

The Kitchen That Pays its Way

And, we reduce your **CO₂** emissions
with highly effective waste heat recovery



SAFE • REGULATED • HEAT RECOVERY

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The Kitchen That Pays its Way



- Low Capital Cost – Typically £12-15K
- Fully adaptable to existing equipment
- Recovers and Re-Uses wasted heat energy

KERS –How it works

- Transforms wasted energy from prime cooking equipment into superheated water that is pumped to our specialised Thermal Storage Tank
- This Preheated water can be used in a number of ways
 - Pre Heating your Main hot water supply
 - Providing Hot supply to Dishwashers or Glasswashing equipment
 - Providing heating to ducted incoming Fresh Air
 - Providing Secondary heating capacity to underfloor or radiator based heating systems
- The system can be configured to automatically switch the hot water in order of client preferences, when primary requirement is satisfied

KERS –How it works

Collector mounted over Salamanders



KERS –How it works

Collector mounted over Fryers

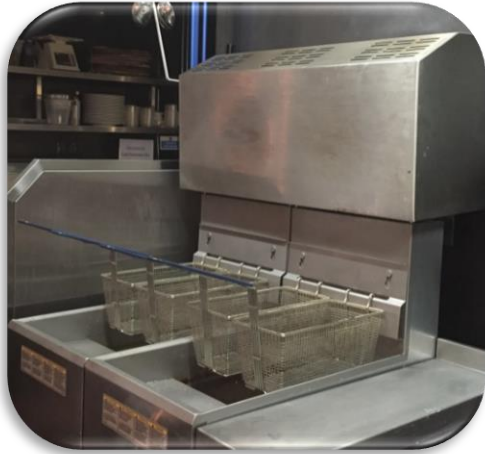


KERS –How it works

Collector mounted over Fryers



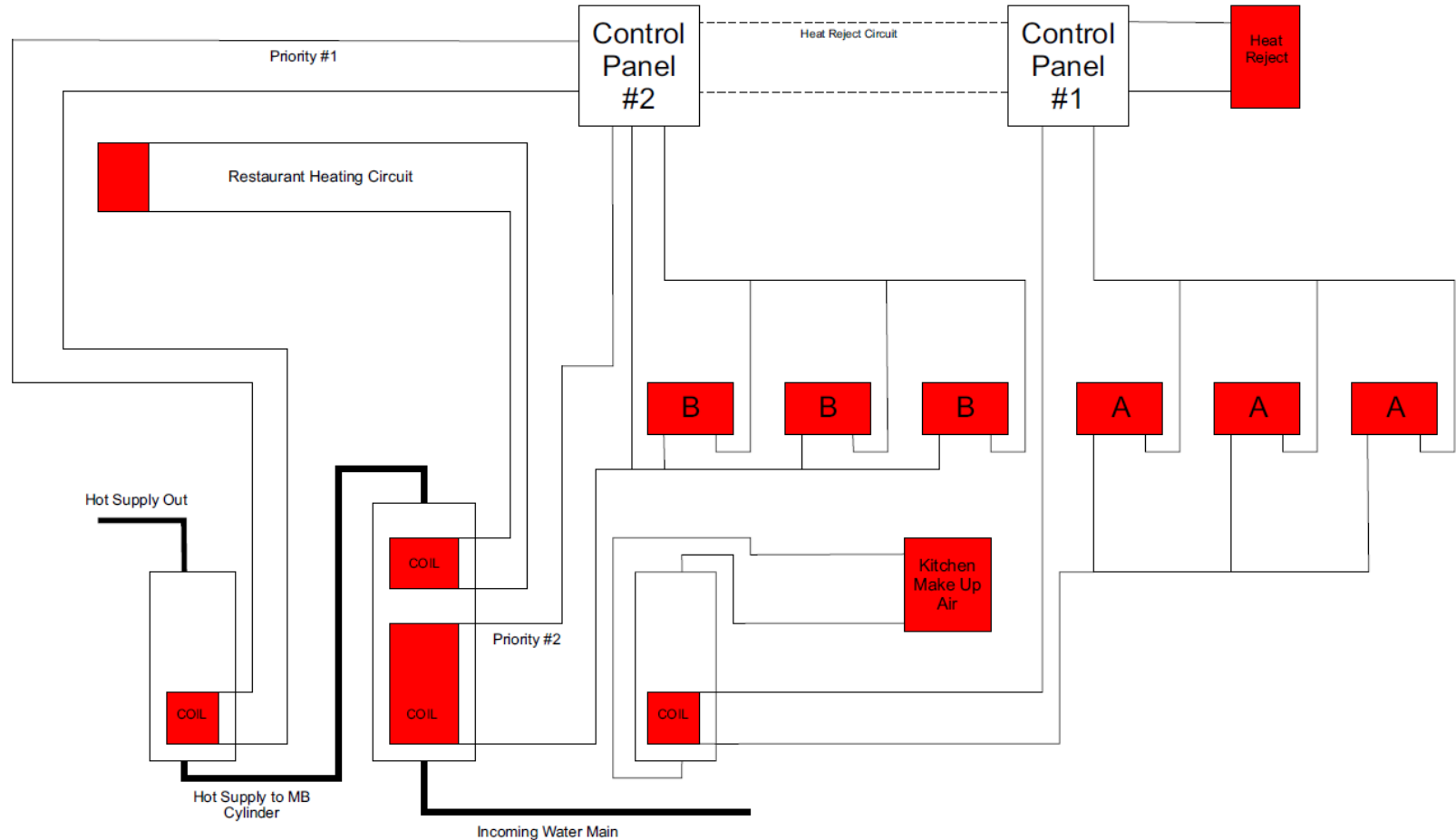
KERS –How it works



- Our collector over two fryers or two salamanders can raise 2500 Litres of water by 55DegC per day
- In this example your energy saving at 13p per electric unit would be £7,5K per annum
- in this example your carbon emissions would reduce by 4½ tonnes CO2 e

