Where others see thin air, we see great potential.
Every week European restaurants waste energy worth €181 000 000 000 which corresponds to 1 160 000 tons of CO₂
Lepido is a unique maintenance-free system for recovering energy from restaurant ventilation. The grease that otherwise clogs up technical equipment gets removed automatically. Lepido easily fits all your projects. Optimize energy in new buildings or retro-fit in ventilation systems for improved energy efficiency in existing buildings. Lepido enables you to recover energy from restaurant ventilation back into the heating/cooling system of the building, for big energy savings.

Lepido™ by Enjay

World’s first energy recovery system designed to handle greasy restaurant ventilation

- Self cleaning
- Fast and easy installation
- High ROI
This is Lepido™

Revolutionizing energy recovery

Handling the problem by avoiding the problem

Since always, the problem in recovering energy from restaurant ventilation is that grease particles clog up and ruin technical equipment. That is why restaurants and property owners still waste 100% of this energy by releasing the entire exhaust airflow. This is what Lepido is the solution to, with very high ROI.

Instead of filtering, Lepido bypasses the entire problem by letting most of the grease particles pass straight through the recovery battery, while at the same time salvaging energy from the airflow. The system works equally well in warm and cold climates, and there is always flexibility in how to utilize the output.

Use the recovered energy in:
- Ventilation
- Radiators
- Tap water
- Air-conditioning

Energy recovery optimized for you

<table>
<thead>
<tr>
<th>Hamburger restaurant</th>
<th>Hotel with many restaurants</th>
<th>Building with food court</th>
</tr>
</thead>
<tbody>
<tr>
<td>Operation: 23 h/day, 12 m/year</td>
<td>Operation: 23 h/day, 12 m/year</td>
<td>Operation: 12 h/day, 12 m/year</td>
</tr>
<tr>
<td>Airflow: 1 200 l/sec</td>
<td>Airflow: 5 000 l/sec</td>
<td>Airflow: 14 000 l/sec</td>
</tr>
<tr>
<td>Effect: 19 kW</td>
<td>Effect: 85 kW</td>
<td>Effect: 255 kW</td>
</tr>
<tr>
<td>Annual saving: 123 000 kWh</td>
<td>Annual saving: 521 000 kWh</td>
<td>Annual saving: 817 000 kWh</td>
</tr>
</tbody>
</table>
A look inside Lepido™

The success of the Lepido recovery battery is the unique geometry of its coils. Inside the recovery battery there are hundreds of parallel tubes. The patented design efficiently recovers energy as the warm air passes, but lets the majority of the grease particles in the airflow follow straight through.

The few grease particles that actually do stick to the coils are removed with Lepido’s patented automatic cleaning system. This is what makes Lepido truly maintenance-free. Inspection once a year is all that’s required.

Quick and easy installation

The Lepido system normally consists of three components: Lepido recovery battery, a heat pump and a control system to monitor and manage operation. These can be configured for different setups. One system can run multiple Lepido recovery battery units connected to a single heat pump.

The Lepido recovery battery unit is standardized to the dimensions of the exhaust duct, making it ideal both for new buildings and for retrofitting. Installation is quick and easy with minimal disturbance to the restaurant’s operations. The recovery battery is installed overnight and further installation (electrics and plumbing) doesn’t conflict with ongoing kitchen work.

Lepido can be installed both in- and outdoors, vertically or horizontally. The control system is MODBUS based which allows integration with the building’s overall control system.

A working solution

“We did trials where we tried to protect the air handling unit from grease and soot by installing air cleaning equipment with ozone and bacteria, but it hasn’t worked for us at all. The issue is that the soot particles from our broilers, together with the grease, creates a thick substance that clogs everything up. But Lepido works very well. Enjay has taken it step by step and provided us with a solution that finally enables us to recover all the energy that previously was just lost.”

Magged Khalidy
Franchise owner of 10 Burger King restaurants
Real change

**Because they said it couldn’t be done**

Energy, it is all around us. It is fundamental to everything and humanity has become increasingly hooked on consuming it excessively. At the same time, the planet is in dire need for us to use less of it. We believe using energy more efficiently is part of the solution, moreover there is money to be made. If saving the world isn’t good enough motivation, capital gain usually is. We like both.

We believe in changing perspectives and a lot of not taking ‘no’ for an answer. Especially that last bit. If they say it can’t be done, we see it as a challenge. That is how we got this far, to real solutions that solve real problems with real results. We see what others don’t. Energy where others see thin air. Potential where others see the impossible. We are Enjay. We let you recover untapped energy in challenging environments.