Intelli-Hood®
Melink Corporation

Culinary Training Center

Intelli-Hood® demand control kitchen ventilation is installed into the kitchen hoods at Crown College's Culinarium in Melbourne, Australia.

ENERGY (kWh) SAVINGS / YEAR
123,837 kWh
81% reduction

UTILITY SAVINGS / YEAR
$23,422 AUD
1.9 Year ROI

CO_2 SAVINGS
165,941 lbs

AVG FAN SPEED
38%

For more information, visit
INTELLIHOOD.COM
ECOCANOPY.COM.AU

Context:

Crown College is the training provider for one of Australia's largest tourism employers, the Crown Melbourne Casino Resort. The college is known for its Culinarium, a training facility featuring several full kitchens that operate 24/7, 365 days per year. To address the ventilation system in the Culinariam's Level 6 Kitchen and to help control operating costs, the college decided to retrofit the existing design with a demand control kitchen ventilation system to self-modulate according to cooking conditions. Thus, an ENERGY STAR-rated Ecosense Ecocanopy, featuring kitchen hood controls by Melink Corporation, was installed in the training kitchen.

Result:

With the implementation of Intelli-Hood into the kitchen hoods in the Level 6 Kitchen, Crown College was able to reduce its fan speed from 100% all the time to an average of 38%. Before Ecosense and Intelli-Hood, it cost $28,912 (AUD) yearly to operate the kitchen; this was reduced to $5,490. The system will pay for itself in about two years. With this improvement, the college was not only able reduce its immediate energy consumption but is able to use the technology to continually monitor usage and adjust as necessary.