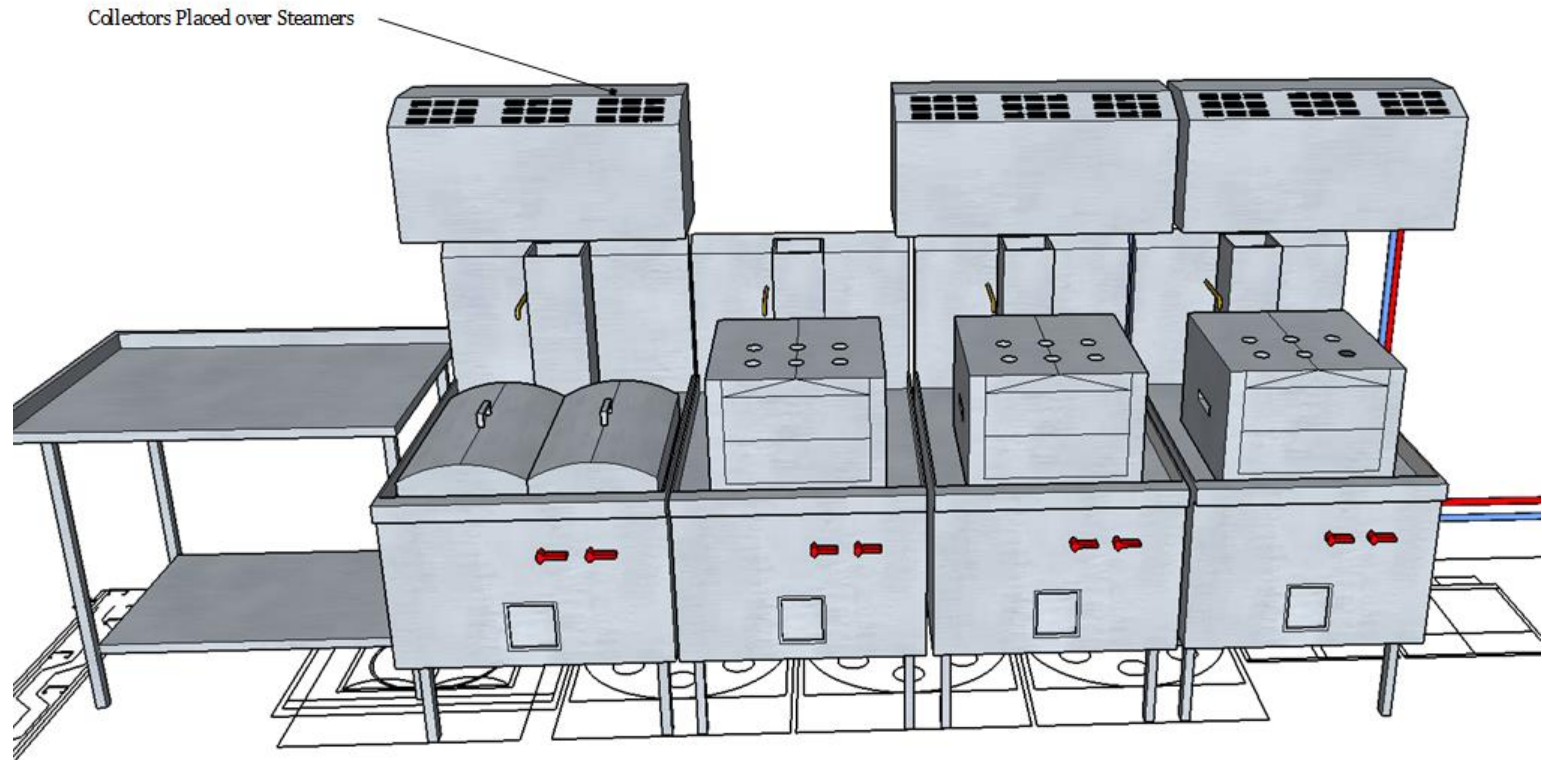
KERS –Recent Project

Case study – Large Chinese Restaurant, Central London... Schematic View of System shown where client can save £19-£24k per Annum



