

QES – Quest Engineering Services

Engineering excellence for restaurants conception to execution

Sophisticated controls technology represents just a facet in the energy savings equation. To achieve optimal performance and to maximize savings takes applied knowledge, attention and vigilance. The Quest Engineering Services team utilizes established and emerging best practices – to carefully review every facet of the equipment and restaurant operations, with the ultimate goal to create a savings plan to assure immediate and future peak performance.

Technology Agnostic

QES works with you on creating the best energy & service management solution. We look beyond HVAC into all of your power systems. We explore opportunities for efficiency with every piece of power-consuming equipment. Our line of COSYS Application & System Controls are well suited for any project, but we recognize that new controls may be unnecessary. We'll leverage your installed technology wherever possible. Your best interests are our top priority.

Kitchen Equipment

We'll review your facility and qualify each piece of equipment's suitability for remote management and monitoring. Kitchen equipment (Vent hoods, makeup air units, cooling tables, etc.) represent over 30% of the electrical load and we engineer solutions that allow you to capture and monitor each piece of equipment, whether they directly support communications or not.

Tailored Monitoring & Savings Strategies

By moving from solely focusing on HVAC, lighting and refrigeration and into analyzing all of your systems, we ensure maximized savings. Each project is developed with a goal of an ROI of twenty-four months or less. You can expect a reduction of 20% or more in energy costs upon commissioning and onsite service savings of 50% or more.

Best-in-Class Installation & Commissioning

Our installation teams are located throughout North America. The QES team works closely with each field technician to verify and validate consistency from site-to-site. We then remotely program settings & schedules to maintain uniformity throughout the portfolio.

Optimization

20% reductions in energy use is great, but we can do better. Our customers have consistently seen 25 - 40% in reductions through our optimization expertise. Working closely together we develop initiatives and modifications that further reduce energy use without impacting the guest experience.

