

INTELLI-HOOD[®]



Melink[®]

Kitchen ventilation controls...that grow your bottom line

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 50%. The result is a typical payback of 1- 3 years.**



More than 8,000 Installations Worldwide

Realizing the huge potential for fan energy and conditioned air savings, Melink pioneered the demand ventilation system for use in various food service facilities more than 20 years ago. Since then, we have completed more than 8,000 installations in:

- Restaurants
- Supermarkets
- Hotels
- K-12 Schools
- Colleges & Universities
- Hospitals
- Government Buildings
- Military Facilities
- Corporate Dining
- Clubs



Melink's patented technology is the difference - providing superior performance and energy savings



Note: The red line represents a infrared beam that detects smoke and vapors inside the hood, increasing the fan speed to 100% when necessary.

Intelli-Hood® Advantages

Melink pioneered demand ventilation controls for commercial kitchen hoods over 20 years ago, and has installed more than 8,000 systems worldwide over the years. Key advantages include:

- Optic Sensors allow a lower minimum speed for greater energy savings
- Optic Sensors ensure robust capture and containment of all smoke
- Plug and play cables eliminate installation problems
- Remote monitoring allows energy savings to be verified
- Intelligent algorithms provide automatic daily calibration
- Melink national network of trained technicians is best in industry



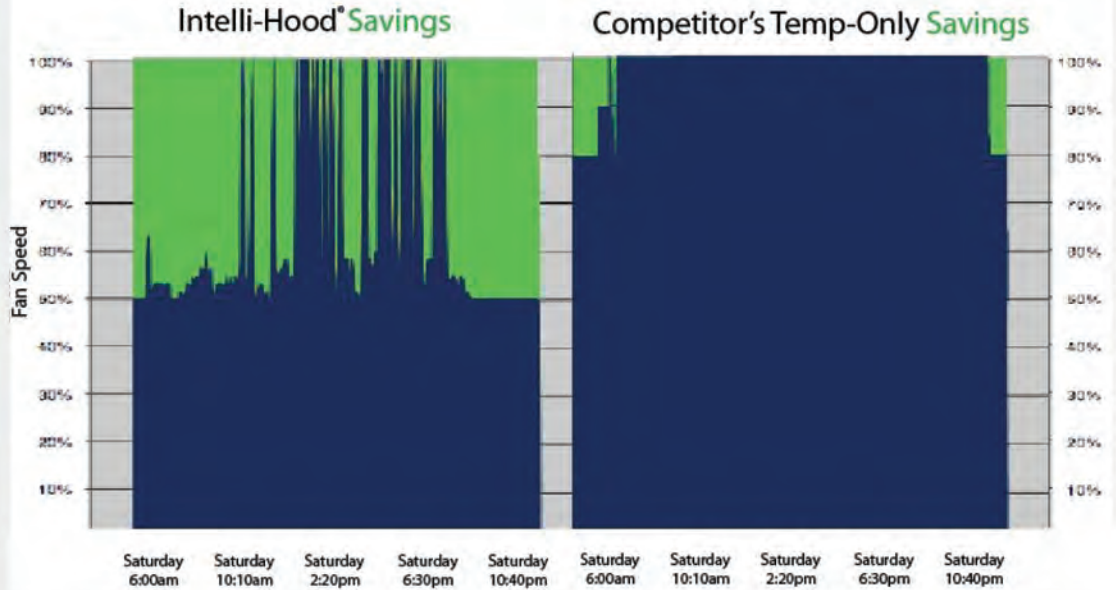
INTELLI-HOOD® Saves up to 90% in Fan Energy and 50% in Conditioned Air

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

Actual Energy Savings

Typical Dinner House Restaurant

■ % Fan Speed
■ Energy Savings



Simple to Install & Operate

Intelli-Hood controls are easily installed on new hoods and retrofitted on existing hoods. The Temperature and Optic Sensors get mounted inside the hood/duct, and the Keypad, Processor, and Variable-Speed Drives typically get mounted in an end-cabinet or on a kitchen wall.

To operate, the cook/chef simply presses the light and fan switch on the Keypad, and the system 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 to 100% until the smoke/vapor is removed.



Melink's Intelli-Hood Keypad controls up to four hoods



What Our Customers Say About INTELLI-HOOD®

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

- Bob Holesko, Vice President of Facilities for HEI Hotels and 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 the 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 P. Gaines, Vice President Engineering Americas for Hilton Worldwide

"The day we started the hoods in the 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 with having not to yell over the noise of the hoods! The best part of installing the 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



Photo Courtesy of Greenheck Fan Corporation



About Melink



Melink Corporation is a provider of energy efficiency and renewable energy solutions for commercial and institutional facilities. The company offers building commissioning services, kitchen ventilation controls and solar PV systems.

Melink's corporate headquarters is LEED Platinum certified. It is also a Net-Zero Energy building making it one of the greenest buildings in the world.

To learn more about Melink, visit our website at www.melinkcorp.com.

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