

Quintex  
Energy Management Systems



# Cheetah Energy Saving in Commercial Kitchens



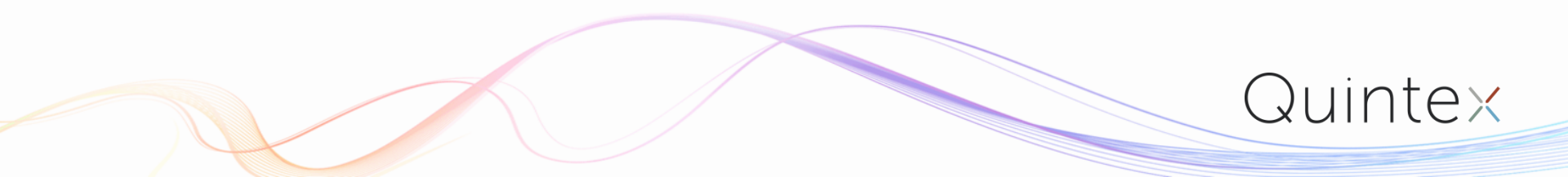
# Company profile



- Quintex Systems Ltd was established in 1996
- Focused on being the UK's number one energy control expert in commercial kitchens
- National self delivery installation team of 20
- Installed over 6,000 systems within the retail, hospitality, leisure and government sectors
- In house R&D, manufacturing, sales and operational teams operate out of our HQ just outside of Reading
- On site UK manufacturing and assembly
- Complete turn-key service from design, installation, monitoring and on-going maintenance

# Cheetah

Energy Control



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# Cheetah Technology

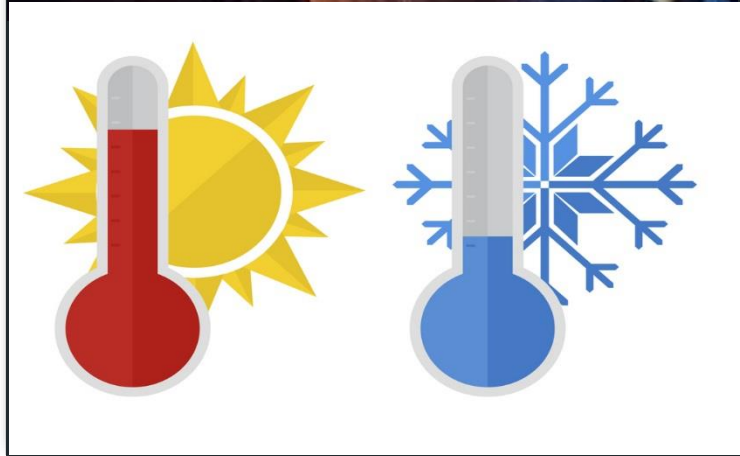
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Energy Control



- Demand based ventilation control system which modulates the extract and supply fans in line with cooking activity
- Integrates in to the cooking hoods as a retrofit solution
- Unique fully patented design
- Intelligent solution works on grill, hob and oven based sources
- Up to 80% fan energy savings
- Up to 40% conditioned air energy saving
- Improvement in space comfort and noise conditions
- Remote access for optimisation and energy reporting
- Increased safety awareness with CO<sub>2</sub> and high temperature monitoring

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# Significant Benefits – Cost



