

Intelli-Hood controls installed in dining hall at Hiram College Hiram, Ohio













Problem:

Like the majority of colleges and universities without kitchen demand control ventilation (DCV) in their dining halls, Hiram College was using inefficient hood fans to cool down their kitchens and to keep employees safe. Running at 100% capacity without any actual cooking occuring, the hood exhaust fans were wasting energy and pushing the meter higher and higher. As a consequence, Hiram experienced expensive utility bills.

Solution:

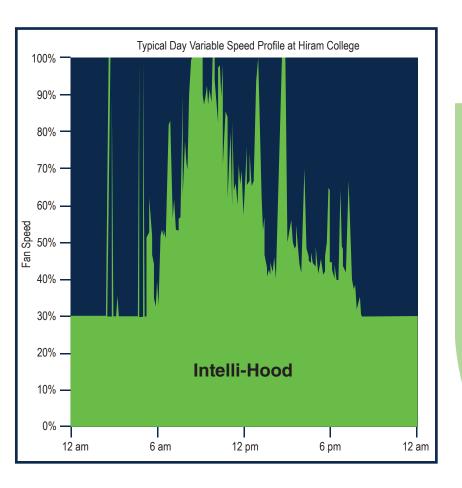
Hiram pursued Brewer-Garrett (BG), a performance contractor for energy efficiency, to consult them in energy efficiency upgrades. BG evaluated their kitchens and cafeterias to identify four areas with high energy consumption. BG recommended four Energy Conservation Measures (ECMs) for these spaces, all of which fell into their 15 year ROI program. Having seen successful ROI performance with Intelli-Hood DCV controls in previous projects, BG included the technology as 1 of 4 ECMs for Hiram.

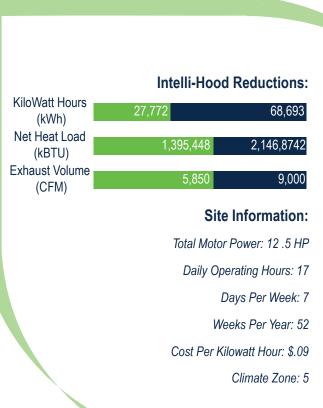
You guys have the optimal product for smoke sensing. The cooking sensing technology identifies heat and/or smoke more accurately than other manufacturers.

Melink also provides a very thorough turnkey solution, which was very helpful.

- Eric Betz. Brewer-Garrett, Electrical Engineer Mgr







Customer Feedback:

"We appreciated the fast turnaround and positive purchasing experience. Also, the Melink installers were courteous and knowledgeable. All Melink personnel were readily accessible and eager to help when called. As far as the system itself, it seems to be well thought-out and designed with plug and play cabling and also high quality stainless steel hood-mounted equipment. The display is easy to read and use. Also, I like the ability for Melink to remotely monitor and fine tune with the Remote Access service."

-Jon Erdmann, Brewer-Garrett, Senior Project Manager

Call 513-965-7300 to speak to a representative

