

Energy-saving technology in the hospitality industry

Liliia Bui
Nelina Mykhailova

National University of Food Technologies, Kyiv, Ukraine

Introduction. In today's market of hotel and restaurant services it is becoming more difficult to attract and keep the attention of visitors. The main task of owners HRH is to create a maximum level of comfort for customer service.

Materials and methods. Hotel guests when staying in a hotel or restaurant depend on created optimal micro-climatic conditions, including temperature, design. Also there is a significant role of the innovative technologies. In terms of ownership, the question is about economic indicators that will make the activity of profitable institution.

In the study of the subject appropriate for using the method of scientific analysis, which includes the study of the subject using practical mentally or dismemberment of its constituent elements.

Results. Film heaters, infrared paintings or art panels that serve as a heater, and decor items are innovative methods in business hotels and restaurant industry.

Infrared film heater-picture - a wall heater made of two layers of thick electrical insulating film, height - 1 m, width - 0.6 m. The heating element is between films carboxylic thread. When the entire surface is instantly heated to 70-75 ° C it provides gentle heating for room area of 15 square meters. So soft heater provides heat without drying the air and not burning oxygen.

Benefits of heater-picture: power consumption is 400 watts, which is 4-5 times less than conventional heaters; compactness; safe to use, do not harm humans and do not leave burns; it creates aesthetic pleasure through the choice of individual designs.

Art panels - infrared electric heaters ranging from 100 to 700 watts. They may be wall panels, baseboards, ceiling heaters. The basis of the equipment is based on the principle of direct heating of the room. Soft long-wave heat rays fall on the surface of walls, floors and gradually heat it. Due to the heat exchanges between objects the air is warming. The system is carried out by heating thermostats that react to temperature in the room, contributing additional financial savings (compared with convection heating - 30-40%).

Competitive advantage is the availability of energy-saving heater device, which consists of natural materials, to accumulate heat and there is a ceramic plate with the following physical characteristics: high strength, electrical safety, fire safety, low moisture absorption.

Heater starts to remove heat in 5 minutes after turning on, 20 minutes - goes to operating temperature and cooling through energy-saving device for 1.5 hours while continuing to remove heat. Thus space heating is carried out with zero energy losses. For the regulation programmed temperature is used.

Distribution of heat on the surface of the appliance, its durability and low water absorption is achieved because the heating element is in heat build-up due to pressing under high pressure.

All heaters are thin, elegant, available in different colors and shades. It is very easy to pick up heaters to any interior style - the strict minimalism and high-tech to classic and expensive interiors in the Empire style.

Conclusion. Thus, the use of infrared heaters design can serve as an innovative economic and ecological heating projects for the hotel and restaurant industry.