

# GIVING YOU MORE DELICIOUS RESULTS

No matter how you slice it, natural gas equipment delivers in the kitchen



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Brian Cepek, director of sales,  
Premier Restaurant Equipment Co.  
and Laura Hansen, chief operating  
officer, Pizza Luce

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Pizza Luce's newest location in Richfield is the growing chain's seventh location and features handmade, gourmet pizzas. "We don't even entertain the thought of using anything but natural gas in our kitchens," said Laura Hansen, chief operating officer, Pizza Luce. "We take great pride in quickly delivering consistent, quality food to our customers and our natural gas ovens haven't disappointed us yet."

**CONSISTENT, FAST BAKE TIME:** "We can reliably trust that our pizzas can be evenly cooked in just over five minutes – that benefits our customers, our servers and our business," added Hansen.

**LOWER OPERATING COSTS:** Energy-efficient natural gas can lower operating costs an average of 50 percent or more. Plus, CenterPoint Energy's rebate program can reduce initial purchase price.

**EASY TO CLEAN:** "The conveyor oven is especially easy to clean, saving them time and frustration in their busy kitchen," said Brian Cepek, director of sales, Premier Restaurant Equipment.

Pizza Luce's kitchen, with three natural gas conveyor ovens, four convection ovens and one salamander infrared broiler, qualified for \$4,400 in CenterPoint Energy rebates



**\$4,400**

Total rebates  
awarded

**CenterPoint Energy offers money-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

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