

# CASE STUDY

## SCK® Smart Energy Manager (SEM)

### KFC-Derby, CT

#### Our Client

Mr. Sam Lamonico of Talmadge Street KFC; A single unit KFC Franchisee operator for over 40 years in Derby, CT.

#### Business Situation

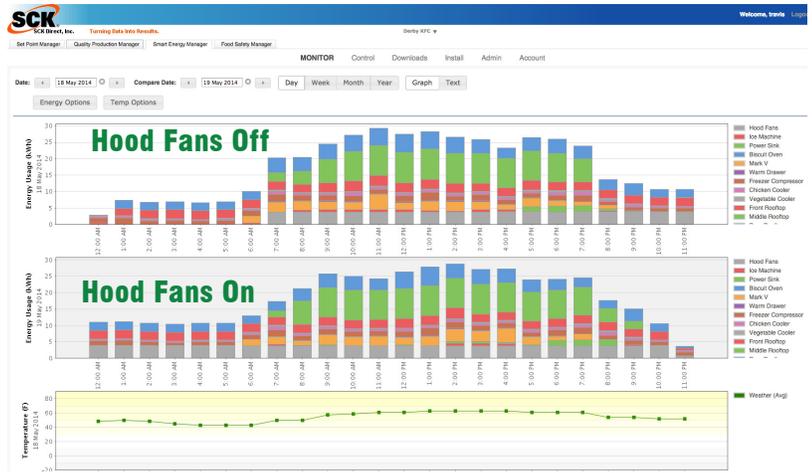
Built from the ground up in the mid 90's, this location has continuously provided great tasting meals to locals and travelers with its eat-in and drive-through capabilities. Recent economic challenges, though certainly improved since 2009, have operating costs rising faster than sales levels, eating into gross margins. The State of Connecticut's green initiatives, launched in 2005, mandate that 27% of energy consumed is to come from renewable sources by the year 2020. Eager to join the green initiative and also reduce escalating costs, Sam and his business partner Frank looked to Kitchen Brains, their trusted partner for 40 years.

#### The Challenge

Save money! But how? The restaurant needed to know where the energy was going in order to manage it better. An increased energy bill at the end of the month did not motivate staff to save, nor did it give them any indication of where and how to deliver the greatest savings impact.

#### The Solution

Kitchen Brains SCK® Smart Energy Manager (SEM) was installed to bring the visibility and control to the restaurant that Sam, Frank and his team were looking for. SCK® SEM provided the team members with the ability to get alerts and see both real time and historical usage, by simply downloading the app to any smart device. Simple charts of energy consumption from all monitored circuits were now at their fingertips, while alerts for unusual activity would identify specific devices where excess energy was used. With the control capabilities of the system, scheduled times and temperatures for lighting and building thermostat controls are automated and can even be remotely controlled through the simple app.



#### Results

With improved visibility and control, the store operators were able to make real time adjustments in usage, create optimized settings for control each day of the week, and drive additional savings every day. Today, alerts and reports keep the employees and store managers aware of any variances, so that action can be taken immediately. For example, if a light is left on by accident, it can be remotely turned off by the use of the SCK® SEM app.

#### SCK® Smart Energy Manager Findings

- 30% less daily energy usage after one week by optimizing hood and HVAC controls.
- Excessive wear and tear on the rooftop HVAC unit because of excessive runtime when left on after hours.
- Highlighted one of three rooftop HVAC units as underperforming. Serviced and achieved greater balance and less run time. Service ticket is logged into the SCK® SEM system for tracking results against service calls and maintenance history.
- Lowered energy costs.
- Increased comfort for staff and customers.
- Reduced service call backs

# SCK® Smart Energy Manager (SEM) KFC- Derby, CT

Case Study

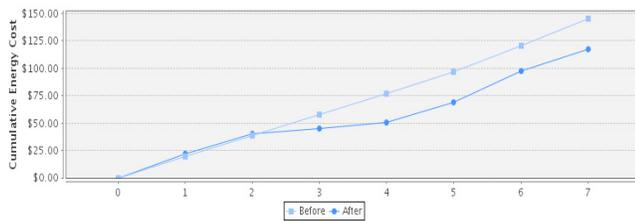
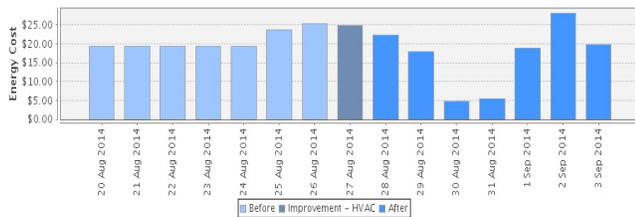
## Rooftop Energy Reduction

2014-08-27: Improvement - HVAC

Edit Details

Compare Rear Rooftop over 7 Days

	Before	After	Change
Total Energy	1219.8KWh	981.6KWh	\$117.11
Average Energy per day	174.3KWh	140.2KWh	\$16.73
Average Runtime per day	24 hours	24 hours	
Average Outside Temperature	72°F	75°F	▼ 19.5%



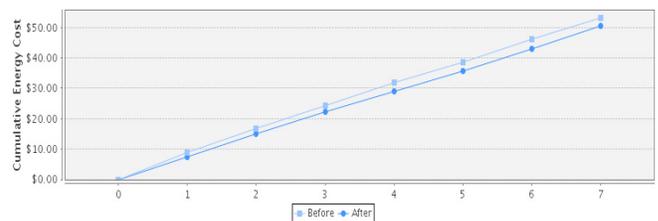
## Hood Fan Energy Reduction

2014-08-27: Improvement - HVAC

Edit Details

Compare Hood Fans over 7 Days

	Before	After	Change
Total Energy	445.8KWh	422.8KWh	\$50.45
Average Energy per day	63.7KWh	60.4KWh	\$7.21
Average Runtime per day	16 hours and 47 minutes	16 hours and 13 minutes	
Average Outside Temperature	72°F	75°F	▼ 5.2%



SCK® Smart Energy Manager (SEM) provides operators a simple to use tool to manage what was previously considered untouchable or only manageable with complex building automation services. SEM is one of The Genius Suite of Apps from Kitchen Brains®. The Genius Suite is a complete suite of Kitchen Management solutions that seamlessly connect front and back of house restaurant systems. The Suite includes SCK® Quality Production Manager (QPM), SCK® System Profile Manager (SPM), and SCK® Food Safety Manager (FSM).



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