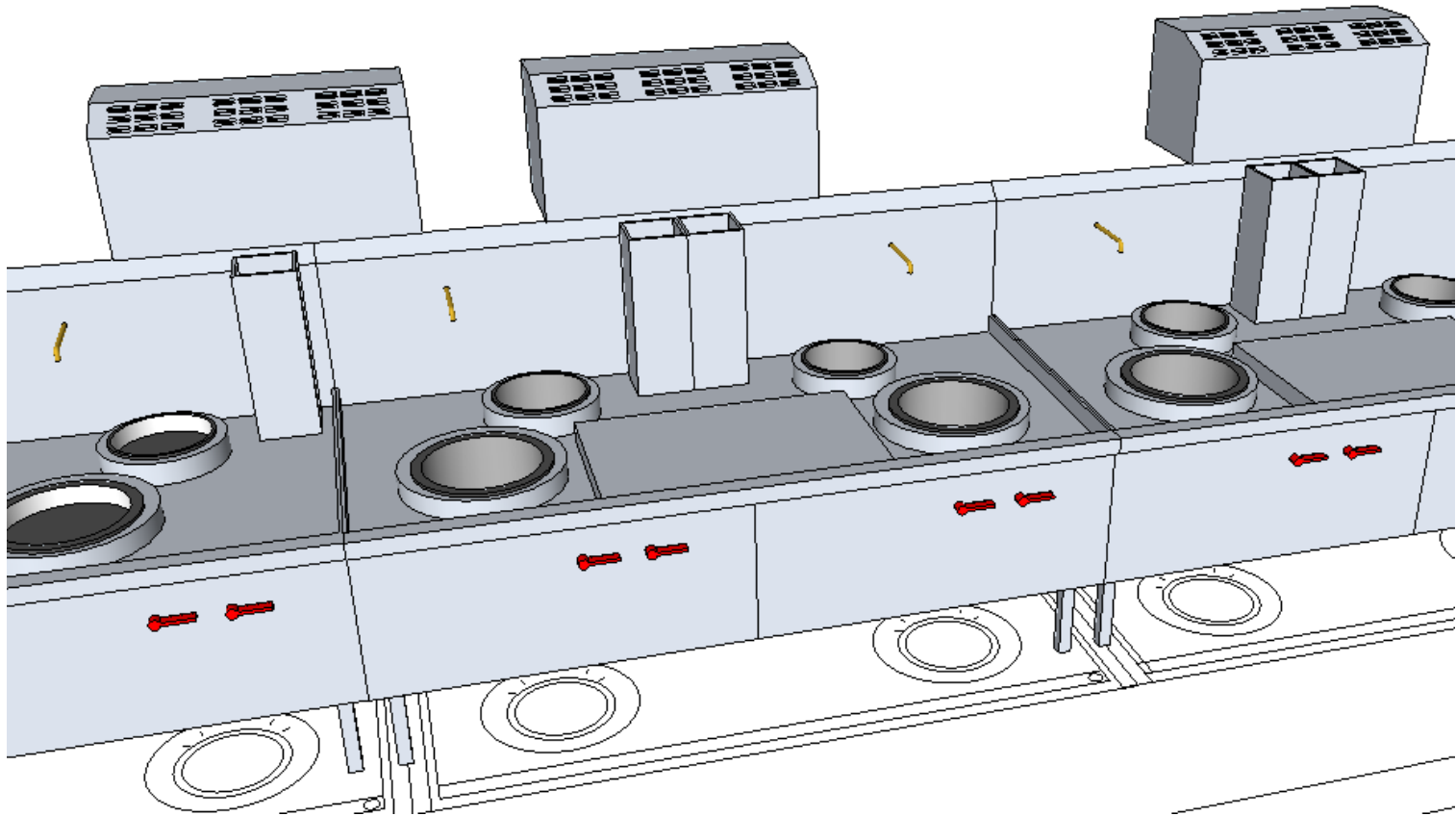
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Case study – Large Chinese Restaurant, Central London... Range of Collectors mounted over Wok Cookers and Rice Steamers to recover up to 350Kw of waste energy



