

SKY-IND.COM

AFFORDABLE - RELIABLE - PROFESSIONAL
CERTIFIED TEST AND BALANCE TECHNICIANS

With the professional certified technicians on our team we will address all of your mechanical efficiency needs. Using only the most advanced test and diagnostic tools, we can identify performance issues and resolve them bringing more dollars to your bottom line.

SKY INDUSTRIAL SOLUTIONS
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**WE USE EVERGREEN
TELEMETRY THE MOST
ADVANCED WIRELESS
LABORATORY CALIBRATED
INSTRUMENTS ON THE
MARKET**

AIR BALANCING IS THE FIELD OF ENERGY EFFICIENCY AND MAXIMUM COST SAVINGS

When you choose to have your business professionally balanced you are choosing the fastest route to lower energy cost, peak equipment performance, greater indoor air quality, and more profit for your bottom line through a significant reduction of Kilowatt hour consumption.

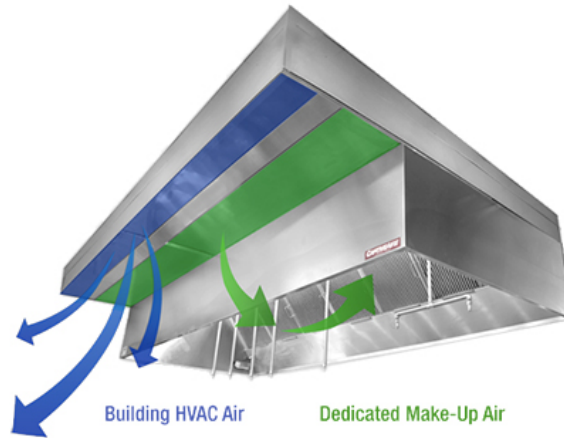


- **AIR BALANCING "IS"**
- **ENERGY SAVINGS**
- **HIGHER PROFITS**
- **YOUR EQUIPMENT CALIBRATED FOR YOUR PRECISE APPLICATIONS.**
- **REQUIRED BY MOST MUNICIPALITIES FOR CERTIFICATE OF OCCUPANCY.**

COMMERCIAL BUILDINGS AND OFFICE SPACE.

“COMFORT BALANCING” FOR YOUR MOST VALUABLE ASSETS; CUSTOMERS AND EMPLOYEES.

Today's requirements for indoor air comfort and quality are more demanding than ever, with stricter building codes being introduced regularly. By choosing to use a Certified Test and Balance provider you are taking a great step forward toward greater employee satisfaction and customer comfort with the added bonus of major savings in energy cost and extended equipment life, by reducing the work load on your mechanical systems.



Kitchen hoods may not look like complicated and finely balanced pieces of kitchen equipment, but they are truly sophisticated machines which require highly experienced Test and Balance technicians to adjust them to their peak performance! We can bring that expertise to you.



HOOD PERFORMANCE AND PROPER APPLICATION

Did you know kitchen hoods are design to be customized to your specific kitchen needs? We are specialist at individualized applications tailored to your kitchen.



WHY ARE MY RESTAURANT DOORS SO HARD TO OPEN?

Make-up air and outside air commonly are causes for difficult to open doors. We balance pressures for easy ingress and egress



HOT AND COLD SPOTS IN DINING?

Proper air outlet adjustment will eliminate these common complaints and your customers can enjoy their experience.

RESTAURANTS

HOOD EXHAUST, MAKE-UP AIR, SMOKE CAPTURE ISSUES AND DINING SPACES

100% smoke capture for any hood is the requirement not only of the restaurant owner but also that of the city code. We offer comprehensive troubleshooting of hood performance of any manufacturer and will have your hood performing 100% issues such as belt tension, belt wear and incorrect pulley design are common, also unauthorized altering of the digital parameters can contribute to smoke issues. We will inspect, document, test, adjust and balance your exhaust systems and provide you with video of on-site smoke capture testing, letting you rest at ease knowing your kitchen is performing to the highest standards and maximal energy efficiency, saving you money and eliminating the stress that comes with equipment underperformance.

- WEEKENDS or EVENINGS Always available at no additional cost. We will work around your schedule to keep your business functioning at peak performance!
- Our Technicians and Nationally Certified and we provide Certified Balance Reports within 24 hours of the completion of the project.



Maximum Roof Top efficiency and energy performance that benefits your bottom line.



Meticulous documentation of system components, parameters, pressures, and speed settings.



Test Adjust and Balance of Rooftop Units and all supply ducts in the interior of the work space.



Comprehensive digital reporting Certified to meet municipality standards delivered within 72 business hours.