

Energy efficient technologies serve up menu of benefits – Boston Pizza

Boston Pizza franchisee Rob Phillips used this Niagara Falls location to test three new energy efficient technologies – a Melink demand control kitchen ventilation system; Enershield air door; and low volume, high intensity kitchen spray valve. The impressive results – in energy cost savings, comfort, and green performance – convinced him to repeat the success at other franchise locations. Enbridge Gas Distribution helped Rob every step of the way with incentives and other assistance.



Challenges

The flagship of Rob Phillips' Boston Pizza franchises is a Morrison Street location in Niagara Falls. It is an open and expansive design with 7,287 square feet of space and high ceilings. As with any restaurant, top-notch heating, ventilation, and air conditioning systems are needed to ensure customer comfort and good working conditions. With the systems running for as much as 16 hours a day, seven days a week, all of this needs to be accomplished while controlling costs. As the Morrison location's tenth anniversary approached, Rob decided the time was right to look for ways to reduce energy costs and improve environmental performance. The first energy challenges were in the kitchen and at the main entrance.



Boston Pizza franchisee Rob Phillips, George McGrath of Melink Energy, and Michael C. Launer of Enershield Air Barriers with Enbridge's Rick Porter.

Rob's original kitchen ventilation system included three conventional range hoods that operated at 100% continuously whether stoves were in full use or not. This meant unnecessary loss of heated make-up air – and higher natural gas bills. The kitchen's hot water use was also higher than it should have been. A conventional pre-rinse spray, used to rinse dishes, featured an older round head design that wasted a lot of water.

At the main entranceway a lot of money was being spent to heat the vestibule, but still the double door system was letting cold air get past. When the front bar area was renovated as an open concept, regular patrons felt the chill – and said so. And notes Rob, "Our hosts had to wear jackets, it was so cold."

Solutions

Improving kitchen ventilation

Melink Energy upgraded the conventional range hood with a Melink's Intelli-Hood® **demand control kitchen ventilation**. Using a microprocessor, sensors and infrared optics, the control system reduces fan speeds when stoves are idle or only a few burners are in use. As cooking applications are turned on, fan speed increases in response to exhaust air temperature. Enbridge worked with Melink to provide an incentive of \$1,500 for the installation. Early indications are that savings will be even higher than projected.



Demand control kitchen ventilation ensures fans in this hood respond to actual stove use.



Reducing hot water use

Rob took advantage of Enbridge's Spray 'N Save Program to have a high efficiency, low-flow kitchen spray valve installed AT NO COST. The special knife-edge design of the valve delivers water at high intensity to pre-rinse dishes before they go in the dishwasher. This made an immediate difference in hot water consumption and speeded up the washing process.

Spray 'N Save's spray valve – a better way to rinse dishes and save money.

Stopping main entrance heating losses

Enershield Air Barriers installed an air door across the double outside doors. This technology creates a quiet, non-invasive air current activated when the door opens. The result is a strong shield that blocks the entry of outside air. The Enershield unit features an energy efficient design that brings in heated air from above, so no supplementary heating is needed. Other features include uniform coverage across the door and laminar flow all the way to the floor. An articulating nozzle angles the air outwards to make sure that outside air is not drawn in. The air barrier is already lowering heating costs and customers and staff love it – no more drafts!



Air door at the main entrance provides comfort and heating cost savings.

* Incentive offers subject to change.

"These new technologies have eliminated a lot of energy use. And the Enbridge incentives really helped with the paybacks."

*Rob Phillips, Franchisee
Boston Pizza*

Benefits

- ▶ Lower heating costs in the winter and lower cooling costs in the summer
- ▶ From 4,801 m³ to 18,924 m³ per hood per year in natural gas savings for the demand control kitchen ventilation PLUS electricity savings
- ▶ Up to 886 m³/year savings in water heating costs PLUS lower water use
- ▶ Smaller carbon footprint boosts business's green image
- ▶ Enbridge incentives totaling \$2,100 for demand control kitchen ventilation and air barrier. FREE pre-rinse valve and installation*

Update

Rob Phillips has 13 Boston Pizza locations under franchise. The new technologies installed at Morrison Street have convinced him that energy cost savings and customer comfort go hand-in-hand. He has already installed Melink demand control kitchen ventilation in a second location and has plans for five more. A second Enershield air barrier unit will be added to the patio door at the Morrison Street franchise to limit loss of conditioned air in the summer season. Pre-rinse spray valves will soon be the standard at all locations. Rob continues to work with his suppliers and Enbridge to explore other green solutions.

Lessons Learned

- ▶ Air doors offer an ideal solution for high traffic entrances and exits – cutting drafts, lowering heating & cooling costs, and keeping out dust, pests & pollution
- ▶ Demand control kitchen ventilation represents a better way to ensure air quality while saving on energy costs
- ▶ Low flow pre-rinse spray nozzles offer a simple way to reduce water and water heating costs while reducing rinse times
- ▶ Smart energy efficiency upgrades offer an attractive ROI while enhancing the customer experience

Contact

Enbridge Gas Distribution is committed to helping its food service commercial customers achieve natural gas savings.

Contact us for more information on our energy efficiency programs and incentives.

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