

GIVING YOU MORE ENERGY BY DESIGN

Energy-efficient natural gas equipment makes the top grade at new school kitchen



Dennis Hahn, President of the Contract and Design division for Culinex with Laurie Gross, Annandale School Foodservice Director.



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Culinex Contract and Design constructed an environmentally-friendly kitchen by providing natural gas foodservice equipment for the new Annandale elementary school.

Kitchen design. "We work with the foodservice industry to provide a complete range of services from kitchen design to equipment and smallware sales through one contact," said Dennis Hahn, President of the Contract and Design division for Culinex.

Smart equipment. The natural gas convection ovens provide even browning and faster cook time for corn dogs, pizza, chicken, waffles, french toast and pancakes for the 750 lunches and 100 breakfasts served daily. "The equipment greatly enhances our menu options," said Laurie Gross, the school's Foodservice Director.

Natural gas. Culinex prefers natural gas because of its efficiency and lower capital and operating costs. In Minnesota, natural gas cuts operating costs by approximately 50 percent over other energy sources. Equipment rebates helped offset equipment purchasing price.

The Annandale school's convection ovens, steam equipment and ENERGY STAR® dishwasher qualified for \$4,725 in CenterPoint Energy rebates. **For foodservice facility design expertise and to add more energy-efficient equipment to your kitchen, contact Culinex Contract and Design at 320-259-6557.**



\$4,725

Total rebates
awarded

CenterPoint Energy offers rebate savings and expert advice

- Foodservice Learning Center - test the latest natural gas equipment before you buy
- Rebates - Save \$15 to \$1,500 on high-efficiency natural gas kitchen equipment

CenterPointEnergy.com/Foodservice 612-321-5470 (800-234-5800, ext. 5470)



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