



 OCTOBER 8 & 9  DOWNEY, CA

ET Summit Fall 2018

COMMERCIAL + RESIDENTIAL BUILDINGS

Commercial Kitchens: Keeping Technologies Fresh!

A Cookline Case Study

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Vice President
Frontier Energy, Inc.



Versailles Cuban Restaurant

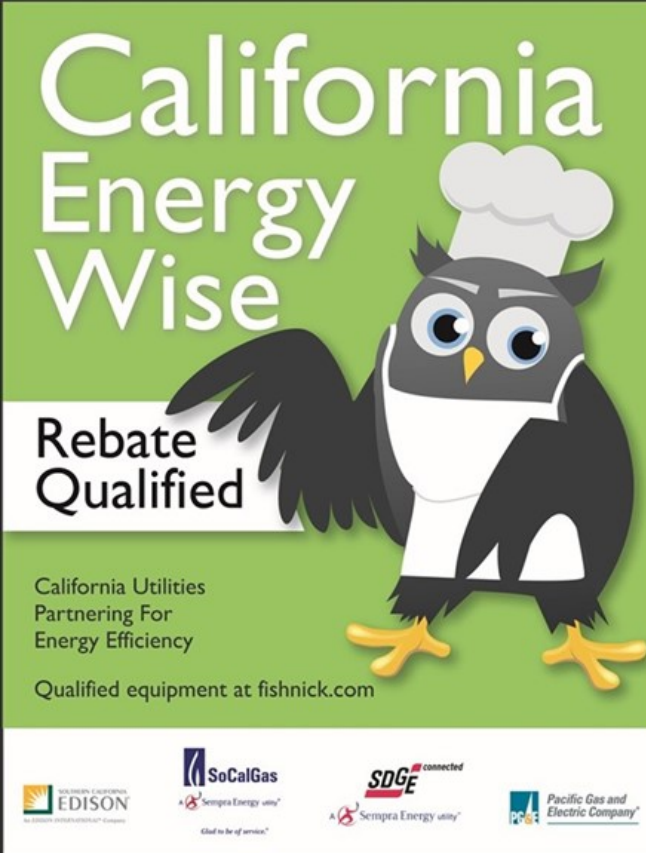
- Family operated since 1981
- Full-Service, Lunch & Dinner
- Typical dishes cooked include lechon asado, yuca frita, mojo chicken, and oxtail stew
- Famous for their roast chicken marinated in “mojo” sauce



A professional kitchen with stainless steel equipment and staff working. The kitchen is filled with various pieces of equipment, including ovens, stoves, and storage units. Several staff members are visible, wearing blue uniforms and red caps, working at different stations. The floor is made of brown tiles, and the ceiling has exposed pipes and lighting fixtures. A large white diagonal shape is overlaid on the left side of the image, containing the text 'Versailles Kitchen'.

Versailles Kitchen

California Energy Wise Rebates



**California
Energy
Wise**

**Rebate
Qualified**

California Utilities
Partnering For
Energy Efficiency

Qualified equipment at fishnick.com

SoCalGas
A Sempra Energy utility
Glad to be of service.