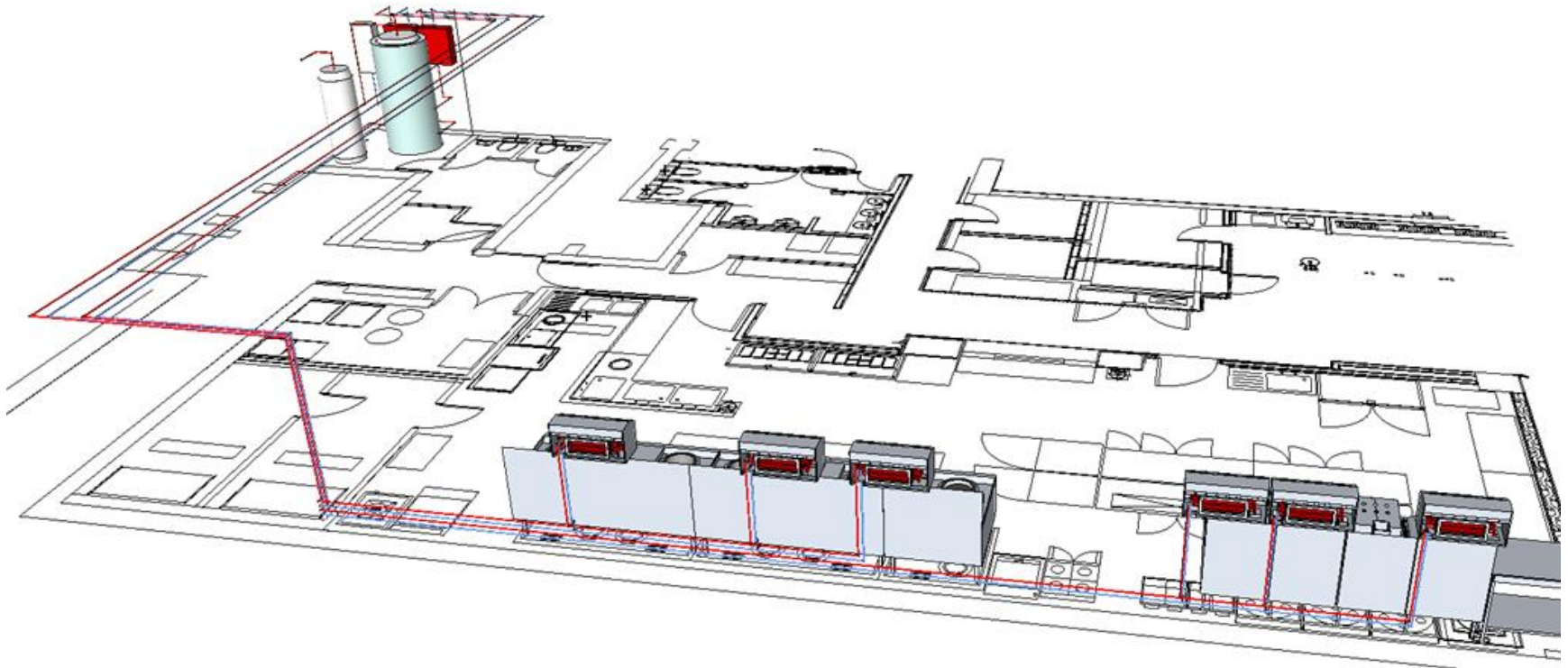
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