



Energy
Efficiency
Program

Buona Beef saves with low-flow pre-rinse spray valves



Increasing efficiency and saving \$1,500 in project costs



Rebate project description:

Replacement of 30
pre-rinse spray
valves



Nicor Gas incentive:

\$1,800



Energy savings:

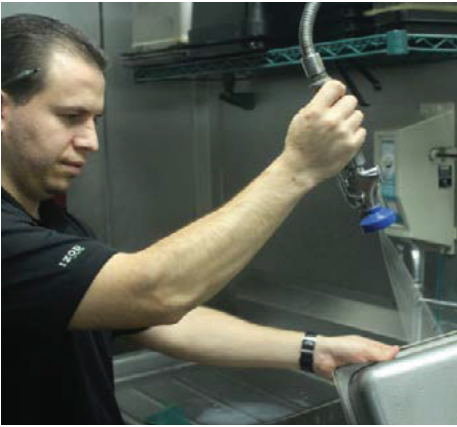
7,860 therms/year

Buona Beef has been a Chicagoland favorite since it first opened its doors in 1981. Owned by the Buonavolanto family, there are now 15 Buona Beef restaurant locations in the Chicago region using the same recipes that were originally brought to Chicago from Naples, Italy.

While the establishment remains famous for their traditional recipes like the Italian Beef sandwich, the Buonavolantos realized that other aspects of their business were in need of modernization. With the help of the Nicor Gas Energy Efficiency Program, they were able to update their 15 locations by replacing 30 2.5 gallon per minute (gpm) pre-rinse spray valves with 1.25 gpm spray valves.

Project team

- Jim Buonavolanto, Principal, Buona Companies
- John Kearins, Accounting, Buona Companies
- Caitlin Dorsey, Owner, Go to Green Projects



The project

The key to any successful restaurant is the behind-the-scenes commercial kitchen— one that can handle cleaning the high volume of dirty dishes that come through. Buona Beef replaced 30 2.5 gpm pre-rinse spray valves in their 15 kitchens with low-flow, 1.25 gpm spray valves. “We’re very happy with the new low-flow pre-rinse spray valves. The flow is better, dishes can be cleaned faster and they’re more efficient all around,” Buonavolanto said.



How Buona Beef made it happen

Caitlin for Go to Green Projects contacted Buona Beef on behalf of energySMART to tell them about the special low-flow pre-rinse spray valve offer—\$10 to have a pre-rinse spray valve installed that would typically cost around \$60. Dedicated to providing the best value to their customers, Buona Beef jumped at the opportunity to upgrade their spray valves and improve efficiency in their business.



The experience

“Our experience with the program was great. We were worried about the time and work required, but they did all the work for us. It was no hassle at all,” said Buonavolanto. Caitlin simply went into all of the restaurants, installed the low-flow pre-rinse spray valves, and Buona Beef started reducing hot water and gas use to help them start saving money right away.

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