

## Learn Essential Information About Kitchen Ventilation

**Title:** Kitchen Ventilation Systems Webinar

**Date and Time:** Thursday, July 16, 2009 from 4p to 5p EDT

### Summary:

The design, installation, performance, safety and maintenance of commercial kitchen ventilation systems is complex, as engineers and designers look for sustainable designs to deliver robust system performance, energy efficiency, and integration with overall building HVAC systems. The presentation will include discussion of the impact and practical application of recent industry laboratory research, testing and standards development for CKV system design.

### Speaker: Mike Morgan

Mike Morgan has seventeen years of experience in the foodservice equipment industry, primarily with Sales, Marketing and Product Management of Commercial Kitchen Ventilation Systems. Mike holds a Bachelor's Degree in Industrial Engineering from Trenton State College. Prior to joining CaptiveAire, Mike was involved with product development and marketing of a new multi-stage grease filtration technology for kitchen hoods. He is an active member of ASHRAE TC 5.10, Technical Committee for commercial kitchen ventilation systems, and is involved with the latest industry research, laboratory testing, and standards development.

### To Register for the Webinar:

Reserve your webinar seat at:

<https://www1.gotomeeting.com/register/779479200>

After registering at the above link, a confirmation email containing information about joining the webinar will be sent to your email address. If you have questions, then please email [seminar@captiveaire.com](mailto:seminar@captiveaire.com).

### System Requirements

PC-based attendees required: Windows® 2000, XP Home, XP Pro, 2003 Server, Vista  
Macintosh®-based attendees required: Mac OS X 10.4 (Tiger®) or newer