



"I CAN FIND PROBLEMS SOONER RATHER THAN LATER BY HAVING THIS SYSTEM INSTALLED."

BILL DEMARTINI, CHIEF ENGINEER

W HOTEL SAN FRANCISCO

Bill DeMartini, Chief Engineer of the W Hotel San Francisco, was searching for a way to identify the unseen problems in his building. He wanted to take energy efficiency beyond his hotel's LEED Silver certification. To tackle this, he knew he must look at TRACE, the award-winning restaurant. Without a cost-effective way to monitor kitchen operations 24/7, Bill lacked the facts required to optimize his kitchen and improve W Hotel's efficiency. Bill engaged with Verdigris to deliver the granularity he needed to identify ways to improve the kitchen operations.

"Verdigris allows you to monitor each and every circuit in a panel over a 24/7 period, non-stop. This was a good opportunity to see if we had any electrical problems by monitoring and seeing immediately what each circuit is doing. There's no other way to do that without elaborate testing equipment."

Verdigris identified pivotal unseen problems to improve kitchen efficiency in 3 Ways:

1. Uncovering Equipment Inefficiency

Verdigris' detailed monthly reporting revealed a dishwasher booster heater that was running overnight even when the dishwasher it served was off – and the kitchen was empty. This piece of equipment annually consumed more than \$5,000 of energy.

"Where the system really paid off was where we could see equipment was running a lot longer than we thought, or there was a bigger load on a circuit than we thought we should have... [because Verdigris monitors 24/7] we could identify when equipment was running or shutting down without being there."

2. Identifying Unseen Equipment Failure

Large equipment should draw roughly equal amounts of power from their two or three phases. Verdigris data found a faulty circuit in the main dishwasher that was pulling 60% more energy than the other two, signaling a probable equipment fault.

After prompt from Verdigris, W SF staff uncovered a broken heating element. This triggered the other two heating elements to work overtime to keep water inside the unit at the required temperature. This reduced the capacity of the unit, and could have lead to premature failure of the dishwasher – a \$30,000+ piece of equipment.

"Verdigris identified this broken component before we did our normal preventative maintenance, which is one really great value I've gotten from the service."

3. Increasing Staff Awareness

The high resolution of Verdigris energy monitoring showed individual devices that were remaining on after hours – a pizza oven, the light in a walk-in refrigerator or freezer, hood lights over the stove, and the kitchen TV. Cumulatively, these small devices were using more than \$7,000 of electricity each year. Bill was able to intervene by installing motion sensors on some devices and retraining staff procedures on others to reduce this unnecessary spend.

"I'm not sure just how many watts were gained or saved from this--they're small things--but the real savings was my time."

Verdigris helps make organizations' most valuable resource – key employees – more efficient. Delivering a high level of granular insight into circuit-level electricity consumption helped Bill and the W Hotel San Francisco enable a level of operational efficiency that simply wasn't possible without our system.

"Long-term, with Verdigris we're able to monitor our electrical system without being present, and we don't have that kind of monitoring equipment currently. I can find problems sooner rather than later by having this system installed."

In an unpredictable role, fighting one new problem after another, Chief Engineers now have a powerful tool to run their buildings more efficiently with less time.

To learn more about what Verdigris can do for your commercial facility, Contact us:



www.verdigris.co

solutions@verdigris.co

1-844-837-3447