

Lepido® is the first profitable energy recovery for restaurant ventilation

The more money our customers save, the greater the environmental impact. Enjays innovation enables reducing the annual emissions of CO₂ by 500 million metric tons. This equals one percent of the projected global CO₂ emissions by 2050.

Potential savings:
\$114.176.000.000
500 million metric tons CO₂

Potential savings:
\$12.559.000.000
54 million metric tons CO₂

Potential savings:
\$10.000
33 metric tons CO₂

ONE RESTAURANT

EU

GLOBAL

Three key factors for success

Technology

Enjay's unique innovation, Lepido®, is the only technology in the world which works in a hostile environment full of sticky grease and soot. Lepido has a unique patented self-cleaning built-in technology free of maintenance, making every recovered kWh a financial saving.



Profitability

The patented Lepido® technology makes it profitable for property owners to recover energy. One property owner can save tens of thousands of dollars annually per installed unit. On a global scale, this means billions of dollars saved in energy costs, and hundreds of millions of tons of CO₂ emissions avoided.



Regulatory

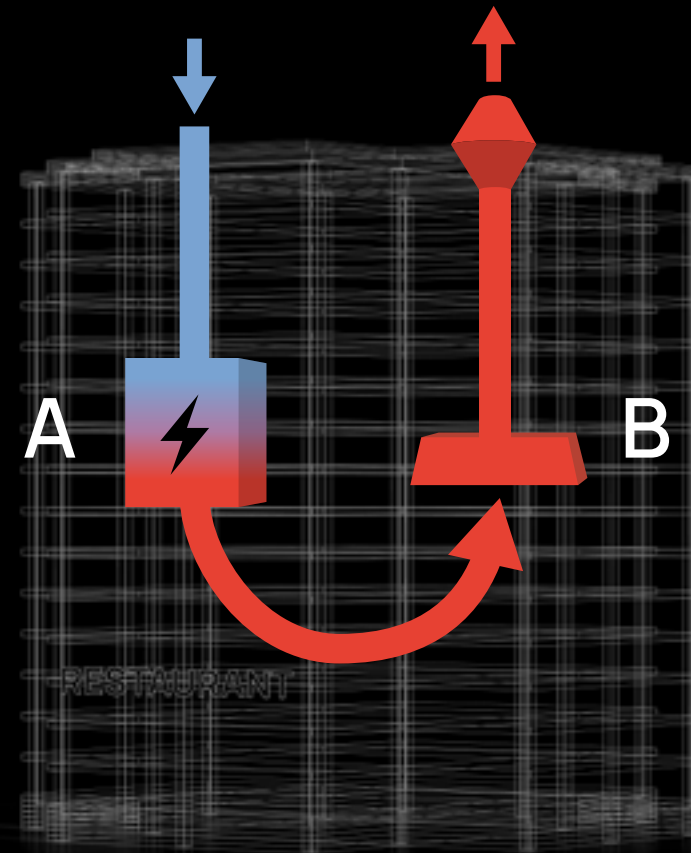
The future is about using less energy. Recovering energy from ventilation systems is already mandatory* in large parts of the world, but no previous technology has so far been able to unlock energy recovery in restaurant ventilation. Lepido® is the first unit that ticks all the boxes.

US ENERGY EFFICIENCY RESOURCE STANDARD
OFFICE OF ENERGY EFFICIENCY AND RENEWABLE ENERGY (EERE)
<https://www.energy.gov/eere/office-energy-efficiency-renewable-energy>
EU ENERGY EFFICIENCY DIRECTIVE
<https://ec.europa.eu/energy/en/topics/energy-efficiency/targets-directive-and-rules>