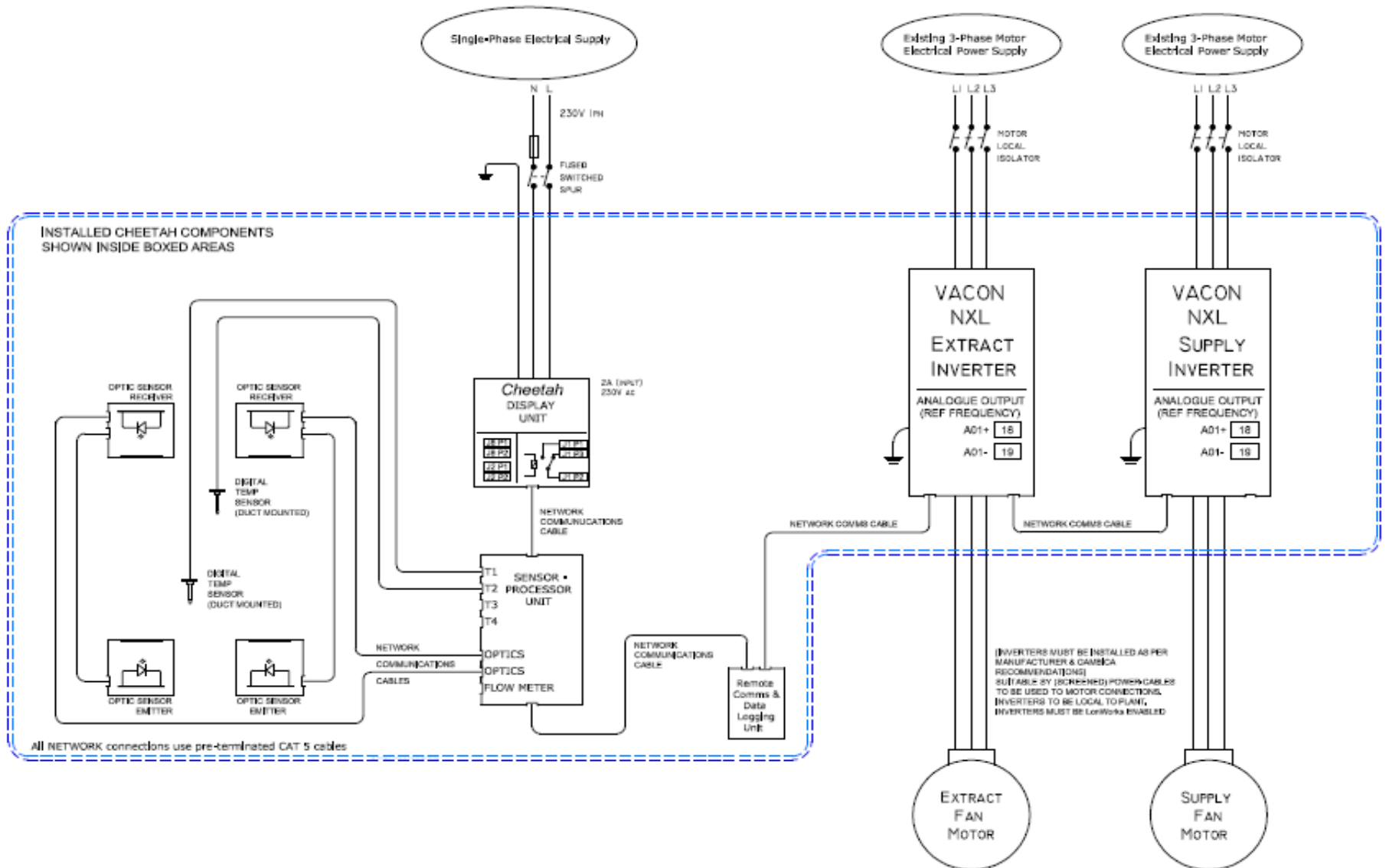
- Demand based control maintains smoke, steam and odour removal whilst minimising energy costs, automatically
- Reducing fan speed by up to 60% reduces energy consumption by up to 93% at stand by( no cooking) mode
- High energy costs mean large savings, high return on investment and rapid paybacks
- Energy costs are expected to rise annually by an average of 8.53% (figure provided by DECC)
- Reductions in necessary airflow through the restaurant when not cooking reduce heating and cooling costs too, whilst maintaining optimised temperatures within the kitchen and restaurant.

