

ENERGY SUCCESS STORY

ENGINEERING CASE STUDY

BRIDGES RESTAURANT

DANVILLE, CA

PG&E Food Service Technology Center Audit & Action demonstration project



An elegant dining experience.

- When is this enchanted evening? *Friday night, seven o'clock.*
- This Friday at seven? *Yes. At my favorite restaurant. Bridges.*
- Bridges? *Yes.*
- Friday at seven. *Bridges?*
- Bridges? *Yes! Bridges!*

This exchange between Sally Fields and Robin Williams in the movie *Mrs. Doubtfire* launched Bridges restaurant in downtown Danville to gastronomic stardom. Bridges Executive Chef and Partner Kevin Gin and his culinary team continue to set the stage daily for a dining experience where each entrée is a unique scene in the elegant dining room and relaxed patio. In the back of the house, it's "lights, camera, action" from morning-til-night as a supporting cast of cooking, refrigeration, and warewashing equipment are tasked with making every dining experience an exceptional one. It takes thousands

of utility dollars every year to fire the hot line, heat the dish machine's water, chill the Ecuadorean Mahi Mahi and simply keep the lights on for the show.

Connecting with PG&E's Food Service Technology Center in early 2012, Bridges underwent a thorough energy audit by Senior Energy Analyst Todd Bell, who identified many energy saving opportunities. Bell teamed with PG&E Account Manager, Santino Bernzanni, to tap lighting and refrigeration vendors and leveraged utility incentive programs for electronically commutated evaporator fan motors in the walk-in cooler and T8 fluorescent lamps in the kitchen. Replacing

incandescent lamps of yesteryear, Bell cast the new Phillips AmbientLED A-19 lamps to play the leading role in the dining room and kitchen prep line fixtures.

Speaking of days gone by, the kitchen's fryer and stacked convection ovens were ready for retirement. To showcase energy efficient appliances and those that qualify for PG&E's food



Executive Chef / Partner Kevin Gin of Bridges Restaurant and Todd Bell (FSTC).



Todd Bell (FSTC) installs an Endura A-shaped LED lamp.



This program is funded by California utility customers and is administered by Pacific Gas and Electric Company under the auspices of the California Public Utility Commission.



California Rebate Qualified gas fryer and convection ovens.

service equipment rebates, Bell signed the “A-list” Vulcan VK45 gas fryer and Garland MCO-GS-10 ESS model gas convection ovens to take center stage on the hot line. Like smash hit films made on a shoestring budget, the lighting and refrigeration improvements were implemented with minimal capital outlay for impressive energy savings resulting in simple paybacks of less than one year. The operating cost savings associated with the fryer and

“...watching technology go from dinosaur to what it is now blows me away.” - Chef Kevin

convection ovens demonstrates the economic viability of investing in high efficiency appliances versus standard efficiency units when replacing existing equipment. With utility rebates factored in, Bridges will recognize a three-year payback for each piece. Most important to Chef Kevin, is that the equipment upgrades have delivered increased cooking, cooling and illumination performance; all essential to directing a flawless sequel to every meal. Asked about his experience “I have worked in kitchens for the past 30 years, I’ve always worked with equipment that is really old and watching technology go from dinosaur to what it is now blows me away.”

Savings by Managing Energy

Sponsored by PG&E’s Emerging Technology (ET) Program

Annual kWh Savings: 22,930 kWh

Annual Therm Savings: 1,512 therms

Total Rebates/Incentives: \$2,616

- **Exchanged existing lighting with energy efficient LED and fluorescent lamps.**

Energy Savings: 16,720 kWh

Operating Cost Savings: \$2,780/year

(www.fishnick.com/saveenergy/tools/calculators)

- **Replaced standard efficiency gas fryer with an energy efficient gas fryers.**

Rebate: \$749

Energy Savings: 627 therms

Operating Cost Savings: \$627/year

(www.fishnick.com/saveenergy/rebates/)

(www.fishnick.com/saveenergy/tools/calculators)

- **Replace two standard efficiency gas convection ovens with two energy efficient gas convection ovens.**

Rebate: \$1,000

Energy Savings: 885 therms

Operating Cost Savings: \$885/year

(www.fishnick.com/saveenergy/rebates/)

(www.fishnick.com/saveenergy/tools/calculators)

- **Installed dual speed EC motors with controllers and strip curtains in walk-in freezer.**

Rebate: \$867

Energy Savings: 6,210 kWh/year

Operating Cost Savings: \$994/year

(www.fishnick.com/saveenergy/rebates/#refrigeration)

How do you get a free site energy audit?



fishnick.com

800.398.3782

