CASE STUDY · SAUDI ARABIA · QUICK SERVICE RESTAURANTS

Kudu Cuts Energy Cost 15% per Restaurant with IOTech Energy



The client

Kudu is one of Saudi Arabia's most recognised quick service restaurant brands, operating more than 340 restaurants across the Kingdom. The company is committed to reducing energy waste while increasing profitability.

With an estimated 20% energy inefficiency per store, the opportunity goes beyond cost savings. It is a direct step toward lowering carbon emissions and improving operational sustainability.

> More than 30 Kudu restaurants are live with IOTech Energy solutions, with more planned.

The challenges

- **Heavy kitchen extraction:** high-volume ventilation and exhaust systems running at peak load regardless of customer flow.
- **Refrigeration waste:** large walk-in coolers and deep fryers drawing high standby current without load regulation.
- **No store-level visibility:** one monthly bill per store, with no way to see which equipment drives the cost.
- **Vision 2030 pressure:** meeting national carbon reduction targets without slowing service.



One dashboard for every branch

Each store's fryers, walk-in coolers, ventilation and air conditioning are visible minute by minute in the cloud, so the energy team can compare branches and act on the worst performers first.

15%
Annual energy cost saving per store

53,571 kWh
Annual reduction per store

1.6 years
Payback achieved

30+
Restaurants live with IOTech

What IOTech delivered

1. Eniscope real-time energy monitoring with sub-metering of high-draw fryers, walk-in coolers and ventilation networks.
2. Eniscope Air temperature and Air Sense devices installed across critical kitchen zones.
3. Automated cooling optimisation retrofitted to commercial refrigeration units.
4. HVAC scheduling aligned with the hottest periods of the day.

The outcomes

- **Real-time visibility** of every major load in each store.
- **Low-cost optimisation** through sensor-feedback thermal management.
- **Improved site efficiency:** standardised cooling cycles across sites and reduced food spoilage risk.
- **Vision 2030 alignment** and a first step on the Net Zero journey.
- **Ready to scale:** a validated framework for brand-wide roll-out.

The technology in each store



Eniscope

Real-time sub-metering of fryers, walk-in coolers, ventilation and air conditioning, with minute by minute data in the cloud.



Eniscope Air

Air Sense and temperature devices in the kitchen zones, plus scheduling and control of air conditioning and refrigeration.

> Savings are verified on each store's own meter data, not estimated.

What comes next

Following the results in the first restaurants, the roll-out continues, with around 50 more Kudu restaurants planned. Each new store follows the same playbook: monitor, find the waste, control the heavy loads and verify the savings.

Monitor

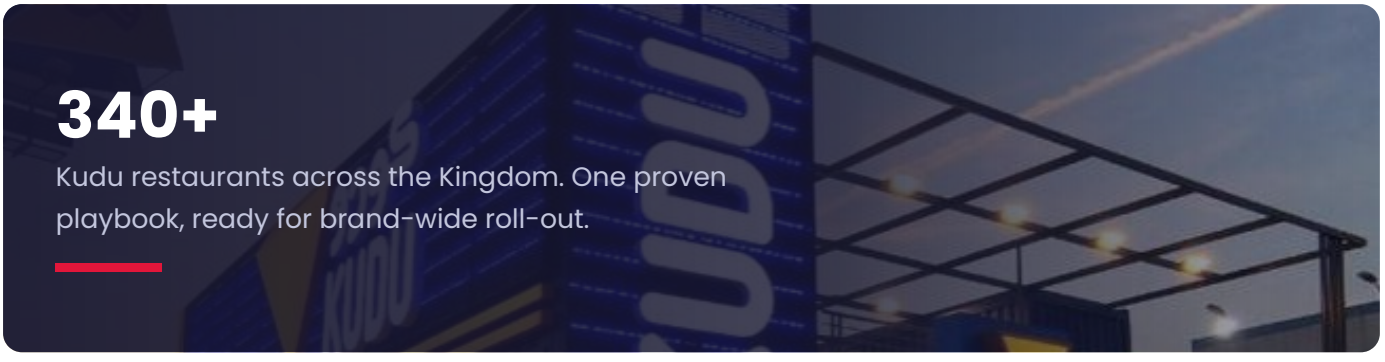
Eniscope sub-metering shows where each store loses energy.

Control

Eniscope Air and refrigeration optimisation cut the waste automatically.

Verify

Savings are measured on each store's own meter data.



340+

Kudu restaurants across the Kingdom. One proven playbook, ready for brand-wide roll-out.

Run a restaurant chain in Saudi Arabia?

See what the Kudu playbook would save across your branches. Book a free energy assessment.

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