# Significant Benefits - Noise



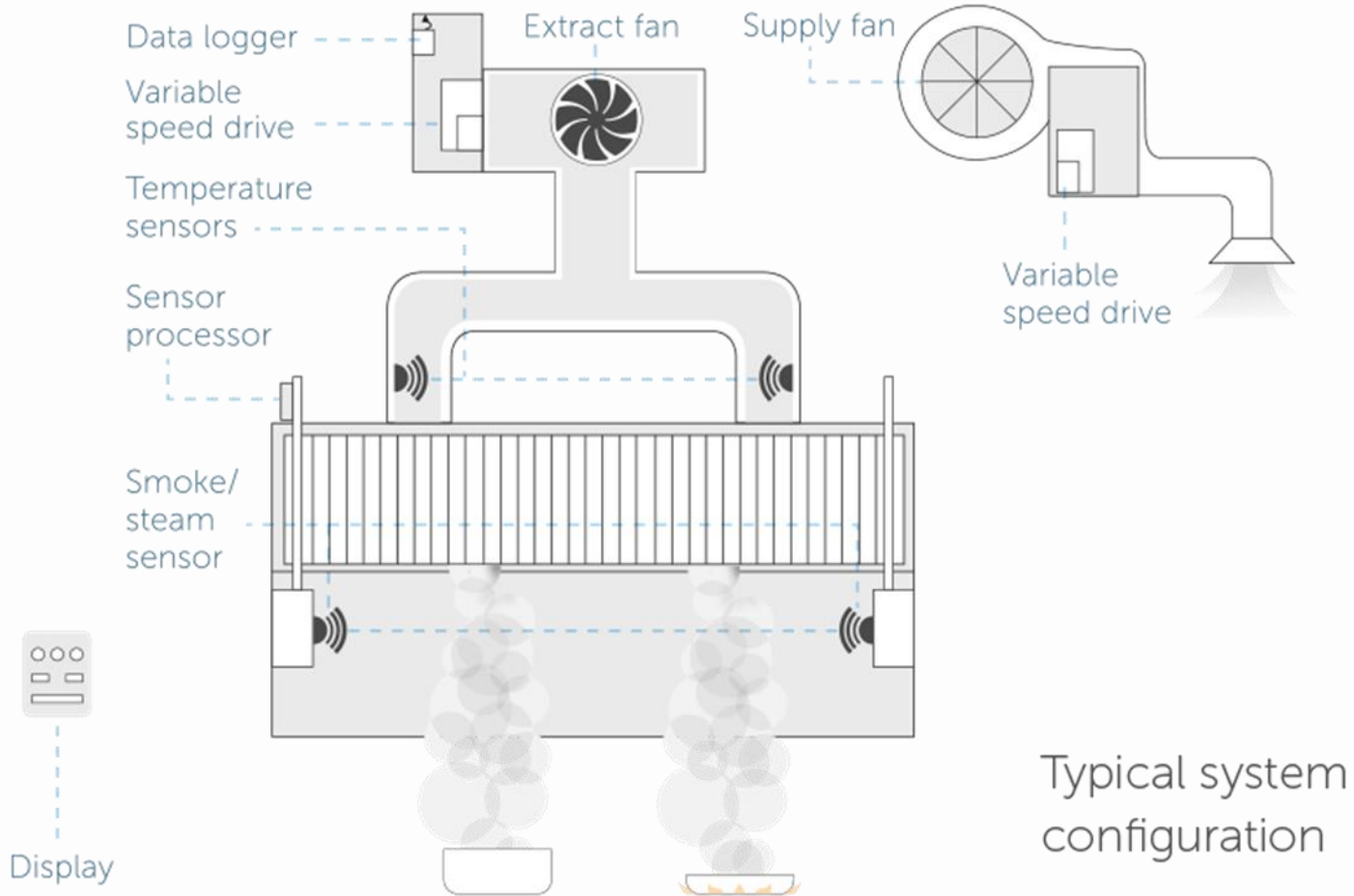
- Noise levels are reduced significantly in the supply and extract fans usually mounted on the roof, improving the surrounding environment for neighbours of the site
- For a reduction in fan speed of 50%, noise reduction of 15 db can be achieved
- In the kitchen environment the reduction in background noise from the fans provides a calmer and happier working environment for employees and staff alike.
- Where the kitchen is open to the restaurant, the reduction in noise improves the quality of the dining experience too

