

St-Hubert Restaurants Save by Banking on Intelligent Hoods!

St-Hubert restaurants are determined to reduce their operating expenses and so for several years they have adopted approaches that promote energy efficiency. When it comes to the ventilation of commercial kitchens, the greatest challenge is how to reduce the energy losses from the hoods. To reduce those losses to the maximum extent possible, St-Hubert restaurants opted to install intelligent hoods to help achieve their efficiency objectives.

What exactly is an intelligent hood?

Generally, hoods are designed for appliances that operate at full capacity and they exhaust a great quantity of air.

The cost associated with replacing the stale air expelled remains a challenge for managers. In fact, it has to be replaced by new air entering the building which, in turn, has to be heated.

The control systems on an intelligent hood have a special feature: they exhaust only the amount of air needed to remove the water vapors and grease from cooking.

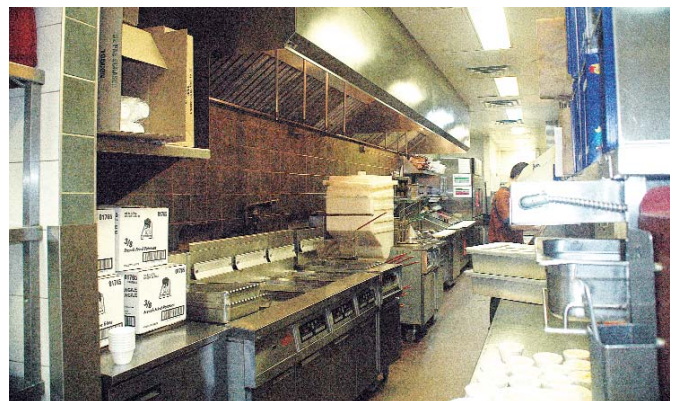
By using variable-speed ventilators that adapt to the temperature of the smoke under the hood, the exhaust can be optimized, thus limiting energy expenses.

What is special about the concept is that it operates in concert with the fresh-air intake unit to balance the intake of new air with the amount of stale air vented. The fresh air unit is also fitted with a speed regulator. In this way, only the fresh air required is heated, which represents a significant saving.

This harmonization helps avoid an ongoing problem in restaurants: the negative pressure problem. This is produced when only the hood is functioning and there is no fresh-air intake to make up for the vented air. The result is increased air infiltration into the building and thus increased energy consumption and customer discomfort.

Significant savings with the intelligent hood

Currently, 30% of the St-Hubert restaurants have adopted this type of installation and the benefits are very attractive. In particular, the St-Hubert restaurant on Côte-des-Neiges in Montréal has achieved appreciable savings over the past five years. The total consumption of natural gas has been reduced by 25% and the payback period for the project as a whole was less than three years.



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