

Intelli-Hood[®]



The Industry Standard for Kitchen Ventilation Controls

What Our Customers Say About Intelli-Hood[®]

"HEI Hotels & Resorts established its energy conserving guidelines that required all energy-saving renovations and upgrades deliver an ROI ROI in 3 years or less. We achieved this goal by implementing standard energy-saving measures including the Melink Intelli-Hood kitchen exhaust system."

-Bob Holesko, Vice President for HEI Hotels & Resorts

"The best thing a hotel can do to reduce its environmental footprint is to reduce its energy use. The Melink Intelli-Hood system is one promising way to do so. Our Engineering Department working with Engineers from each of our hotel brands has fully evaluated Intelli-Hood and everyone is convinced that this is one of our most cost-effective paths to sustainability."

-Randy Gaines, Vice President Engineering Americas for Hilton Worldwide

"The day we started the hoods in Wine Spectators Greystone Restaurant, the manager commented on how much the Melink system had improved the dining experience for the guests. In addition, the chef instructors commented that it was nice to talk and give cooking demos to the students while not having to yell over the noise of the hoods! The best part of installing Intelli-Hood is the energy and money we are saving."

-Greg Phipps, Director of Facilities, Sodexo Education Facilities - The Culinary Institute of America at Greystone



Melink's Patented Technology is the Difference - Providing Superior Performance and Energy Savings.



Note: The red line represents an infrared sensor that detects smoke and vapors inside the hood, increasing the fan speed only when necessary.

Intelli-Hood[®] Advantages

Melink pioneered demand kitchen controls for commercial kitchen hoods over 30 years ago. The advantage of our expertise and experience are:

- Optic sensors allow a lower minimum speed for greater energy savings
- Optic sensors ensure robust capture and containment of all smoke
- Intelligent algorithms provide automatic daily calibration
- Plug and play cables eliminate installation issues
- Remote monitoring allows energy savings to be verified
- 24/7 tech support



Intelli-Hood® Controls: The Industry Standard

The Melink Intelli-Hood controls are the industry standard for commercial kitchen ventilation systems. Mechanical engineers, foodservice consultants, energy service companies, and chain operators are specifying them on thousands of hoods for both new and existing facilities around the world.

Savings & Benefits

The Intelli-Hood controls reduce your exhaust and make-up fan speeds during idle, non-cooking conditions. This yields fan energy savings of up to 90% and conditioned air savings of up to 70%. The result is a typical payback of 1-3 years.

Global Presence

As the global industry leader for DCKV, Intelli-Hood has multiple international distributors and partners. Intelli-Hood is currently installed in 60+ countries and continues to grow year over year.

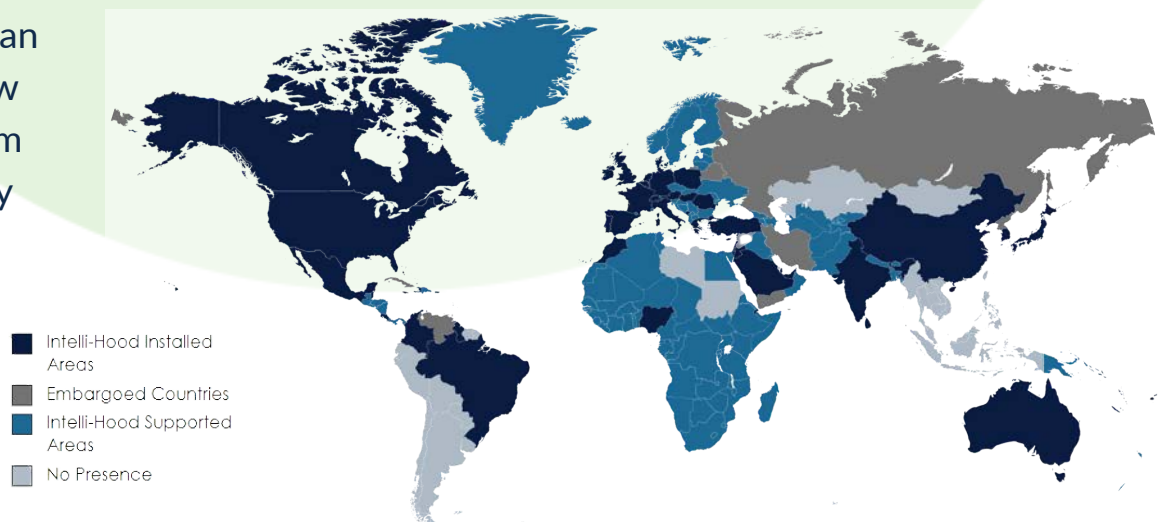
Intelli-Hood features an online portal to review energy reports, system performance, and stay connected on the go.



