

MECHANICAL SERVICES

with Intelli-Hood®

Kitchen Efficiency Begins with Equipment

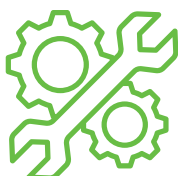


WHAT IS INCLUDED?

As high-volume commercial kitchens are faced with inevitable failures, Melink helps combat kitchen downtime and deferred maintenance with Mechanical Services. Paired with Intelli-Hood's DCKV controls, commercial kitchens can capture ROI while validating their kitchen's equipment.

Mechanical

- Fan Belts & Pulleys: Repair & Replace as Needed
- Total Hood Replacement
- Motor Mounts: Repair & Replace as Needed
- Motor Replacements: 3-Phase Inverter, 1-Phase EC Motor



Electrical

- Conduit: Replace as Needed
- Wiring: To Bring up to Code Compliance
- Power Disconnect Replacements
- Correcting Voltage Imbalances
- Contactor: Repair & Replace as Needed



Standard

- Filter Replacement
- Equipment Cleaning



ADDITIONAL SERVICES

Melink will help facilitate an inclusive solution for your site, confirming equipment and ensuring a complete installation for a fully operation kitchen.



EF Replacement

Exhaust Fan replacement can be performed if repairs to the equipment cannot be done.



MUA Replacement

Make-Up Air replacement can be performed, this includes refrigerant capture and containment.



Adjust Circuits & Wiring

Overloaded circuits and additional wiring can be corrected to reduce electrical risks as well as repairing or replacing electrical panels.



COMMON ISSUES FACED

- Power loss and tripped breakers
- Reduced airflow and ventilation
- Equipment downtime and malfunctions
- Negative pressure in the kitchen
- Poor ventilation
- Increased energy consumption
- Humidity issues
- Increased maintenance and operational costs
- Health code violations and Fire Hazards
- Doors slamming or getting stuck
- Atmosphere complaints

WHY MELINK?

- 37+ Years of Experience
- Self-Performing
- Nation-Wide Tech Presence
- NEBB Certified
- 24/7 Tech Support

TAILORED TO YOUR NEEDS

Melink Corporation partners with your facilities team to gain a thorough understanding of your site's unique challenges and opportunities. Our experts assess your existing kitchen equipment with a comprehensive survey and pair it with Intelli-Hood controls, maximizing efficiency and bringing your ROI to life. Through tailored recommendations and smart implementation, we deliver solutions that enhance both performance and profitability in your commercial kitchen. Reach out to us today to learn how we can support your facility's success.