



CASE STUDY 2025

INTRODUCTION

A high-demand, quick-service restaurant sought to reduce its rising energy consumption across long trading hours. With refrigeration, HVAC, and cooking equipment contributing heavily to electrical load, the site required a validated solution, that would deliver savings without operational disruption

CONCLUSION

- **78.60 kWh/day** saved, equivalent to approximately **\$5,041.75 annually**
- **11.1%** savings on all electrical usage, throughout the entire site
- **21.9%** reduction, with refrigeration, and cooling consumption

ADDITIONAL INSIGHTS

Savings were adjusted for temperature spikes to ensure results were weather-independent. Combined **ElectroDensity®** optimization technology delivered the largest single-asset improvement (21.9% on freezer load). Results present a scalable model for rollout across similar restaurant locations.

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SOLUTION

Working together, the site deployed a combined 2 phase technology optimization strategy

01

ElectroDensity® (Power Alignment)

- Reduced electrical load waste
- Improved power quality to compressors, HVAC and kitchen equipment
- Lowered kWh draw with zero operational impact

02

enPact® Cooling Optimization

- Enhanced heat-exchanged performance
- Reduced compressor runtime
- Stabilized temperatures during peak and non-peak hours

