# A FRESH RECIPE FOR **ENERGY EFFICIENCY**

## **Use Case:** A Typical High-Volume QSR; Rancho Cucamonga, CA


### SERVING UP SUSTAINABLE SAVINGS

Fast-food restaurants prove notoriously difficult when it comes to efficient climate control. Massive kitchen exhaust hoods perpetually expel costly air-conditioned air. Kitchens fire up heat and steam. Exterior doors are opening and closing all the time. And odors and particulates float about everywhere. Keeping such air circulating, freshly filtered, and efficiently conditioned is a costly, SUPERSIZED task year-round, especially with such narrow margins.

This is why the owners of a typical high-volume Quick Service Restaurant (QSR) in Rancho Cucamonga, CA, were thrilled after installing our Seeley CW Hybrid solution, instead of choosing a costlier dedicated outside air system (DOAS). Doing so cut CAPEX by a formidable 35%. Plus, the projected savings in energy consumption and *Total Cost of Ownership (TCO) year-round will prove significant. Smaller size, EXTRA LARGE performance. That's an irresistible deal.

### GREATER COMFORT, WITH YEAR-ROUND CLIMATE CONTROL—SMARTER, CLEANER, SAFER.

As businesses increasingly deepen their commitment to green energy through electrification and decarbonization, Seeley International delivers a hybrid heating and cooling innovation that completely redefines HVAC performance and efficiency. Introducing the CW Hybrid — Seeley International's pioneering all-electric/all-season Indirect-Direct Evaporative Cooling (IDEC), integrated heat pump, and *SAFER*-Air™ solution.

## Why Partner With Seeley For Restaurants?

### TO SUPERSIZE YOUR ENERGY SAVINGS

For over 50 years, our mission is clear: Provide fresh, hyper-efficient, *SAFER*-Air™ to the built environment, including restaurants and local eateries. We're enhancing the human condition by improving air quality for guests and staff in the dining room and kitchen. As a global leader in the design and manufacture of groundbreaking climate control solutions, Seeley International is responsible for millions of installations in over 100 countries across the globe. To make your establishment the next one, please visit SeeleyInternational.com/us.

*NOTE: While no energy metering was applied to this project, the energy modeling used in the Total Cost of Ownership calculations projected a reasonable annual energy reduction based on the location and setpoint in the kitchen. All diagrams, data, figures and claims presented in this document are based on Seeley International's internal research, testing, and analysis. Actual performance may vary depending on installation conditions and specific operating environments.