

Palmer Place saves energy with an infrared charbroiler



Upgrades in this commercial kitchen created \$800 in annual savings



Project description:
Installation of infrared charbroiler



Cost savings:
\$800/year



Energy savings:
3,000 therms saved per year

Palmer Place is a family-owned restaurant that opened in 1983 in downtown La Grange, Illinois. 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 to help save on operating costs. By collaborating with energySMART, a Nicor Gas program, Phil received a rebate to help pay for an energy-efficient and high-technology charbroiler.

Project team

- Phil Palmer, Owner, Palmer Place Restaurant & Biergarten
- Chris Yungbluth, Vulcan Food Equipment Group
- Mike Comstock, ITW Food Equipment Group



The project

Owner Phil Palmer reached out to food equipment manufacturer, Vulcan, to see what energy-efficient equipment could be installed in the 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 the infrared charbroiler

Phil's kitchen staff can control their cooking environment much more effectively because there is more usable space on the new charbroiler. The staff now has the ability to utilize every square inch of the surface without flare ups 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 50 percent less gas than traditional radiant convective charbroilers, creating substantial energy savings.



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 VTECH 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."

¹Palmer received the equipment in exchange for serving as a showcase kitchen.

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