SDGE connected
A Sempra Energy utility

PG&E Pacific Gas and
Electric Company



“Try Before You Buy” Equipment Demonstrations

Targeted Appliance Replacement

- Ranges
- Griddles
- Ovens
- Fryers
- DCKV System





Ranges & Griddles—Before



Ranges & Griddles—After

Stockpots— Before





NEW *Dedicated*
Stockpot Ranges



Finned-Bottom Cookware

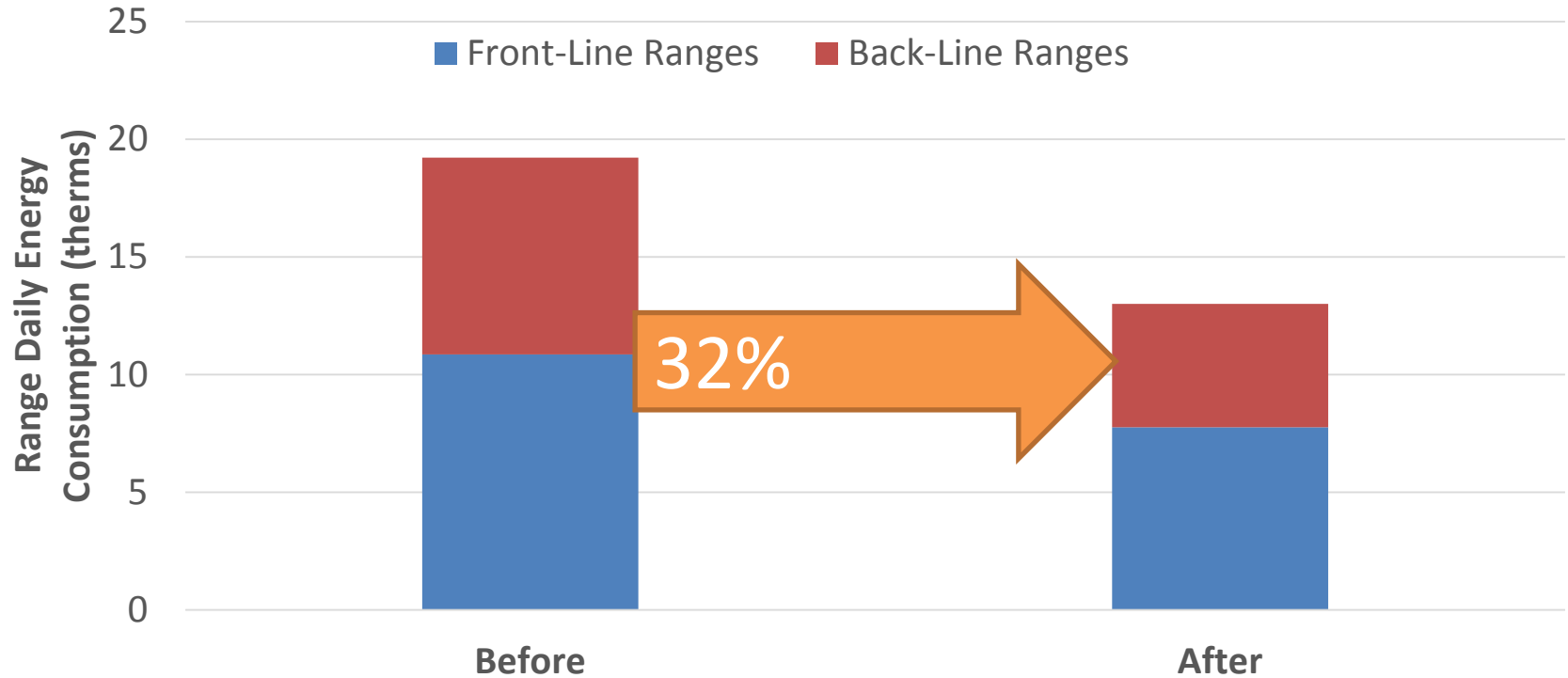
Operator Feedback:

“Received the pots and pans today. They are working awesome. Much faster cook times. The pots are working really well. The employees are loving it. It’s cutting cook times in half.”

