

# NANCY HANDS CASE STUDY

PUBLIC HOUSE  
**NANCY HANDS**  
BAR & RESTAURANT



## INTELLI-HOOD® KEY SAVINGS

### Overview

Nancy Hands, an upscale pub-styled restaurant in Dublin, Ireland, sought to improve their restaurant's sustainability and reduce utility expenses. The restaurant opted to upgrade its commercial kitchen with a demand control kitchen ventilation system. The project focused on the installation of Intelli-Hood's DCKV controls, a smart technology designed to significantly cut energy consumption and associated costs by adjusting fan speeds based on real-time cooking demands. This strategic upgrade aimed to achieve substantial savings and enhance the performance of Nancy Hands' kitchen ventilation system.

### Implementation

Intelli-Hood's Demand Control Kitchen Ventilation (DCKV) controls are designed to boost energy efficiency in commercial kitchens by modulating fan speeds based on real-time cooking activity. The implementation of Intelli-Hood's DCKV controls at Nancy Hands, a bar and restaurant in Dublin, was carefully planned to avoid any disruption to staff, patrons, and daily operations. The process began with a comprehensive assessment of the existing kitchen ventilation system, followed

-  **Total Energy Savings**  
\$7,968/Year
-  **Carbon Dioxide**  
39,086 lbs/Year
-  **Simple Payback Period**  
1.3 Years
-  **Operating Expense Reduction**  
59%

assessment of the existing kitchen ventilation system, followed by the development of detailed plans to ensure a smooth installation. Melink's local distribution partner collaborated closely with the restaurant's management and kitchen staff to schedule the installation during off-peak hours, ensuring operational efficiency and maintaining service quality throughout the project.

### Annual Kitchen Hood Utility Costs (USD)

Figure A

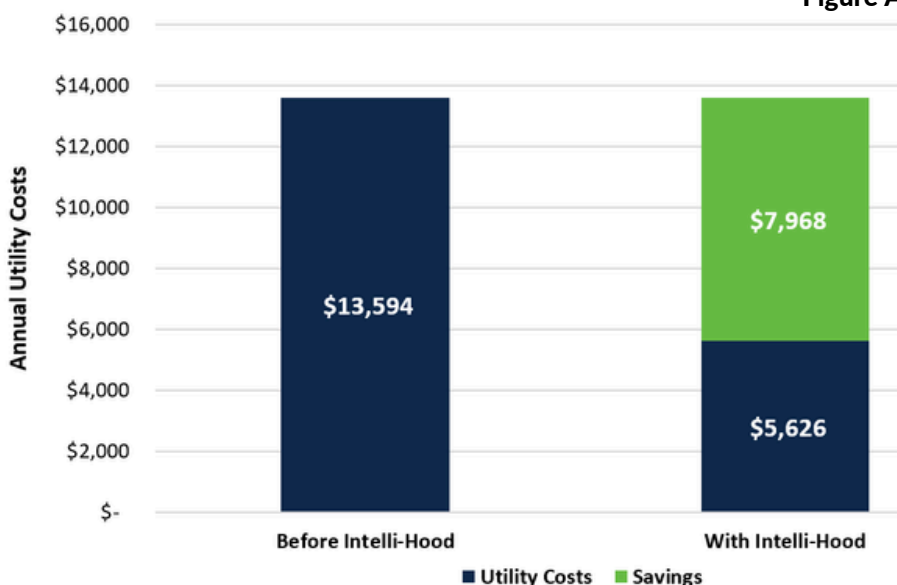


Figure A portrays the annual utility costs before & after Intelli-Hood's DCKV system was installed at Nancy Hands restaurant. The graph shows the savings the restaurant achieved with after installation.