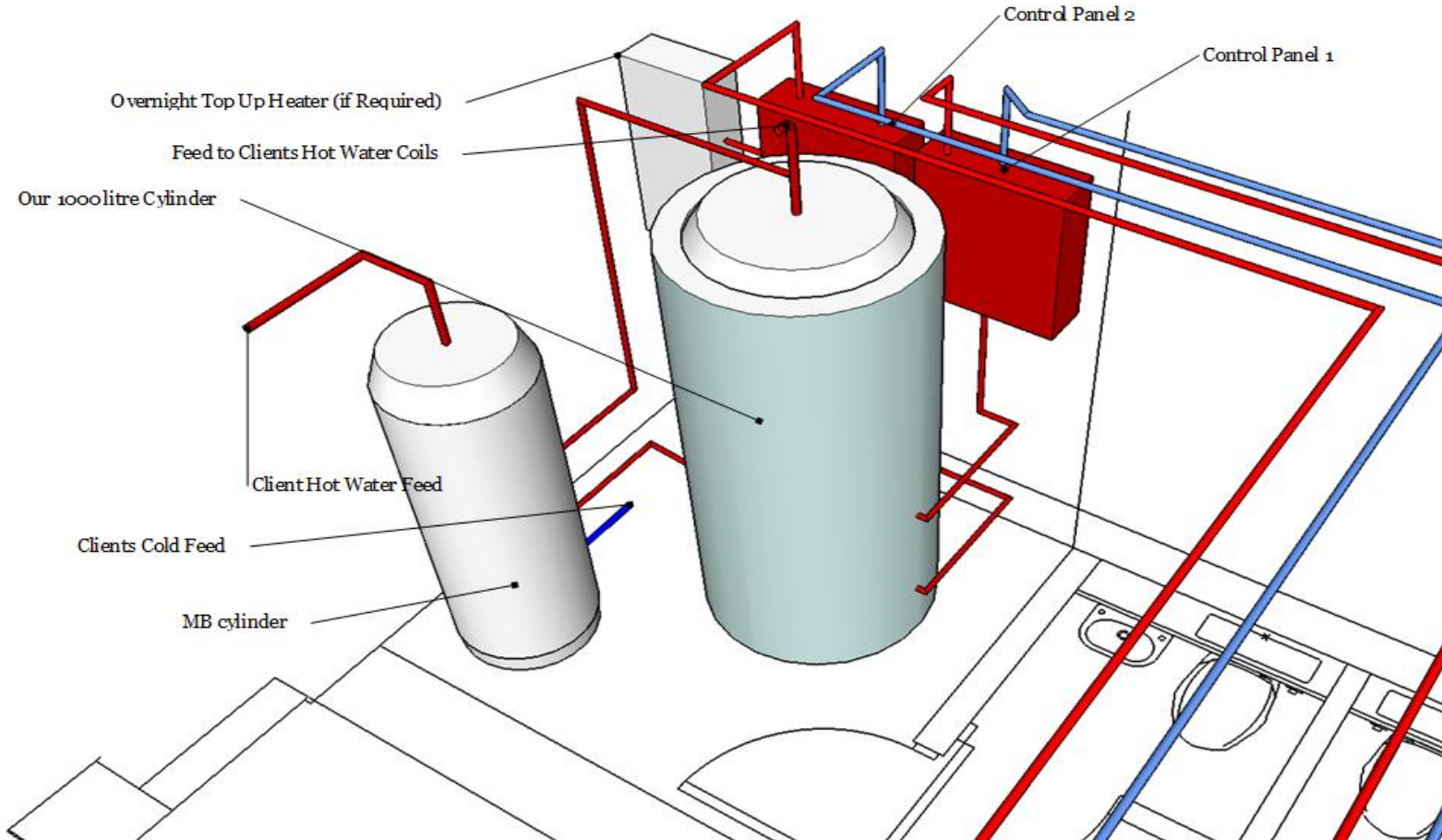
KERS –Recent Project

