

North Shore Country Club

Finding Ways To Cut Energy Costs



North Shore Country Club underwent a massive expansion & renovation, resulting in 4,000 sq. ft. of additional kitchen space. That's when the club decided to implement new kitchen technologies, including the hood controls.



The sheer size of their kitchen operations (note the four exhaust fans in center and make-up air unit at top right) made the club a perfect candidate for the Intelli-Hood controls.



This graph shows actual fan speeds logged last December. This illustrates how the hood controls adjust speed based on actual cooking loads, so the fans no longer have to run at 100% capacity all day.

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Concept

Install variable-speed hood ventilation controls that automatically monitor & adjust exhaust & make-up air fan speed during idle cooking periods in North Shore's kitchen.



Description

The club researched the Melink Intelli-Hood ventilation controls during the hood design phase of their kitchen expansion & remodeling project. These controls have reduced the average fan speed by nearly 50% and provided measurable energy savings.



These "smart" controls were installed in the club's kitchen hoods to monitor & adjust fan speed.

Results

- Annual energy savings of \$5,177
- Return on investment of 1.9 years
- Improved kitchen comfort & noise levels
- Improved fire safety conditions



In addition to energy savings, the kitchen staff at North Shore now works in a less noisy and more comfortable kitchen, since the hood fans rarely have to "crank up" to full speed.