

Energy Efficiency Program

Business Energy Efficiency Rebate Program

SEE THE PROGRAM IN ACTION: INFRARED CHARBROILER

PALMER PLACE RESTAURANT & BIERGARTEN

Project Description: Installation of infrared charbroiler

Annual Energy Savings: 3,000 therms/year

Annual Cost Savings: \$800/year

Rebate for Infrared Charbroilers: \$500

COMPANY PROFILE

PALMER PLACE is a family-owned restaurant that opened in 1983 in downtown La Grange, Ill. The restaurant is known for their half-pound burgers, with 32 different varieties on their menu.

Serving over 300 burgers a day seven days a week, the charbroiler is the most important piece of equipment in the Palmer Place kitchen. Owner Phil Palmer recently recognized a need for a new charbroiler that was not only large enough to accommodate the high volume of orders coming through the kitchen, but also one that was more energy-efficient in hopes of saving on operating costs.

- Project location: La Grange, Ill.
- Objective: Install a high-efficiency infrared charbroiler

RECEIVE \$500 IN REBATES FOR REPLACING YOUR CHARBROILER WITH AN ENERGY-EFFICIENT INFRARED MODEL THROUGH THE NICOR GAS ENERGY EFFICIENCY PROGRAM. OTHER KITCHEN EQUIPMENT REBATES ARE ALSO AVAILABLE TO HELP YOU SAVE!

PROJECT TEAM

Phil Palmer - Owner, Palmer Place Restaurant & Biergarten

Chris Yungbluth - Vulcan Food Equipment Group

Mike Comstock - ITW Food Equipment Group



Palmer
Restaurant &
Biergarten
Place
Family owned & operated since 1983

THE PROJECT*

Owner Phil Palmer reached out to food equipment manufacturer, Vulcan, to see what energy-efficient equipment could be installed in their kitchen. With the help of Vulcan, Palmer installed a VTECH Infrared Charbroiler for his restaurant. The efficiency of the infrared charbroiler created a whole new kitchen experience for his staff.

BENEFITS SEEN FROM INFRARED CHARBROILER

Because there is more usable space on the new charbroiler, Phil's kitchen staff can control their cooking environment much more effectively. The staff now has the ability to utilize every square inch of the surface without flareups or worrying about temperature differences across corners.

Standard charbroilers cook with convective drying and conduction, which will strip the moisture out of the food. The infrared charbroiler's technology keeps food from drying out, resulting in larger, juicier, more consistently-cooked meats. In addition, the high-efficiency infrared burner system uses more than 50 percent less gas than traditional radiant convective charbroilers, which can help save big on energy bills.

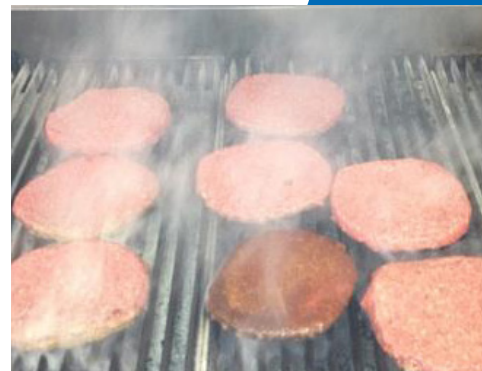
"WE ARE VERY HAPPY WITH THE PERFORMANCE OF THIS CHARBROILER. IT IS FAST, CONSISTENT AND TECHNOLOGICALLY ADVANCED."

- Phil Palmer, Palmer Place

THE EXPERIENCE

Phil Palmer is extremely pleased with his new high-efficient Vulcan Infrared Charbroiler. "This new charbroiler is fast, consistent and technologically advanced," says Phil Palmer. "On the old broiler, there were hot spots, making it difficult to have even cooking temperatures on our food. This new charbroiler heats evenly and consistently throughout the stovetop. The Vulcan VTEC can get up to temperature in about half the time of a traditional charbroiler. It is also a lot easier to clean because there is very little grease collection."

* Palmer received the equipment in exchange for serving as a showcase kitchen.



The Nicor Gas Energy Efficiency Program offers REBATES OF \$500 when you purchase and install an infrared charbroiler. The Nicor Gas Energy Efficiency Program also offers rebates for other types of high-efficiency commercial kitchen equipment that could help you save energy and money.

For more information, visit the Nicor Gas Business Energy Efficiency Program at NicorGasRebates.com/kitchen or call 877.886.4239.

The Nicor Gas Energy Efficiency Program is a multi-year program funded by Nicor Gas ratepayers in compliance with state law through a small charge identified on bills as "Energy Program."

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