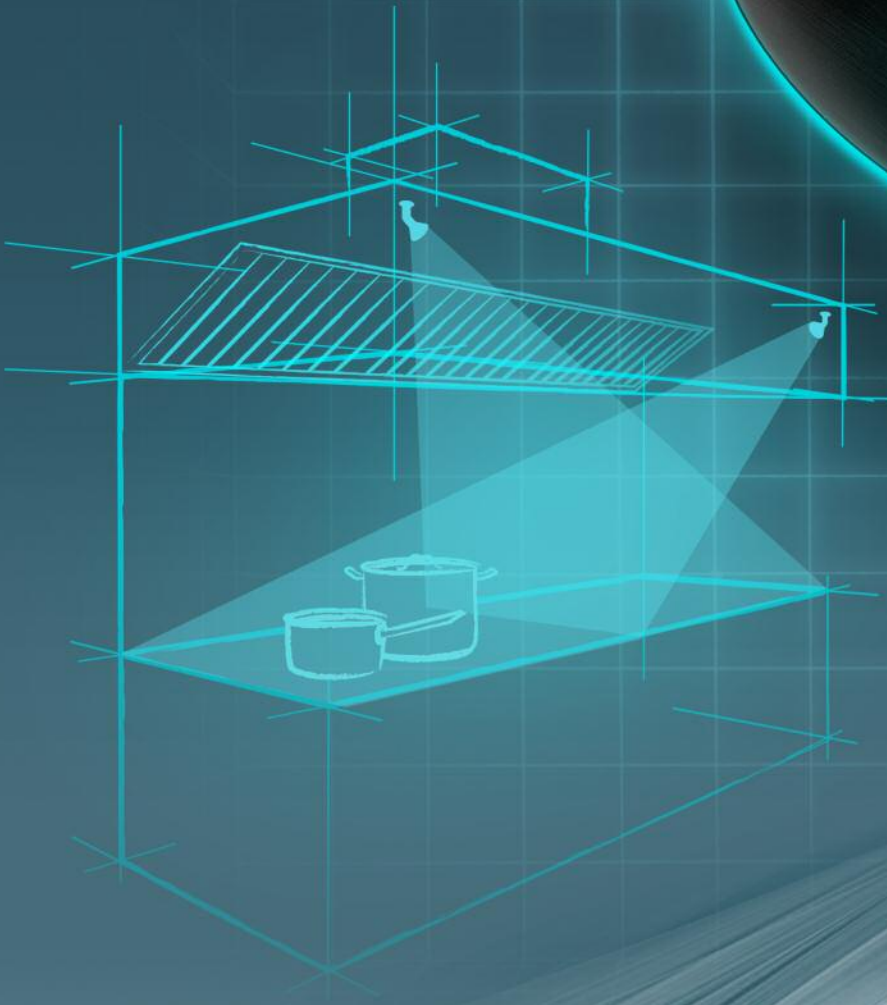


D-tech

Join the D-tech Revolution

It's not easy to stay on top of everything that goes on in a busy kitchen, but **D-tech** can help you ensure rapid, efficient ventilation management. Its motion-sensing radar detects the slightest fluctuation anywhere on the cooking surface, and it immediately adjusts the ventilation rate accordingly. This keeps the hood's exhaust flow to a minimum while avoiding the risk of smoke accumulation.



By detecting movement under the hood, **D-tech** is able to slow down or speed up ventilation at the appropriate time whenever needed, leading to considerable savings in energy... and money. With the improvements it delivers in airflow, speed, efficiency and cost, it's no wonder more and more people are converting to **D-tech**. Join the revolution by choosing **D-tech** for your kitchen.