

1202 Market Street **Food Service Design Group** San Diego, California 92101 619.239.8156

Food Service Design Group, FSDG, provides quality foodservice consulting and design. Our scope of services include any and all commercial food service segments. Our clientele consists of architects, general contractors, restaurants, corporations, hotels, military, schools and universities, country clubs, casinos, and healthcare.

Hotel Indigo: First LEED Certified Hotel in San Diego

The original kitchen design for Hotel Indigo did not include any cooking. Two months prior to the opening the hotel, the owners asked FSDG to redesign the space to a full cooking kitchen to support their room service & restaurant menus. Some obstacles FSDG faced were venting the new exhaust hood, creating space for the hood filtration system, and creating an efficient layout while incorporating already installed plumbing & electrical rough-ins. FSDG resolved the largest obstacle, ventilation of the exhaust hood, by installing the Spring Air Revlow.

Spring Air Revlow is a unique design because it captures exhaust at the front of the hood. When compared to a conventional hood, which is designed at 350 CFM, the RevLow reduced kitchen exhaust by 43.33%.

Not only does this assist in receiving LEED Optimize Energy Performance points by requiring smaller exhaust and smaller supply fans but it requires smaller A/C loads. This system eliminated 2.59 tons of A/C cooling requirements.

In addition to Revlow, Spring Air makes a product called TruFlow. TruFlow is an automatic monitoring system that measures the ventilation system efficiencies in real time. The system has the ability to control appliances & lighting zones then store up to 3 years of operational data. This system can support LEED Measurement and Verification points and/or an Innovation in Design point.

FSDG specializes in food service solutions. Our design staff has a total of over 80 years combined experience in foodservice design. We have extensive experience in all facets of foodservice design and are capable of providing an efficient and economical design for any foodservice facility.

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