



Quest Controls: Restaurant Case Study

Engineering excellence for restaurants conception to execution

Overview

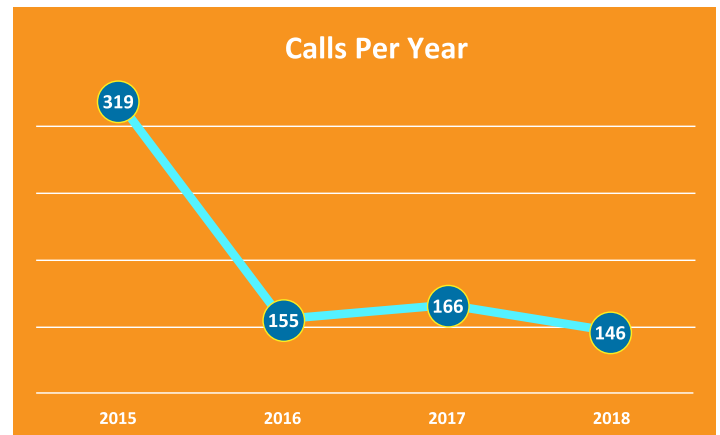
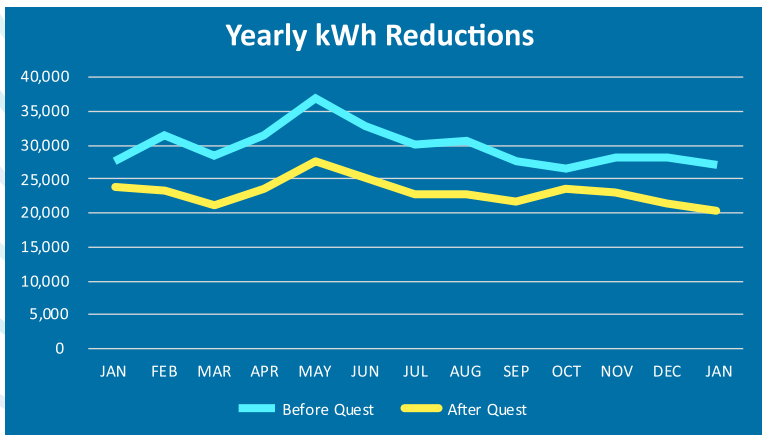
Utilizing energy management, Quest Controls performed an analysis of their own EMS operations for a medium-sized restaurant located throughout the Western United States. Significant savings were discovered across 2 major platforms: energy and operational reductions. While this data covers a 3-year period, the majority of the savings were immediate and then continued throughout the project duration.

Energy Reductions

Quest's auditing services were incorporated for a random selection of over 20 restaurants. Months of utility bills were analyzed to provide invaluable data including: real time savings, monthly breakdown, equipment health, program development, ROI, single-store breakdown, future projections, geographical significance, seasonal fluctuation, overcharges, and more. From this information, Quest discovered a quick 22% reduction immediately proceeding installation and commissioning. That amounts to nearly \$12,000 in savings per store per year.

Operational Reductions

Part of Quest's turnkey services includes site surveying and analysis. Through this process we identify equipment health and possible hazards to equipment health. Reporting these findings and servicing the equipment provided a 50% reduction in the amount of service calls received. On top of that, of these calls, more than 70% were solved remotely without the need of a technician on site.



**22%
Reduction**
in kWh

**50%
Reduction**
in service requests

**Over 70%
of service requests**
solved remotely