FOOD SERVICE TECHNOLOGY CENTER

Yalla Mediterranean

Dublin, CA

Restaurant Case Study

Yalla Mediterranean restaurant, a small California chain, approached the experts at The PG&E Food Service Technology Center (FSTC) in search of a solution. Yalla's massive underfired conveyor broiler was creating a kitchen space too hot for staff comfort, yet their specialty grilled meat kebobs relied heavily on the broiler for their signature charred texture. How could Yalla optimize kitchen comfort without sacrificing their classic kebob flavor?

The FSTC recommended switching out the existing underfired broiler for an enclosed, energy-efficient conveyor broiler with burners above and below the conveyor belt. The broiler features dual modulating conveyor belts, allowing for different cook times to be set for multiple food products.

Pre-Existing Underfired Conveyor Broiler

The underfired broiler heats the coals above and rotates the kebobs while moving them from right to left on a conveyor rack.

Replacement High-Efficiency Conveyor Broiler

The replacement broiler features an enclosed cooking cavity with burners above and below two modulating conveyor belts. A catalyst on top of the conveyor broiler cleans the exhaust.

Not only did the replacement broiler decrease the intensive heat in Yalla's kitchen, but drastically reduced the daily energy consumption of the broiler and the exhaust system. The upgrade will save Yalla $11,878 in annual gas operation costs for the broiler plus an additional $165 in exhaust fan energy savings.

Savings By The Numbers

	Pre-Existing Unit	Replacement Unit
Daily Energy Consumption (therms/day)*	**38.4**	**5.9**
Annual Energy Consumption (therms/yr)	**14,016**	**2,138**
Annual Cost of Operation ($/yr)	**$14,106**	**$2,138**
Exhaust Fan Operating Savings ($/yr)		**$165**
Annual Operating Savings ($/yr)		**$12,043**

* Gas utility rates based on $1.00/Therm

Yalla is now producing the same cuisine in a much cooler kitchen and keeping more money in their pocket.

Dual Modulating Conveyor Belts

The broiler features dual modulating conveyor belts, allowing for two different food products to be prepared at the same time.