



Fine Dining

Roast Restaurant

Payback in  
1.70 years

## Case Study Roast Restaurant

**roast**  
Deliciously British

New Britannia meets Britain's oldest food market at Roast, a restaurant and bar dedicated to classical British cooking using the finest seasonal produce. The restaurant is housed in the unique structure of the former portico of a flower market, inside which they serve gutsy food and delicious drinks.

### Project Highlights

73,631 kWh saved per annum

32 tonnes carbon saved per annum

Reduced energy consumption – 70%

Annual saving in pounds - £7,290

Pay back of initial investment – 1.70 yrs



Roast Restaurant has achieved an 18 month pay back on their energy saving investment by converting to Cheetah.

Roast is owned by Iqbal Wahhab, who in the 2010 New Year's Honours list received an OBE for public service and service to the hospitality industry.

They have recently installed Cheetah demand ventilation controls in the main kitchen extract canopies as part of their commitment to sustainability. Cheetah uses intelligent controls and sensors to detect when cooking activity is taking place, we were able to control the kitchen extract and supply fans to vary their speed and so reduce energy consumption accordingly.

The system was programmed so the fans ran at a speed sufficient to remove the heat and contaminants being produced by the cooking process, the fans only run at maximum speed when needed, whilst still maintaining comfortable and safe working conditions. Before Cheetah was installed two 7.5kW fan motors were running at full speed 24 hours a day, 7 days a week!

With competition being fierce in the restaurant sector and bottom line profit being critical, energy optimisation is a contributing factor in enabling the operator to be competitive and still maintain the required profit margins.

The system not only reduces energy consumption by the extract and supply fan motors but also reduces the heating and cooling requirement.

Due to the reduced usage the restaurant will find their HVAC equipment will have a longer lifespan and need fewer repairs so reducing overall maintenance and replacement costs, another factor which could be added into the payback calculation.

Roast will be saving approximately 73,631kWh and 32 tonnes of carbon per year this equates to a saving of £7,290 and a 70% reduction in their ventilation energy consumption, overall giving the operator an impressive payback of under 1.7 years.

Roast the restaurant is doing all it can to alleviate climate change roasting the planet!!

The Cheetah system is being installed to a selection of their sites and are rolling this across their estate.