



Intelli-Hood® demand control kitchen ventilation is installed in the kitchen hood at Shake Shack in the First Avenue Mall, Motor City.



**ENERGY (kWh)
SAVINGS / YEAR**
76,944 kWh



**UTILITY
SAVINGS / YEAR**
\$8,487 USD
1.4 Year ROI



**CO2 SAVINGS /
YEAR**
103,105 lbs



AVG FAN SPEED
64%



**For more
information, visit**
INTELLIHOOD.COM

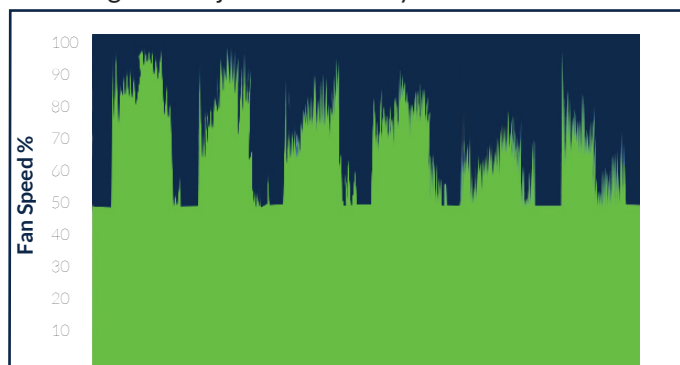
Context:

Since its founding, Shake Shack has been one of the fastest growing food chains and now operates over 250 locations globally. Joining forces with international partner M.H. Alshaya Co., Shake Shack entered the Middle Eastern market and opened a location in the First Avenue Mall, Motor City.

Shake Shack not only focuses on sourcing the highest quality ingredients, but also understanding the environmental impact of their restaurants. Through their partnership with KlimalGlobal they implemented Intelli-Hood kitchen hood ventilation controls into new Halton hoods to reduce their energy usage and help lessen their carbon footprint. The Intelli-Hood system controls the ventilation fan speed, depending on the current conditions of the kitchen hoods. Temperature and optic sensors are used to detect heat and steam, and these sensors will change the fan speed accordingly. For Shake Shack, this saves about 64% of ventilation fan energy consumption. Reducing the fans from running 24 hours per day not only saves energy consumption from the extract and supply fans but also creates considerable heating and cooling savings.

Result:

Shake Shack saw a quick return on their investment with a 1.4 year payback, saving \$8,487 USD in the first year. With this system, the restaurant was not only able to reduce its immediate energy consumption by 57% but is able to use the technology to continually monitor usage and adjust as necessary.



**Fan Speed Data for Six Days
Shake Shack - First Avenue Mall**