

Case Studies

Mitchells & Butlers
Toby Carvery, Banbury, Oxfordshire

Mitchells & Butlers



“Mitchells & Butlers has the opportunity through the Banbury site to better understand how energy saving technologies, such as Intelli-Hood work in a busy pub environment, we are keen to continue to trial the system in some of our other businesses.”

Simon Cocks, Cost Manager

Energy carved at Banbury

Mitchells & Butlers take environmental responsibilities seriously by introducing Intelli-Hood at the Toby Carvery, Banbury.

Mitchells & Butlers is the leading operator of managed pubs and pub restaurants in the UK. They have around 2,000 businesses offering food, drink, entertainment and accommodation in prime locations across the country.

Mitchells & Butlers have built up an impressive range of high-street, suburban and rural brands such as All Bar One, Vintage Inns, Toby Carvery, Ember Inns, O'Neill's, Sizzling Pub Co., Metropolitan Professionals and Scream, as well as successful acquisitions such as Harvester Restaurants and Browns.

Mitchells & Butlers believe that responsible environmental activity is in the interest of both their business and the community they operate in.

Their policy is to seek continuous improvements in environmental matters to minimise their impact on the environment. This includes installing **Intelli-Hood** ventilation control system into the Toby Carvery, Banbury.

The **Intelli-Hood** system controls the extract and supply fans within commercial kitchens keeping the fan at the desired speed, depending on cooking activity, rather than full speed all day.

Using temperature and optic sensors it intelligently detects the cooking activity under the hood and ramps the fan speed up or down accordingly.

Intelli-Hood not only saves energy and money on fan energy consumption but it also saves heating and cooling losses. This is all done whilst improving the kitchen conditions for the staff.



The Toby Carvery, Banbury is part of a company-wide project to improve energy efficiency and monitor energy usage. **Intelli-Hood** will save the Toby Carvery, Banbury 15804kWh per year on fan energy alone. This is giving them a good pay back as well as a big step towards their overall desired energy reduction.

Contact Us...

Food Industry Technical Ltd
40 Ivanhoe Road
Finchampstead
Berkshire RG40 4QQ

Tel: +44 (0) 118 973 9310
Fax: +44 (0) 118 973 9311
Web: www.foodindustrytechnical.com
Email: enquiries@foodindustrytechnical.com



Case Studies

Mitchells & Butlers
Toby Carvery, Banbury, Oxfordshire

kWh Before
Intelli-Hood

kWh After
Intelli-Hood

22776kWh

6971.5kWh

Reduced energy consumption - 69%

Annual Saving in Pounds - £2,306

Pay back of initial investment - 2.3 yrs

Annual savings for Toby Carvery, Banbury

The graph below shows the savings made by **Intelli-Hood**, with the peak fan speed never reaching the predicted constant speed without installation.

Data loggers were used to measure the energy savings for seven days initially giving a saving in kWh of 12201.3 per year. Further adjustments were made to reduce minimum and maximum speeds and optimise **Intelli-Hood** to work most efficiently without any effects on the kitchen operation. This will result in savings of 15804.5kWh per year.

Intelli-Hood was installed before the restaurant opened and has only run with the system, so energy saved is calculated from the fan motor size.

Energy Saving Objectives

Mitchells & Butlers are committed to their sustainability programme by improving energy efficiency company-wide.

3 day comparison graph for Toby Carvery, Banbury with percentage of energy saved.