# System Overview



# Cheetah Technology

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# Cheetah Technology

## Integrated sensors



### Heat

Sensor located in hood and duct work



### Smoke

Sensors in hood to detect cooking activity



### Gas (optional)

Shut off valve to cut supply if fans fail



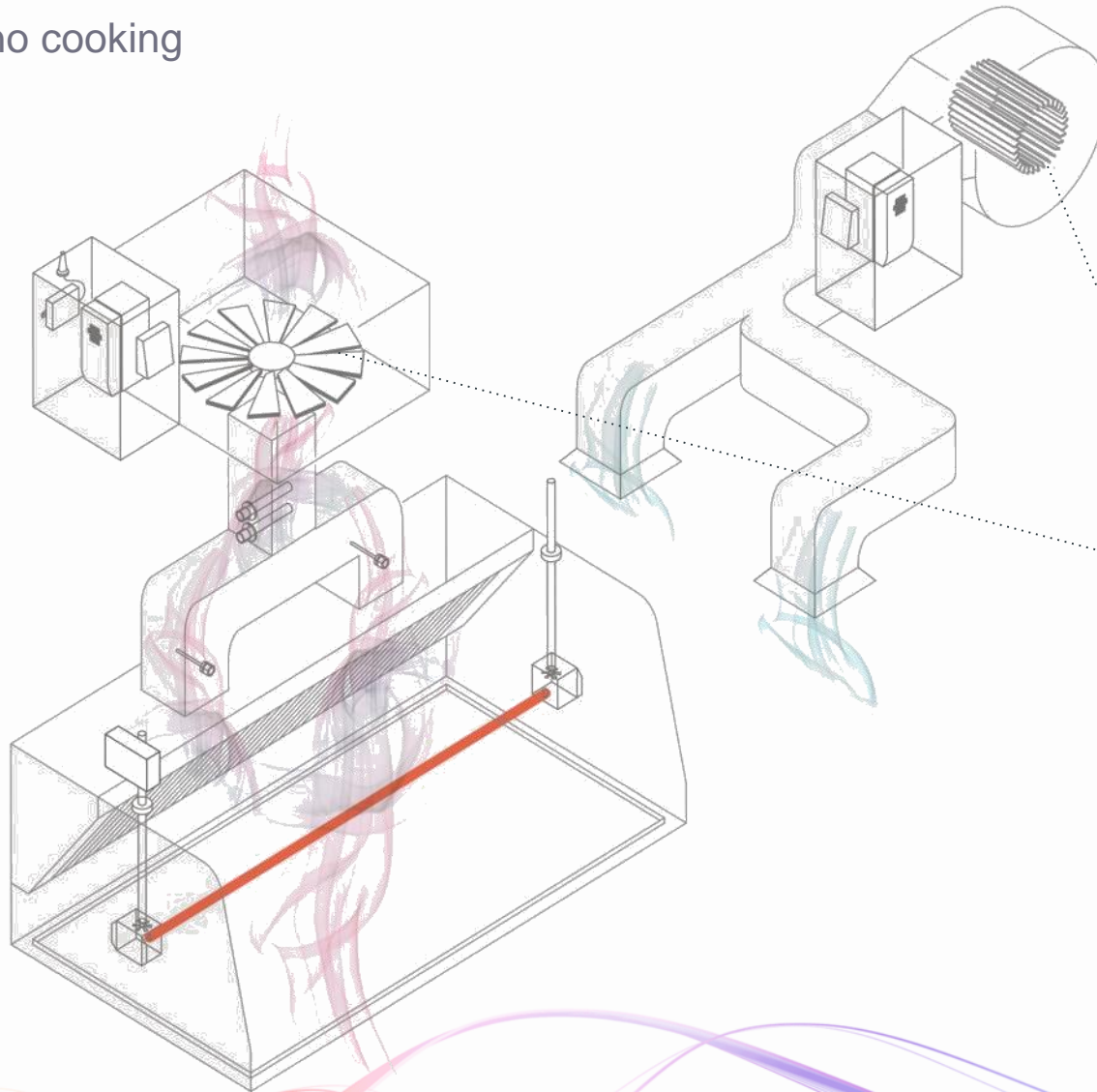
### CO<sub>2</sub> (optional)

