

# Oak Brook Hills Resorts saves energy with an efficient convection oven



## Cooking up \$1,500 in energy-efficient equipment savings



**Project description:**

Replacement of 15-year-old convection oven



**Estimated true project cost:**

\$11,500



**energySMART incentives:**

\$1,500



**Energy savings:**

646 therms saved per year

The Chicago Oak Brook Hills Resort is part of the larger Hilton hotel chain, with more than 540 properties in 78 countries worldwide. Since opening their first hotel 92 years ago, Hilton has established a tradition of using innovative approaches to products, amenities and service. The Hilton hotel chain values environmental sustainability and is constantly working to reduce their carbon footprint as a company.

**Project team**

- Joe Hosp, Chief Engineer
- John Ananski, Kitchen Mechanic
- Chef Patrick Gaughan, Executive Chef



## The project

The double burner convection oven that was used in the kitchen of the Oak Brook Hills Resort was more than 15 years old. Executive Chef Patrick Gaughan recommended replacing the oven as it is an essential and widely-used piece of equipment used to serve guests of the 347-room hotel. Gaughan chose an ENERGY STAR® double-burner convection oven as he knew that the performance would be as great as the efficiency. With the help of energySMART, a Nicor Gas program, the Oak Brook Hills Resort received a \$1,500 rebate for their upgrade.



## How Oak Brook Hills Resort made it happen

The hotel chain values sustainability and is actively working on environmentally friendly practices in all areas of their company operations. Under the Oak Brook Hills Resort's 10-year capital plan, the hotel had funding available to purchase high-efficiency, high-performing equipment for their kitchen.

**“Thanks to energySMART we were able to purchase a new ENERGY STAR oven. We use it all the time and it definitely performs much better than our older model.”**

—Joe Hosp, Chief Engineer

## The experience

Joe Hosp, the director of engineering, said, “The project was great! We would like more pieces of high-efficiency equipment. This oven is used all the time and it definitely performs much better than the old one.” After his experience with energySMART, Hosp believes that the program provides a valuable resource to help identify and finance high-efficiency equipment. Hosp also mentioned that the hotel has a number of aging equipment that will need to be replaced in the future, and will consider energy-efficient equipment for those replacements.

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