Supported in 125 countries and counting!

Realizing the huge potential for fan energy and conditioned air savings, Melink pioneered the demand ventilation system for use in various commercial kitchen facilities more than 30 years ago. Since then, Intelli-Hood has completed over 17,000 installations in:

- Restaurants
- Supermarkets
- Hotels
- K12 Schools
- Colleges & Universities
- Hospitals
- Government Facilities
- And More!

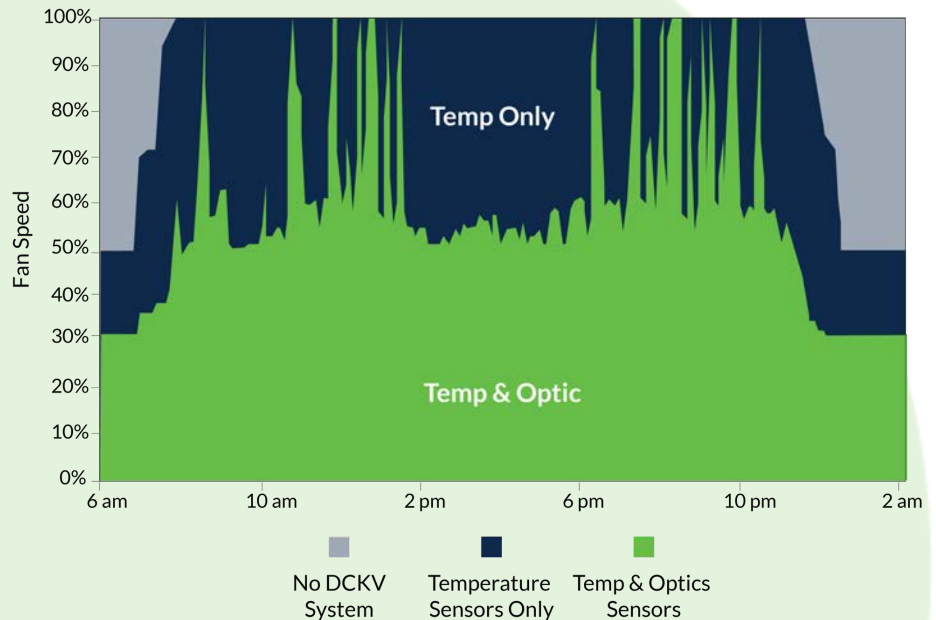


Intelli-Hood[®] Saves up to 80% Utility energy!

Most commercial kitchen hoods operate at 100% capacity all day long, even during the non-cooking conditions. Melink was the first to solve this industry problem through variable-speed control.

Actual Energy Savings

This graph shows how much an Intelli-Hood controls system can benefit your commercial kitchen. The grey shading depicts a kitchen without DCKV control, the blue shading shows temperature only controls, and the green shading shows the benefits of using optic and temperature sensors.



Simple to Install & Operate

The Intelli-Hood controls are easily installed on new hoods or retrofitted into existing hoods. The temperature and optics sensors are mounted inside the hood/duct, and the Touchpad System Controller, and Variable-Speed Driver typically get mounted in an end-cabinet or on a kitchen wall. The System Controller can control up to 30+ hoods with a Hood Controller on each hood.

To operate, the kitchen staff simply presses the light and fan switch on the touchpad, and the systems begins operating. When the cooking appliances are turned on, the fan speeds increase based on the exhaust air temperature. During actual cooking, the speeds increase up to 100% until the smoke/vapor is completely removed.



Touchpad



About Melink



Melink Corporation is a provider of energy efficiency and sustainable energy solutions for commercial and institutional facilities. Our company offers test, adjust & balancing (TAB), building commissioning (Cx), enhanced building monitoring (Positiv), demand control kitchen ventilation systems (Intelli-Hood[®]), and custom business solutions.

Klima Global General Trading L.L.C
Dubai, United Arab Emirates

+971 4 548 5455

info@klimaglobal.com

www.klimaglobal.com



Melink Corporation
Ohio, USA

+1 513 965 7300

sales@melinkcorp.com

www.intellihood.com