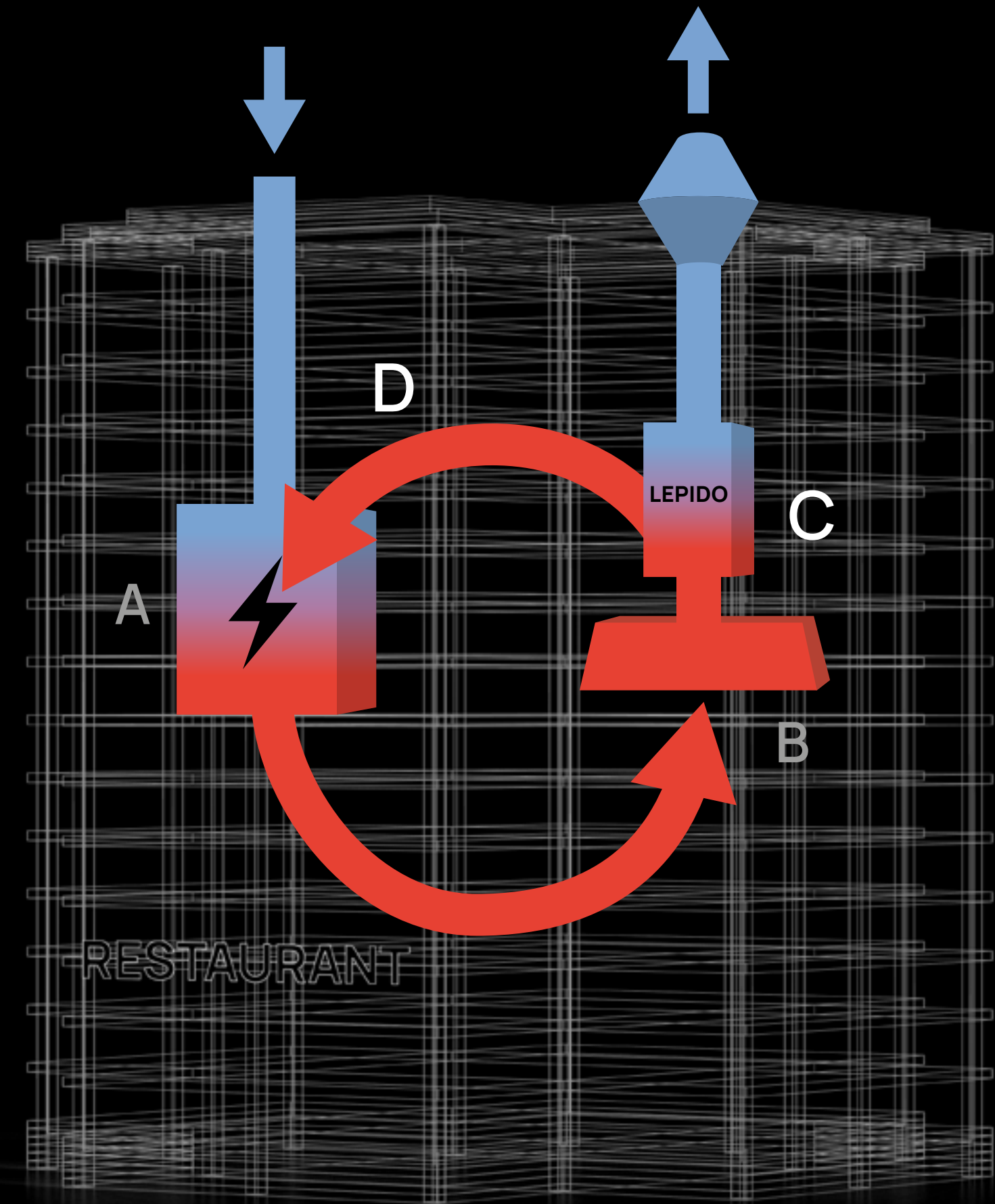
Revolutionizing energy recovery in hostile environments

Today, restaurants and property owners waste 100 percent of this energy by releasing the entire exhaust airflow. Lepido® resolves this by extracting the energy from the airflow and doing so with very high ROI. The system works equally well in warm and cold climates, and it has great flexibility in how to utilize the output.

Before



After



A Heating or cooling

Air is drawn into the building and energy is supplied for heating or cooling the air to about 20 degrees centigrade.

B Restaurant air exhaust

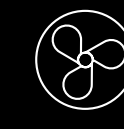
The restaurant air is ventilated out of the building. Grease and soot prevent the energy in the air from being recycled and thus the energy is lost.

C Lepido®

Lepido recovers the energy supplied in step A but keeps venting fat and soot.

D Energy feedback

The energy is fed back into the building's energy system via:



AIR HEATING



HOT TAP WATER



RADIATORS



AIR CONDITIONING