



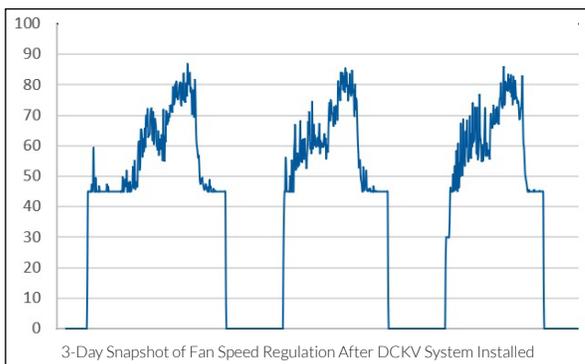
Intelli-Hood® demand control kitchen ventilation is installed into the kitchen hoods of Benny & Co. restaurants in Quebec and Ontario.

**Context:**

Benny & Co. is a large, family-run restaurant chain based in Canada. Its specialty is roasted chicken, and its rotisserie ovens operate an average of 15 hours per day, 365 days per year. To address ventilation concerns and to help control operating costs, the chain decided to outfit its newly constructed locations with demand control kitchen ventilation (DCKV) systems that self-modulate according to cooking conditions. Thus, ENERGY STAR-rated VariVent™ DCKV systems featuring Intelli-Hood® kitchen hood controls by Melink Corporation, have been installed at 22 sites by Melink’s Canadian distributor/OEM partner ProVent HCE.

**Result:**

Based on data collected from 19 sites, Benny & Co. reduced its average kitchen’s running fan speed from 100% to 60% with the implementation of Intelli-Hood. Before the DCKV installation, it cost \$14,585 (CAD) yearly to operate a kitchen; this was cut nearly in half to \$7,486. Each site’s system will pay for itself in just 1.7



years. With this system, Benny & Co. is not only able to reduce its immediate energy consumption but is able to use the technology to continually monitor usage and adjust as necessary.

**Average Site Savings**

*(Based on data from 19 sites)*

**ENERGY (kWh) SAVINGS / YEAR**  
123,837 kWh  
49% reduction

**UTILITY SAVINGS / YEAR**  
\$7,099 CAD  
1.7 Year ROI

**CO2 SAVINGS**  
37,586 lbs

**AVG FAN SPEED**  
60%

For more information, visit  
**INTELLIHOOD.COM**  
**PROVENTHCE.COM**