## Project Recap

Prior to the implementation of Intelli-Hood's DCKV controls, Nancy Hands restaurant was grappling with an annual utility expense of \$13,594. The restaurant's ventilation system operated continuously at maximum capacity, leading to excessive energy use and high utility bills. Post-installation, these costs were significantly reduced to \$5,626, resulting in impressive annual savings of \$7,968 (Figure A). This translates to a 59% decrease in operating expenses, with the project achieving a payback period of just 1.3 years.

Beyond the financial benefits, the installation of Intelli-Hood's DCKV controls at Nancy Hands has delivered substantial environmental advantages. The restaurant saw an average reduction of 55% in commercial fan speed (Figure B), which led to significant energy conservation and a carbon dioxide savings of 39,086 lbs per year. By optimizing the kitchen's ventilation system, Nancy Hands has successfully minimized utility costs and reduced overall energy waste.

## Project Recap

The installation of Intelli-Hood's DCKV controls at Nancy Hands, a renowned bar and restaurant in Dublin, demonstrates the significant impact of advanced ventilation technology on both financial performance and environmental stewardship. With annual savings of \$7,968 and an impressive 59% reduction in utility costs, the benefits of DCKV controls are clear. Additionally, the notable decrease in carbon dioxide emissions highlights the positive environmental impact of this project.

Nancy Hands' successful adoption of Intelli-Hood's DCKV controls sets a new benchmark for establishments seeking to improve operational efficiency and sustainability. By implementing Intelli-Hood's dual-sensing smart technology, restaurants can achieve considerable cost savings while contributing to a greener and more sustainable future.

### Nancy Hands Dublin IE - Average Fan Speed

Figure B

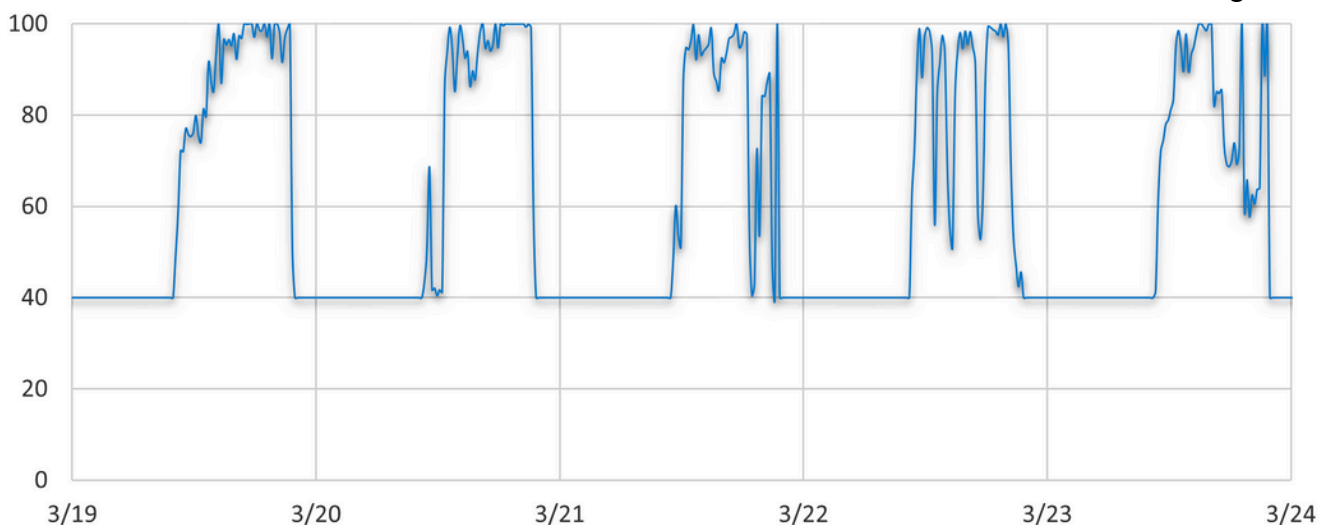


Figure B depicts the fan speed variations throughout a single day. The variations in fan speed are a result of changing cooking demand in the commercial kitchen. Average Fan speed was 55%.