



CulinAire Systems

Specialists in Kitchen
Ventilation Solutions



<intelli-hood>

MELINK®

The most popular energy saving technology in the
food service industry

Save up to 50% in kitchen hood
energy costs

www.culinairesystems.com

A Smart Solution to an Industry Problem

Most commercial kitchens operate at 100% capacity all day, even during idle non-cooking periods. This costs the U.S. food service industry over \$2 Billion in wasted energy every year. The Melink Intelli-Hood controls are the only proven solution to this problem. Using a microprocessor and sensors, they reduce fan speed during idle periods to save both fan energy and conditioned air.

“Conserving energy with simplicity”

Simple to Use

The Chef presses the light and fan switch on the local keypad. The hood lights turn on and the fans go to a preset minimum speed of 10-50%. When the cooking appliances are turned on the fan speed increases based on exhaust air temperature. When actual cooking produces smoke or steam vapor the fan speed is increased until the effluent is exhausted from the hood canopy. That’s it!

“Partnering for an energy efficient future”

Energy Savings

Energy studies performed on the Melink Intelli-Hood system, by the California Energy Commission’s Public Interest Energy Research (PIER) program, have resulted in documented energy savings of over 50%. Whether retrofitted on existing hoods, or specified on new construction, typical annual operating savings are \$1,500-\$3,000 per hood, with paybacks ranging from 1-5 years depending on application.

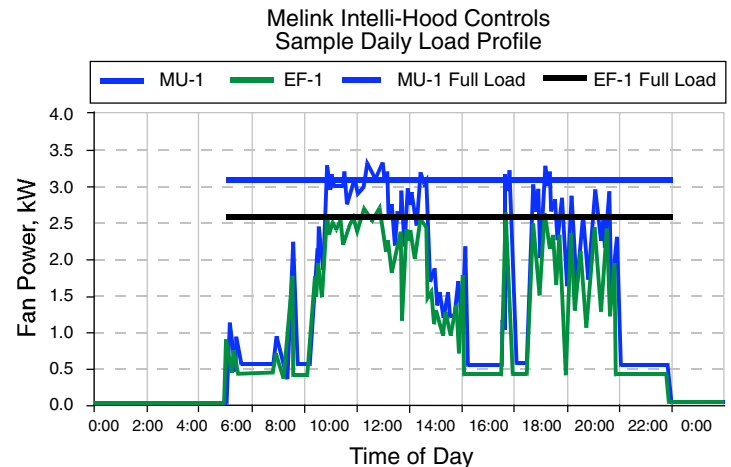
“A new standard in kitchen ventilation”

Improved Fire Safety

The Intelli-Hood controls can improve fire safety by monitoring the exhaust air temperature. If the temperature approaches the fusible link rating of the fire suppression system an alarm can sound and/or the cooking appliances can be shut down. A typical interface with a “tripped” fire suppression system can be programmed to activate a purge-mode. During a purge-mode, the make-up air system is shut-down and the exhaust fans default to 100%.

Financial Incentives and Rebates

Pacific Gas & Electric (PG&E) and Southern California Edison (SCE) offer custom incentive programs for energy reducing technologies. The Melink Intelli-Hood control system qualifies for many of these programs resulting in direct additional financial incentives.



Services

As a licensed mechanical contractor we provide additional construction related services to address the complex issues associated with commercial kitchen ventilation systems. Through customized partnerships, and project management, we offer the following additional services:

- Kitchen Exhaust Fan Replacements
- Kitchen Ventilation System Energy Analysis/Surveys
- Engineering and Design
- Start-up and Commissioning
- Certified Air Balance

Our mission is to provide owners with an economical means to achieve immediate utility cost reductions through the implementation of the latest industry technologies. It is our company’s goal to educate owners of the direct financial benefits to their operations by utilizing “Demand Ventilation Control” systems.



Approvals - UL Listed, CSA Listed, CE; complies with all applicable codes and standards including NFPA 96, IMC, BOCA, SBCCI, UMC and NSF

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