MCDONALD'S -CALIFORNIA CASE STUDY

Intelli-Hood KEY SAVINGS

Overview

This fast-casual case study shows the performance results for a McDonald's restaurant located in California. The study shows how an Intelli-Hood installation was able to reduce the facility's annual utility costs and carbon dioxide emissions. With the rise of utility rates across the U.S., Intelli-Hood was the proactive strategy for McDonald's to offset increased energy costs with efficiency upgrades.

Benefits

In the chart below, Figure A, the average fan speed for the exhaust fans is shown over the course of three months. The average fan speed for these exhausts was 68%. By using Intelli-Hood's DKV system, McDonald's was able to reduce their kitchen's energy waste. This installation highlights a 97% return on investment for this project's location, with a quick pay-back and newly achieved utility savings of \$7,929 per year. This McDonald's restaurant even reduced their carbon footprint with the help of Intelli-Hood's DCKV smart technology.

Figure A depicts the variations in fan speed for the restaurant over the of three months. The variations are due to Intelli-Hood's DCKV controls modulating the kitchen's fan speeds to match cooking demand.



Total Energy Savings \$7,929/Year

Melink

Carbon Dioxide 12,399lbs./Year



1.0 Years on average



Operating Expense Reduction 45%

Annual Kitchen Hood Utility Costs (USD)



Figure B depicts the restaurant's initial annual energy costs as compared to their energy savings with Intelli-Hood.