



Energy
Efficiency
Program

CravePizza cuts energy costs by \$600



Our assessments provide real savings



Project description:

Energy assessment and free energy-saving products



Nicor Gas incentives:

Free assessment and energy-saving products valued at \$574



Energy savings:

200 therms saved per year

CravePizza, located in downtown Mount Prospect, opened its doors in 2011 with a philosophy of innovation. Owner Rafael Manjarres Dickson started this family-oriented restaurant because he was unsatisfied with the quality of pizza offered in many chains and wanted to create a culinary experience that offered better ingredients and higher standards.

Running a restaurant that provides quality meals at affordable prices means Rafael has to be smart about his operating expenses. Before he engaged with the Nicor Gas Energy Efficiency Program, "No one was even paying attention to the amount of natural gas we were using," he said. But with Nicor Gas, that's changed. Rafael made the smart business decision to receive a free energy assessment, free energy-saving products and customized recommendations from his Nicor Gas Energy Efficiency Program Energy Advisor. He now enjoys reduced energy bills, enhanced equipment operations and improved comfort for his customers.



The project

During the free assessment, a dedicated Energy Advisor conducted a two-hour walk through, visually inspecting the restaurant's natural gas equipment. The Energy Advisor discussed energy use with Rafael to understand how the restaurant uses energy and determine where there were opportunities to save. CravePizza received free energy-saving products including a pre-rinse spray valve, bathroom aerators and pipe wrap; the advisor also set back the water heater temperature. The Nicor Gas Energy Efficiency Program also guided Rafael through the rebate process for a programmable thermostat. After the assessment, our Energy Advisor delivered a customized report with a detailed summary of the energy-saving products installed and a list of potential projects that included payback periods and financing opportunities. "I think the biggest help was the breakdown of the rebate amounts. Having it explained helped me understand where and how to save," Rafael said.



Benefits to CravePizza

Using information from the assessment, it was easy to pinpoint how to reduce energy waste. CravePizza's kitchen and bathroom sinks, water heater and blower fan are used frequently, and the new energy-saving products made an immediate impact on the restaurant's energy use. Rafael saw a substantial \$600 reduction from his highest energy bill to his current energy bill. Since working with the Nicor Gas Energy Efficiency Program team, the restaurant team has been motivated to make more smart energy decisions and contribute to CravePizza's energy savings.

**"Now I can put money
toward growing my
restaurant business."**

– Rafael Manjarres Dickson
Owner, CravePizza

The experience

Taking the first step toward energy efficiency helped CravePizza save an average of \$120 per month. While the free energy-saving products provide ongoing savings, they also encourage Rafael and employees to be more thoughtful about their energy use. As a result, the savings generated from the team of energy-conscious employees and energy-saving products have enabled Rafael to expand his business with confidence. As the restaurant grows, Rafael says he will apply the same energy-efficiency upgrades into the second location and budget opportunities for additional improvements. CravePizza is excited to continue its energy efficiency journey with next steps that include energy-efficient ovens, burners and fryers, all with the help of our Nicor Gas rebates.

Visit nicorgas.com or call
877.886.4239 to learn more.

