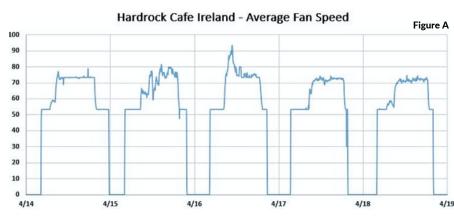


Overview

Hard Rock Hotel is a well-known hotel located the tourist district of Dublin, Ireland. This facility was a new construction that proactively sought to reduce their energy usage. With long operating hours in the kitchen, they decided to implement Intelli-Hood in their hotel's commercial kitchen. Intelli-Hood® is a dual sensing DCKV solution that maximises a commercial kitchen's operation and performance. As cooking loads are reduced, so is your energy demand through AI metrics and measurements. This study shows the savings results Hard Rock achieved with Intelli-Hood.

Benefits

In **Figure A** below, the customer's average fan speed for the extractor fans can be seen. The data shows variations over several days. The dips in the chart represent times when the fans were not running, and the spikes represent when the fans were operating. The slight spikes in fan speed means the fans are running more efficiently. The average fan speed for these extractors was 62%.



Then Hard Rock Hotel spent an average of £14,000 in utility costs per year without Intelli-Hood. **Figure B** to the right depicts the customer's annual energy costs as compared to their actual energy costs. After installing Intelli-Hood, Hard Rock realised a 52% reduction in energy costs their first year. This reduction resulted in an annual savings of £7,554 on their energy bill by utilising Intelli-Hood in their hotel's commercial kitchen.

Disclaimer: This installation was conducted by a local distributing partner of Intelli-Hood. For any questions or more info regarding this installation, please contact the Melink Corporation.



Total Energy Savings £7.554/Year



Carbon Dioxide 35,650 kg/Year



Simple Payback Period 1.1 Year



Operating Expense Reduction 52%



Annual Kitchen Hood Energy Costs (GBP) Figure B

