

Energy Efficiency & Customer Research & Development presents...

Customer Advanced Technologies Program Newsletter

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In this issue...

- From the Editor's Desk
- Technology spotlight: MicroPlanet HVR

From the Editor's Desk

“Ready for 2008?”

By now I'm sure that many of you (like me) have already broken at least one of your New Year's resolutions (darn those mochas anyway!). Well ready or not 2008 is here and promises to be the busiest year ever for the CAT program. My goal this year is to find more ways to provide you with timely information about emerging technologies. In addition to publishing more frequent reports, SMUD will be working more closely with other utilities and providing links to sites with good information. Here is a quick glance at some of the technologies we'll be looking at in 2008:

- LED parking structure lights
- LED task lights
- LED streetlights
- LED downlights (residential kitchens)
- LED freezer case lighting
- LED bollards
- Ultra-high efficiency / hybrid air conditioners
- MicroCool® foggers
- Heatcraft® Smart Defrost Kit™
- GreenSwitch™
- TurboCor compressors (carryover from 2007)

Technology Spotlight: Intelli-Hood®

Lurking in commercial kitchens throughout the world are some voracious beasts. Each year they gobble up vast amounts of energy and profits. In fact, according to the American Gas Association, they waste more

than 2 **billion** dollars of energy each year in the U.S. food-service industry alone! What are they? Commercial ventilation systems! During the last half of 2007, SMUD worked closely with the Los Rios Community College District and Hyatt Regency Sacramento to test Melink Corporation's Intelli-Hood® system.

Melink Corporation's Intelli-Hood Control system is designed to control the speed of exhaust hood fans and the make up air handler to match actual ventilation requirements. The Intelli-Hood® system uses optical (infrared) and temperature sensors to detect the presence of smoke and heat (the two byproducts of cooking), and varies the speed of the fans accordingly. Monitoring data obtained from our two test sites showed impressive energy savings - 57 to 63%! Furthermore, both customers reported significant reductions in the noise levels in the kitchens.



One of the cooking lines at Hyatt Regency Sacramento

To learn more, please download the technology evaluation report via the CAT program Web page: <http://www.smud.org/education-safety/cat.html>.

The Customer Advanced Technologies Program

SMUD's CAT program works with customers to encourage the use and evaluation of new or underutilized technologies. The program provides research grants to customers for eligible technologies in exchange for monitoring rights. For more program information, please visit: <http://www.smud.org/education-safety/cat.html>

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