables customized solutions.



KEES make-up air units, fans and accessories can be packaged with our kitchen or industrial hoods to create a fully integrated ventilation solution.

CONSTRUCTION OPTIONS

HOUSINGS & FINISHES

- Galvanized steel housing
- 304 stainless steel housing
- Mill
- Painted—standard and custom colors

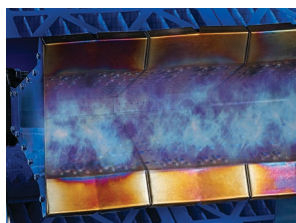
OTHER

- FC DWDI blowers
- 304 stainless steel or aluminum blowers available
- ODP, TEFC or severe duty motors

FILTERS

- Aluminum mesh
- Fiberglass
- Pleated
- High-efficiency

AIR HANDLING UNITS (UP TO 30,000 CFM)

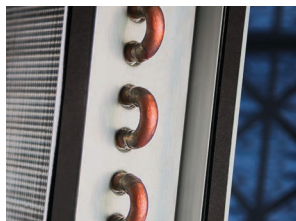


HEATING OPTIONS

- Direct-fired heat
- Indirect-fired heat
- Electric heat
- Hot water or steam coils
- Untempered

CONFIGURATIONS

- Down, end or top discharge
- Horizontal or vertical
- Indoor or outdoor
- Single- or double-wall construction



COOLING OPTIONS

- Dx cooling coil
- Chilled-water coil
- Evaporative cooling

CONTROLS

- Damper: 100% OA or OA/RA mixing
- Temperature: Discharge or space
- Air Flow: Constant or variable volume
- IAQ sensors: CO, NO₂ or CO₂
- Building pressure controller
- BACnet I/O controller
- Remote control panel



SUPREME CUISINE FOODS, in Montgomery City, Missouri, produces premium braised meats and sauces. Its production facility needed a complete ventilation solution to remove excessive humidity and bring in fresh air. Collaborating closely to devise a custom solution, KEES suggested proper hood sizes and exhaust and make-up air volumes for optimal indoor air quality. The integrated solution we provided included large kitchen hoods, make-up air units and exhaust fans.

OTHER SATISFIED CUSTOMERS

The Art Institute of Seattle **Ramada Hotels**

LaGuardia International Airport **Rockwell City Wastewater Treatment Plant**

Milwaukee Bucks Training Center **United States Steel Corporation**

Pine River Cheese Plant **John Deere**

SUPPLY FANS

- Up to 40,000 CFM
- Hooded or louvered housing
- Down discharge or end discharge
- Filter, blower and motor options as listed above

EXHAUST FANS

- Up to 20,000 CFM
- Upblast or sidewall mounted
- KEES partners with leading exhaust fan manufacturers to deliver a solution matched to your unique application

OTHER ACCESSORY PRODUCTS

- Roof curbs and support rails
- Support stands
- Pipe portals



BENDING METAL • SCULPTING AIR

RELATED SOLUTIONS | KITCHEN HOODS | INDUSTRIAL HOODS | ROOF & WEATHER HOODS | DROP BOX DIFFUSERS

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