

CATALYST CASE STUDY

BENIHANA REDUCES ENERGY COSTS & IMPROVES CUSTOMER COMFORT WITH THE CATALYST

Benihana is the largest operator of teppanyaki restaurants in the country and the leading Asian-themed restaurant chain in the world. At Benihana, they care about the customer's experience. With highly skilled teppanyaki chefs who slice and dice the meals, provide great entertainment, and make for an atmosphere of fun and excitement, Benihana strives to achieve an unforgettable experience.

THE CHALLENGE

Benihana restaurants are unique in that they have numerous cooking stations, each with their own exhaust fan, located in the dining area. This creates a space pressurization challenge unlike any typical restaurant, that can quickly pose a threat to customer comfort.

THE SOLUTION

The CATALYST addresses this challenge by using Dynamic Space Pressurization Management logic which utilizes different pressure sensors to modulate the fan speed and outdoor air dampers differently in the kitchen versus the dining area to maintain a slightly negative balance in the kitchen relative to the dining area. This creates the perfect atmosphere, no matter how many cooking stations are in use.

POWERFUL RESULTS

In addition to solving the ambient comfort levels within the restaurant, the CATALYST **reduced energy consumption by 80 MWh** which equates to a **25% reduction in energy costs**. After achieving these results, Benihana is in the design and development stages of regional upgrades with the CATALYST at restaurants in California, Texas and Florida.

FROM THE CLIENT

"Customer experience is a priority for us at Benihana and the CATALYST helps us deliver a consistent environment for our customers through Dynamic Space Pressurization Management. In addition to the improved comfort and pressure control within our restaurants, we're extremely happy with the energy savings the CATALYST has produced."

*- Jim Moulard, Benihana
Western Regional Facilities
Manager*

