




Executive Chef Miguel Urrutia from Maple Grove's Pittsburgh Blue, shows off a signature Tomahawk ribeye, which is cooked in a Garland/U.S. Range natural gas infrared upright broiler until it's charred on the outside and tender on the inside.

 U.S. Range

 Garland



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BUSINESS IS HOT WITH INFRARED BROILERS

They come for the steak and come back again and again and again. Thanks to Pittsburgh Blue's efficient natural gas infrared upright broilers from Garland/U.S. Range, which seal in juices, customers enjoy flavorful Tomahawk ribeyes and other favorites in far less time than conventional broilers would take. The kitchen staff enjoys the easy operation and clean-up.

"The majority of our business comes from those broilers. We are very happy with the quality," says Executive Chef Miguel Urrutia. **"The steaks cook beautifully and the efficient infrared heating has made a difference on our energy bills."** The restaurant also received a \$600 CenterPoint Energy rebate for each of their four broilers which will speed up the payback time for their investment.

To add efficient Garland/U.S. Range equipment to your kitchen, contact Vader and Landgraf. For more information about how to save energy and money with natural gas and rebates, contact CenterPoint Energy.

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