Case study – Large Chinese Restaurant, Central London – Overview of Heat transfer system with 35-40m of Fully insulated Interconnecting Pipework



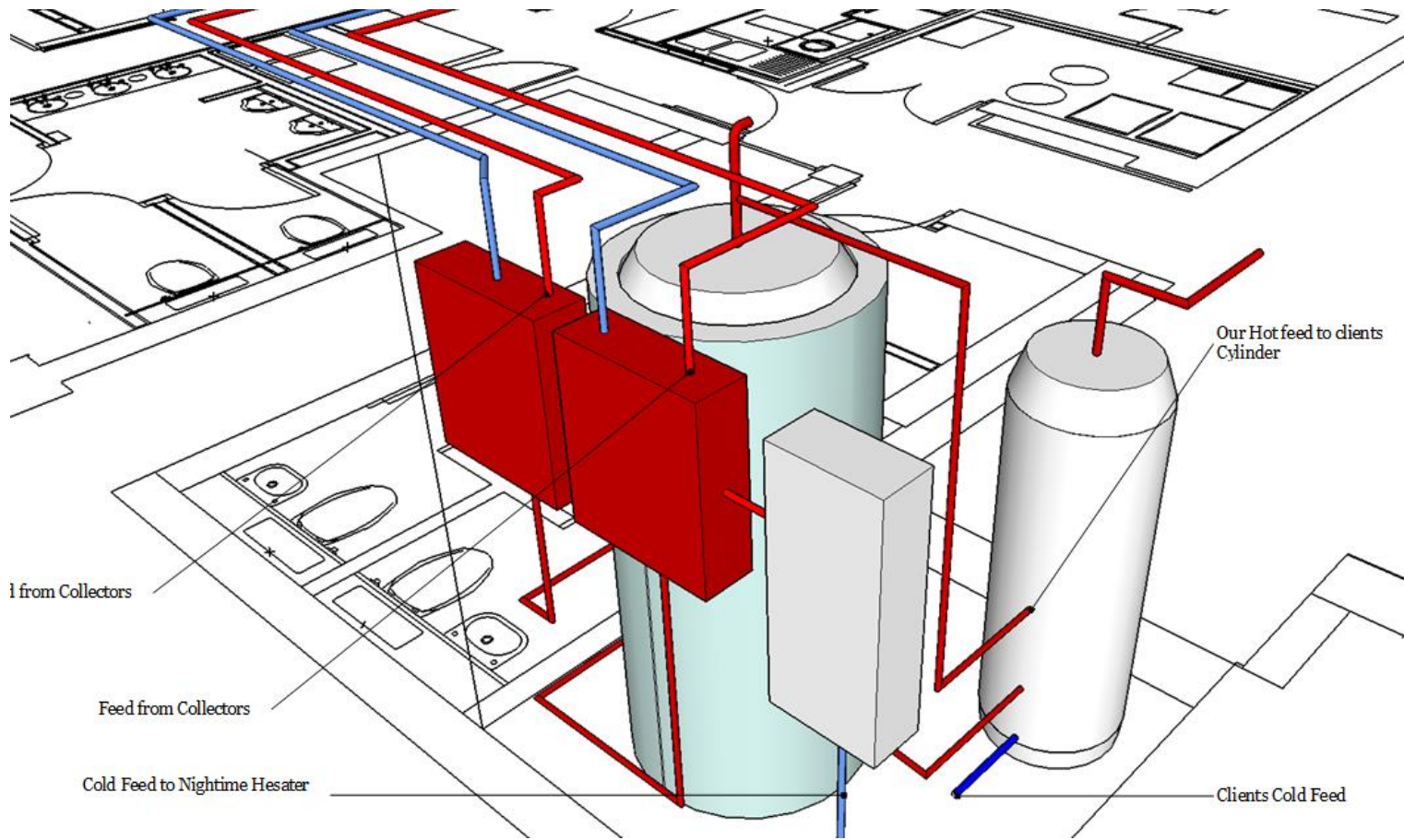
KERS –Recent Project

We move the water to storage Cylinders and to the clients Hot Water Supply system. In this case 7 AHUs with LPHW coils and over 1200litres of Free Hot water on Demand