-Jordan Garcia,
Versailles Cuban Operator



Range Energy Reduction



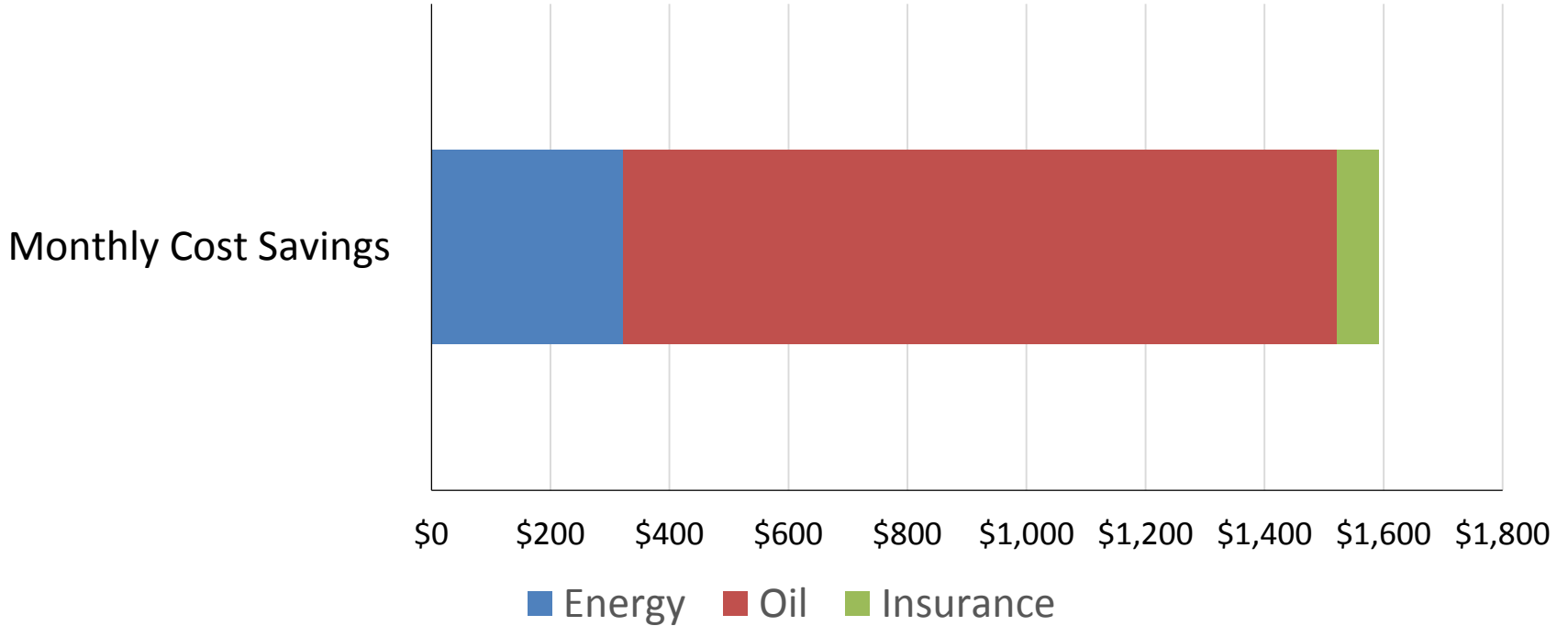


Fryers—Before



Fryers—After

ENERGY STAR® Fryer Cost Savings*



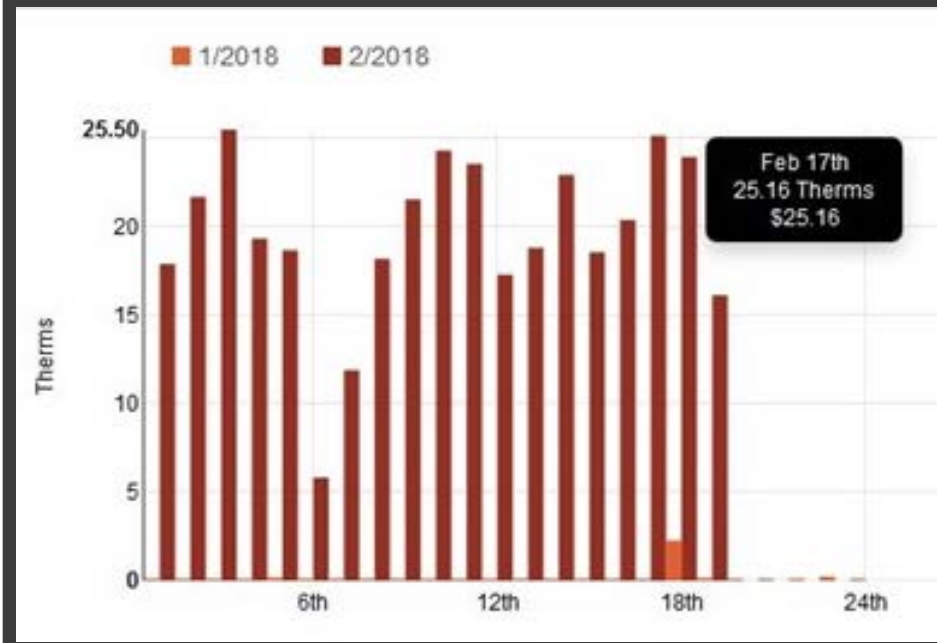
*Efficient fryers plus reduced fryer use due to process change