Sensor to speed up fan if levels are too high

# Cheetah Technology

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Low or no cooking



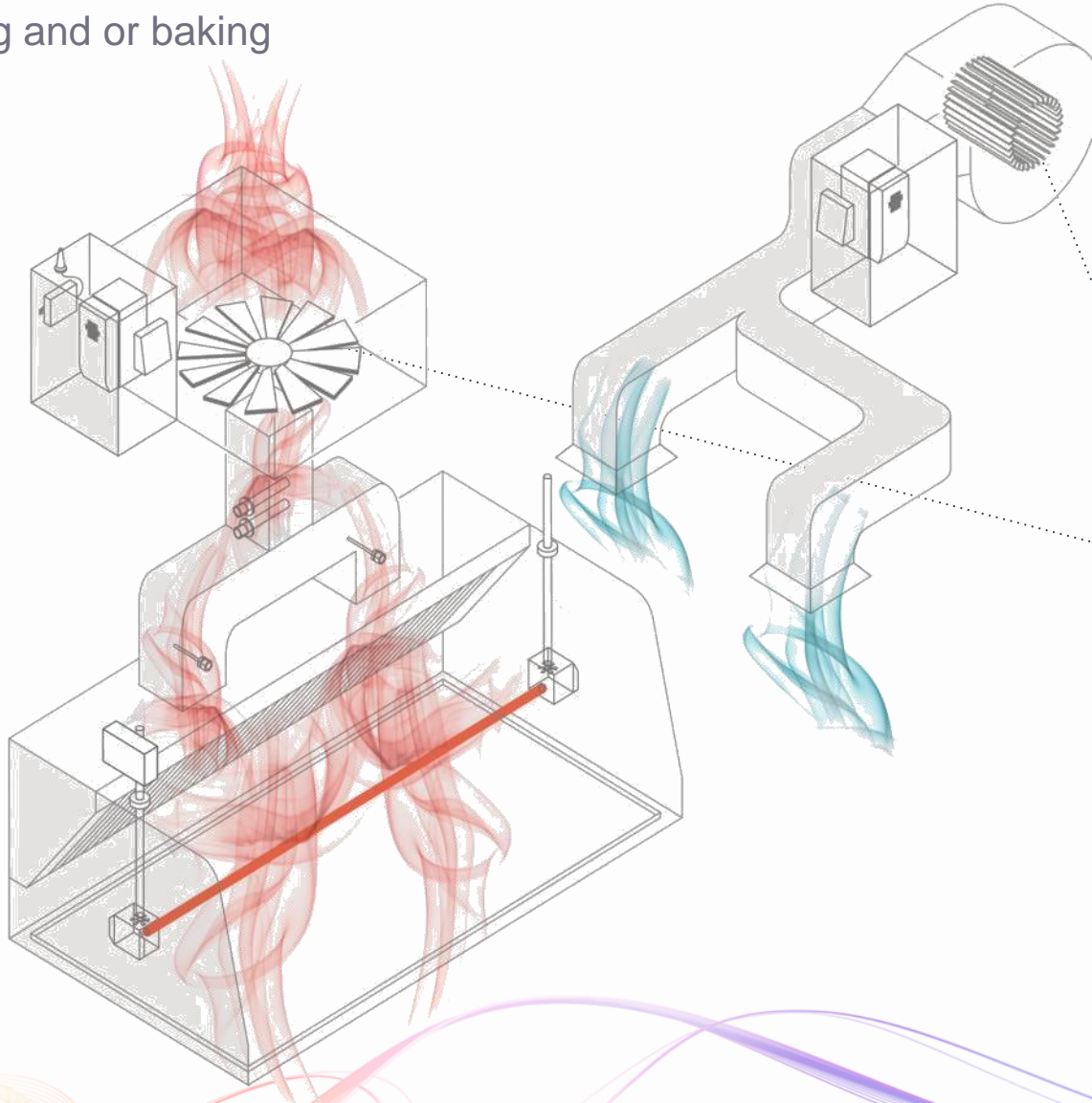
Low or no cooking -  
ramps down the  
extract and supply  
fan

