

Quick Service
Full Service
Casual Dining



Intellihot

Restaurants

Why Restaurants Choose Intellihot?



Save Space

Intellihot units take up a fraction of the space.

Increased Reliability

Reduces risks to the business from sudden failures.

Increased Efficiency

No storing & heating water 24/7 for minimal use.

Reduces CapEx & OpEx

Eliminating the need for multiple tanks that are costly and redundant.

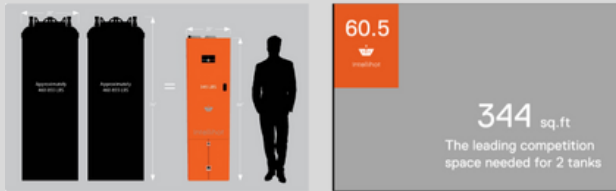
Health & Safety Benefits

Reduce Legionella Risks

Intellihot systems mitigate the risk factors that harbor Legionella.

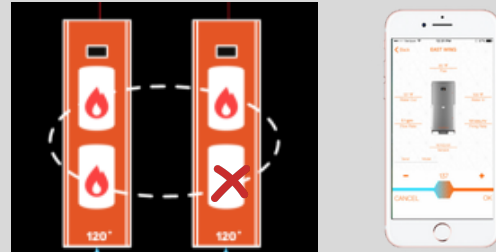
Space

Intellihot sets up quickly and costs less to operate month after month, while matching the power of alternative systems at a fraction of the size.



Reliability

Multiple engines, Masterless Controls & 24/7 Assistance, with free factory monitoring and predictive maintenance by telliCare.



Efficient

Intellihot water heaters only heat water when you need it, without a storage tank. Saving energy, and eliminating leak risks.



Operating Costs

High turn-down, less maintenance, and the ability to follow the load at all times.

Competitor
\$23,315
Lifetime Operational Cost

Intellihot
\$7,253
Lifetime Operational Cost



Capital Costs

Built-in modularity in Intellihot units, eliminates the practice of doubling up equipment for the sake of redundancy, thus lowering capital expenses.

Less Equipment & Longer Life



*Estimated Installed Costs

Health & Safety

Legionella - Is a naturally occurring bacterium that easily colonizes most water systems. Legionella is aerosolized from the stored water the comes out of fixtures in your building, causing acute pneumonia.

- Presence of Bio-Film
- Low Temperatures
- Stagnant Water
- Constant Turbulance
- High Temperatures
- No Stored Water




Operational Cost Estimates:

1 Assuming \$1.99B revenue across 590 locations and a day of downtime every time a unit goes down. i.e. \$3.3M revenue/location/year, \$9.2k revenue/location/day

2 Using \$1663/year for water heating from Fisher and Nickel Case studies: https://aceee.org/files/proceedings/2008/data/papers/9_243.pdf

More Restaurant Benefits.....

- On-demand 24/7/365 days a year to match restaurant operating schedule
- Space-saving design with no storage required
- Patented HEX resist scale which can lead to poor wares results.
- 10-40% more efficient than the competition.
- telliCare monitoring to minimize unplanned disruption of service



“We have installed Intellihot tankless waters in a few of our restaurants, and they work great. Intellihot has addressed past reliability issues we had with other tankless water heaters.”

Jim Mouland, Western Facilities Manager, RA Sushi



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