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KERS –Installed & Working

Installation over High pressure (90kw) Gas Wok Burners



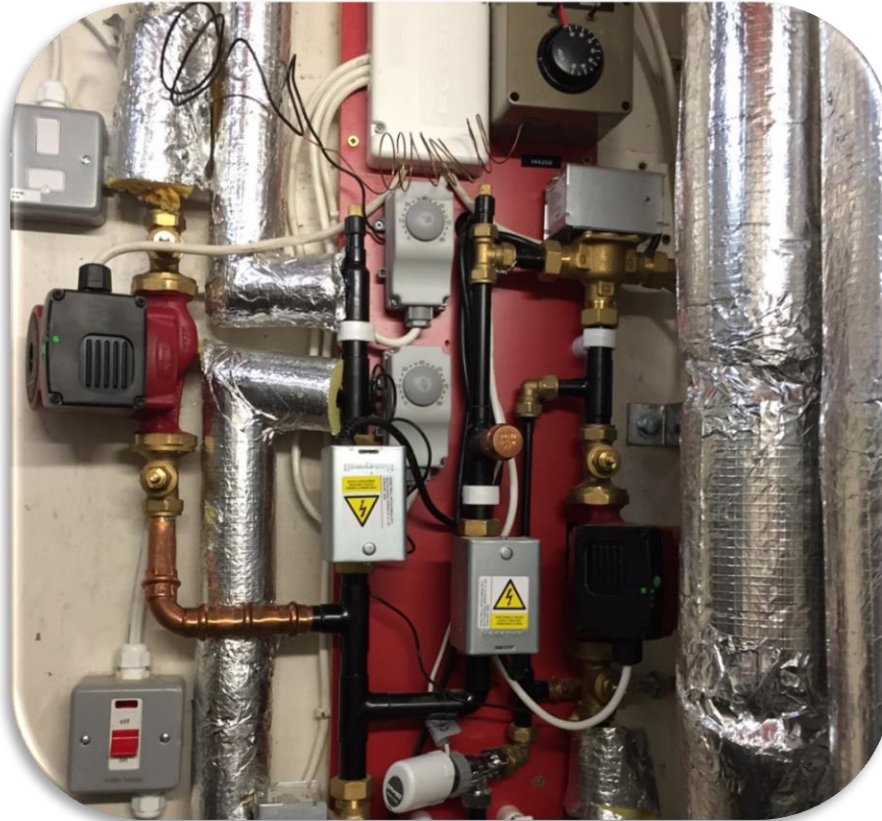
KERS – Installed & Working

Installation over High pressure Gas Wok Burners and Dim Sum Steamers



KERS –Installed & Working

Unobtrusive Control Package, requires minimum Plantroom space



- Collectors controlled in sequence to ensure no cold zones
- Pipework Insulated throughout entire circuit
- Pumps primed to maximise Heat recovery through control circuits
- Buffer tank Filled and primed with optimum temperature water
- Safety circuits managed to ensure no overheat danger
- Flow Control to client Cylinder managed to maintain maximum Heat RECOVERY

KERS - Market Assessment

Why we need to make a difference

- UK commitment to 80% reduction in greenhouse gas emissions by 2050, compared with the levels in 1990.
- The UK Carbon Trust and (CIBSE) estimate that catering industry uses in excess of 21,600 million kWh per year.
- Commercial Kitchens Account for 30% of this use, which is 6500 million kWh per year
- There were 83,635 Restaurants in the UK in 2016 with revenue of £35bn risen to £85bn in 2018

Acquisition options

How can the system be Funded

- Buy it outright – get the benefit of short Return On Investment depending on your current energy expenditure.
- Lease Purchase – Can be arranged to coincide with your Kitchen equipment, through our Lease partners or your own preferred supplier.
- Five Year hire cycle - where we maintain and service the equipment on your behalf and you only pay one monthly fee
- Low carbon Workspaces – covering Bucks, Herts, Notts, Harrow, Enfield and Barnett with Grants up to £5000 for Qualifying SME's

The Kitchen that pays its way

Some Recent Press comments

KITCHEN EQUIPMENT PRACTICES THE INSPIRATION FOR BUSINESS

Ecovery Innovations was launched four years ago to provide energy-saving products and services that lower carbon emissions and operating costs for the foodservice and hospitality industry.

Inspiration for the business came to founder Eric Phillips midway through his 30-year career designing and installing commercial kitchens.



"Whilst the industry has made progress in reducing carbon emissions, I could see that certain equipment may never become efficient because of the requirements

that operators put on them," he explains. "So I set out to find ways of utilising the energy discarded by these appliances."

Phillips claims to have seen a "huge spike" in the appetite for energy reduction products and solutions in commercial kitchens over the past few years, with concern for the environment as well as the bottom line at the forefront of every responsible operator's mind.

In addition to KERS, Ecovery has developed products such as



**LIVING VENTURES
WILL SEE THE
RETURN ON ITS
INVESTMENT IN LESS
THAN A YEAR WITH
CONSIDERABLE
CARBON SAVINGS"**



THE KITCHEN THAT PAYS ITS WAY

...a more efficient restaurant operation with cheaper kitchen energy bills are going through the roof? One solution is to move from prime cooking equipment into a universal hot water system exactly what the Living Ventures Group is doing at one of its restaurants in Glasgow. FEJ reveals the secret to a leaner, greener kitchen.

IGNORING THE SOLUTIONS AVAILABLE TO MANAGE AND UTILISE WASTED HEAT WAS SIMPLY NOT AN OPTION"

...serves up to 120 covers during its opening hours of 12pm to 12am and there is live music every night. But it's what the restaurant has done with its theatre-style kitchen and preparation

...both the decor and traditional wood panelling, as well as the menu. Diners



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