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# Cheetah Technology

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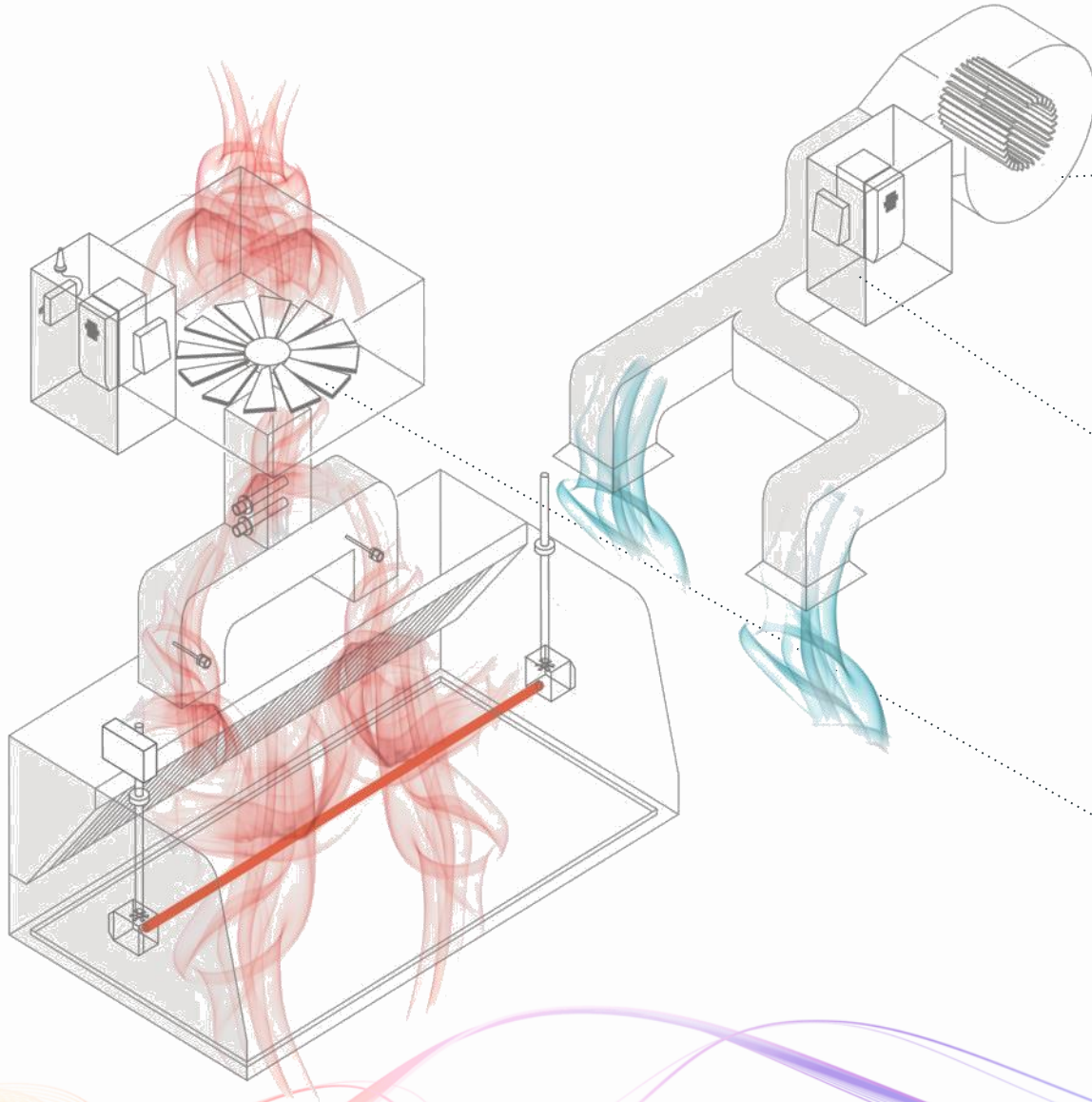
Cooking and or baking



