



“This program enabled us to buy new, more energy-efficient natural gas equipment to lower maintenance costs and help keep our business and employees safe. Initiatives like this help with our profit numbers at the end of the year.”

Dorjan Puka, Chef/Owner, Treva Restaurant & Bar

West Hartford Restaurant Group Takes Advantage of Natural Gas Kitchen Equipment Rebates

Serving cuisine inspired by central and northern regions of Italy, Treva is one of four establishments owned and operated by West Hartford’s DORO Restaurant Group, which also includes A’vert Brasserie, Artisanal Burger Company and Zohara Mediterranean Kitchen. Efficient equipment is important to Chef/Owner Dorjan Puka, who looks for the right equipment at the right price so they can stay focused on preparing and serving hand-crafted dishes in Treva’s warm and welcoming atmosphere.

Treva was seeking to update the kitchen fryer and participated in the Natural Gas Kitchen Equipment Rebate process to save money on the new equipment as well as lower annual energy and maintenance costs. With assistance from Connecticut Natural Gas, Puka secured \$593 in incentives available through the Energize Connecticut initiative to help make the upgrades financially feasible.

An estimated 508 ccf, equating to approximately \$635 in energy costs per year, will be saved through the installation of the new commercial grade natural gas fryer.

According to Puka, their restaurant supplier informed them of the available rebates. After the successful upgrade, they are hopeful to utilize future energy programs to help cut costs of other kitchen equipment.

Project:	Treva Restaurant & Bar
Measures:	Replacement of commercial kitchen natural gas fryer
Estimated Incentive:	\$593
Annual Energy Savings	508 ccf
Annual Cost Savings:	\$635

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