



MEDIA RELEASE

For Immediate Release

National Restaurant Chain in Melbourne Achieves 16.7% Energy Savings with Voltage Power Optimisation

Melbourne, Victoria – 22 October 2024 – A national restaurant brand in Melbourne has implemented a cutting-edge Voltage as a Service (VAAS) system, achieving impressive energy savings and lowering its carbon footprint. The installation of the 3-phase voltage control system was completed seamlessly on 17 October 2024, ensuring uninterrupted operations for customers.

Sustainability and Operational Efficiency in Action

The Voltage as a Service (VAAS) system optimises the overvoltage from the restaurant's grid supply, ensuring that equipment receives only the voltage required to operate efficiently. The key benefits include:

- **Significant Energy Savings:** Voltage was reduced by 6% per phase, resulting in actual energy savings of 16.7%, surpassing the initial 14% estimate.
- **Carbon Footprint Reduction:** By consuming less energy, the site will contribute to a substantial reduction in CO₂ emissions.
- **Prolonged Equipment Lifespan:** Voltage as a Service (VAAS) reduces stress on electrical equipment, minimising maintenance and replacement costs over time.

Efficient Installation with Minimal Disruption

The installation was planned meticulously to avoid impacting the restaurant's operations. Preparation took place on 16 October 2024, with only 1-2 hours of power isolation needed to connect the Voltage as a Service (VAAS) system to the grid. The unit was fully operational and the restaurant reopened for business on schedule the following day.

Ongoing Monitoring to Maximise Benefits

The restaurant will monitor the Voltage as a Service (VAAS) system's performance over the coming months using a remote cloud based dashboard to confirm annual savings. Early measurements already indicate significant financial and environmental benefits, reinforcing the value of Voltage as a Service (VAAS) technology for energy-intensive businesses.

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