High heat and/or cooking ramps up the extract and supply fan

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# Savings



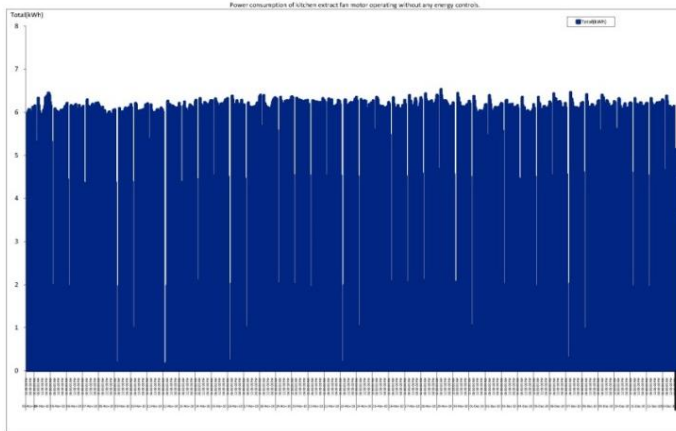
Reducing **supply fan** speed will save energy

When supply fan speed reduces so less **Conditioned air** (both cooling and/or heating is required) so saves energy

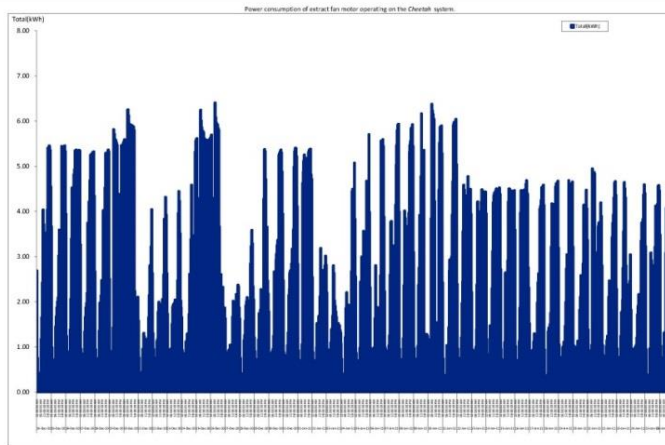
Reducing **Extract Fan** speed will save energy

# Typical Cheetah Results

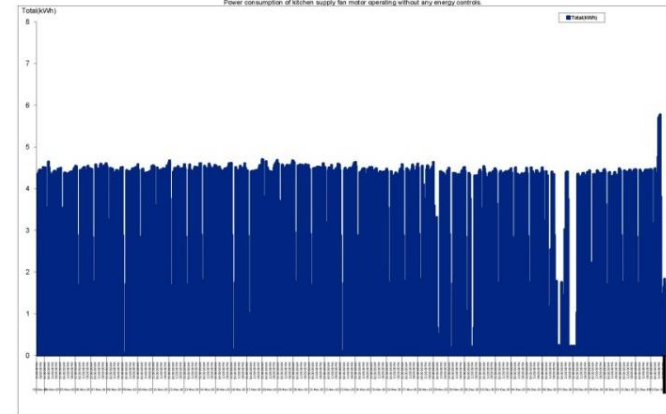
Extract system energy before installation



