

Danville Brewing Company

Danville, CA

Restaurant Case Study

When the Maita family decided to branch out from their generation's old involvement in the brewing industry and open the **Danville Brewing Company**, they partnered with the successful restaurant team of Randy Negi and Executive Chef Kevin Gin who operate Danville's iconic Bridges Restaurant, and neighboring wine bar, The Vine.

Chef Gin, with an experienced eye for energy-efficient kitchen equipment, consulted with the experts at the PG&E Food Service Technology Center (FSTC). The FSTC provides miles-per-gallon numbers to determine how much a piece of equipment will cost to operate, and a demonstration kitchen where operators can try out equipment before they make a purchase. With quality fried foods central to Danville Brewing Company's menu, Chef Gin used the FSTC's **'Try Before You Buy'** program to confidently select a high-performance ENERGY STAR® fryer that would meet the demands of the restaurant's menu.

The 'Try Before You Buy' Program provides Restaurant Operators the opportunity to:

- Experience the equipment first-hand
- Ask questions and receive one-on-one guidance
- Learn about PG&E foodservice equipment rebates
- Understand the benefits of energy-efficient equipment

To learn more about the FSTC's 'Try Before You Buy' program visit — fishnick.com/demos



Savings By the Numbers

Annual Energy Bill Reduction*	\$1,534
PG&E Equipment Rebate (\$749/vat)**	\$1,498
Return On Investment (Years)	1.6
Annual Oil Savings	\$3,600

* Operates 12 hrs/day, 365 days/year with a gas energy cost of \$1.15/therm
 ** fishnick.com/saveenergy/rebates/



Frymaster Fryer — Double-vat, Oil Conserving Fryer (OCF) with built-in automatic oil filtration, programmable controls, and Oil Attendant®.

ENERGY STAR® Fryer Benefits

- **Increased Performance** — Cooks up to 25% more efficiently than standard models
- **Faster Recovery** — Oil temperature returns to set-point faster, allowing the operator to drop a new basket sooner.
- **Oil Savings** — Oil Conserving Fryer (OCF) design uses 30 lb of oil compared to a standard 50 lb fryer resulting in up to a 40% reduction in oil costs.
- **Built-in Oil Filtration** — The fryer's programmable computer allows for regularly scheduled oil filtering via a built-in filtration system, which can extend oil life by up to 50%. It also acts as an oil manager, topping off the vat when necessary.