Convection Ovens—Before



Ovens—After



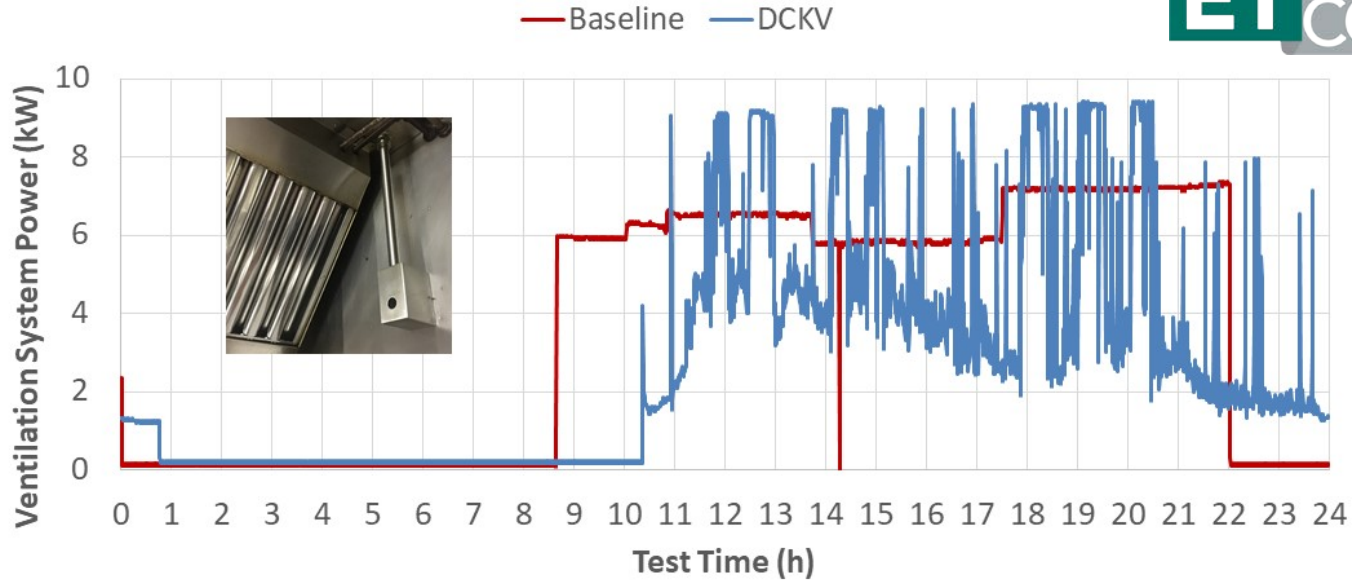
Energy Information System

Cooking Processes...



Redefined!





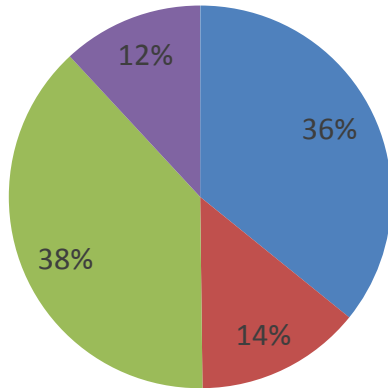
Demand Control Kitchen Ventilation



Versailles Cuban *Optimized* Lineup

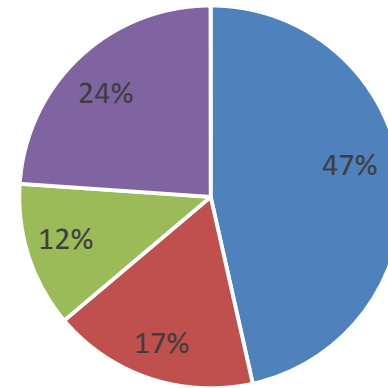
Cookline Replacement Savings

- Before: 38.6 therms/day



■ Ranges ■ Griddles ■ Fryers ■ Ovens

- After: 20.4 therms/day



■ Ranges ■ Griddles ■ Fryers ■ Ovens

Benefits



- Lower Operating Costs
- Higher Productivity
- Greater Flexibility
- Improved Comfort

Annual Operating Costs¹

Pre-Makeover Costs  \$15,324

Post-Makeover Costs  \$8,954

¹ Gas utility rates based on \$1.00/therm. Excludes demand-controlled ventilation savings.

Operating Savings¹

Annual Energy Savings  \$6,370

Rebate Savings ²  \$5,396

Annual Oil Savings ³  \$14,112

¹ fishnick.com/saveenergy/rebates.

² Rebate total based on \$749/fryer vat, \$500/convection oven cavity, \$1,100/12-pan combination oven cavity, and \$300/3-ft. griddle.

³ Oil savings based on \$28/jug.

For more information on the latest energy-efficient foodservice equipment, check out caenergywise.com!

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