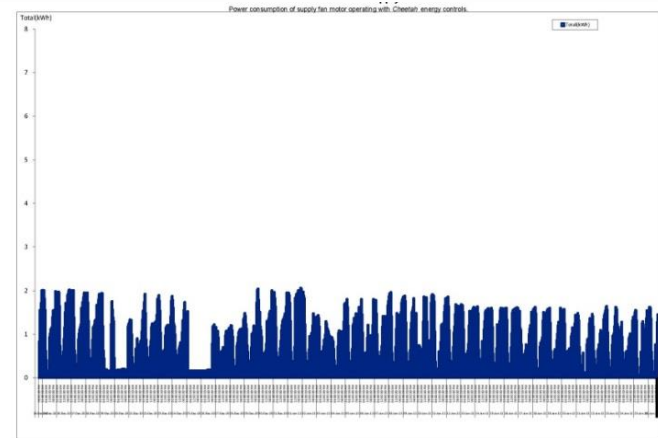
Extract system energy after Installation



Supply system energy before installation



Supply system energy after Installation



# Our Core Clients

## Restaurants



## Hotels



FOUR SEASONS



## Pubs

wetherspoon



## Supermarkets



MORRISONS

## Department Stores



M&S

## Corporate



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# Our Hotel Clients



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# Clients currently trialling Cheetah for 2015 roll out programs





# Service - Post Installation



## Monitoring

Remote monitoring and support



## Service Cover

Annual service and maintenance



## Service Cover Plus

Annual service and maintenance with parts cover

## 3 Core Packages

**Monitoring** - Remote monitoring and reporting out of tolerance and non functioning including:

- Status - GSM network - if system is contactable
- % of time that Cheetah is running in manual override mode (indicative of on-site staff intervention)
- % of time that the fans are running above 90%
- Unlimited reactive telephone support from our technical support team
- Remote fault diagnosis
- Remote system settings and system optimisation

**Service Cover** - Annual site visit PPM to ensure continual optimisation

**Service Cover Plus** - Annual site visit PPM to ensure continual optimisation with comprehensive warranty of all parts and labour

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# Site Survey



- The survey of a site would take on average 1 to 1½ hours, is completely non intrusive, and would not interfere with kitchen activities
- Time of the survey will be agreed in advance with the local site manager
- The engineer will need access to the location of the extract and supply fans as well as the kitchen which Cheetah is controlling
- Details of the extract and supply fans are taken including:-
  - Measurement of current drawn at full power,
  - Details of specification and Insulation class of the fans,
  - Power requirement of the fans (3 phase or single phase)
  - Details of any local isolator fitted
  - Air flow and cooking activities

# Installation Requirements



- The installation would take on average 4> 6 hours and while elements of the installation can be done while working around a live kitchen at least half of the time will require shut down of the kitchen
- Agreement with local site manager is obtained for best access times and if overnight, provide security access as required

## **Items of work which can be completed while the kitchen is in operation**

- Fitting drive enclosure and or drives close to the fans
- Fitting control cables from the fans to location of the processor in the kitchen
- Fitting of the display in the kitchen

# Installation Requirements (cont.)



- Find suitable location for the data logger with GPRS, including location of aerial and cabling
- Running communication cables for sensors in local/ new fitted trunking or above false ceiling (where fitted)
- Running power cables in for new fused spur for Cheetah display

## **Items of work which has to be fitted while the kitchen is temporarily shut down**

- Rerouting of armoured power cable to new variable speed drive and then on to the fan
- Connection of all communication cables to processor, display and sensors
- Fitting of laser optical sensors on hoods and temperature sensors in duct work
- Full test and commission

# Health & Safety



- Strong links are maintained with regulatory and advisory health and safety bodies
- Involvement with local health and safety groups
- Close working relationships with client safety professionals
- Conduct Toolbox Talks and H&S inductions with all local staff including our supply chain
- H&S induction, including management of partners
- Accident and incident reporting
- Permits to work

# Customer Care



- Dedicated customer care team
- Managing through our works management system
  - Project planning
  - Priority based
  - Planned maintenance
  - Call outs
  - Supplier parts management
- Management of customer reporting & contract performance