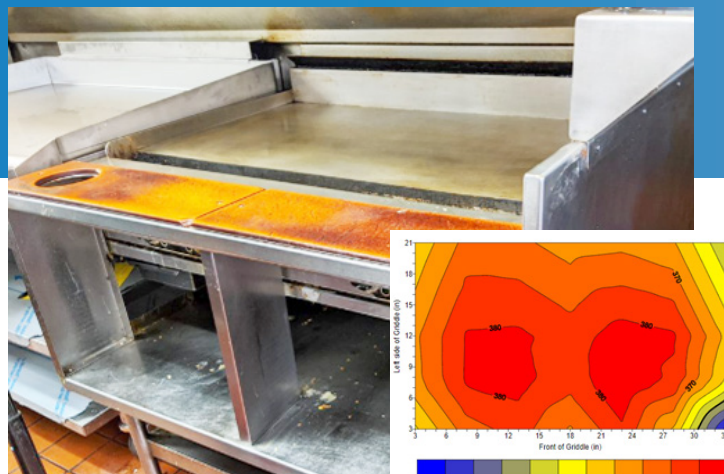




IHOP Turlock, CA

Reliably churning out fluffy, golden stacks of pancakes throughout each service day, the griddle is at the heart of every IHOP kitchen operation. With an aging griddle at a location in Turlock, CA, IHOP's senior operations manager, Marshall Claycamp, reached out to the griddle manufacturer AccuTemp and the energy efficiency experts at Frontier Energy's Food Service Technology Center (FSTC) to conduct a field test to help decide if an upgrade was necessary. FSTC researchers performed yearlong energy monitoring of both IHOP's existing griddle and an advanced Accutemp AccuSteam™ griddle. The AccuSteam™ griddle utilizes an innovative sealed vacuum chamber that comprises the griddle's cooking surface. As steam is evenly distributed within the chamber, the griddle achieves a completely uniform surface temperature (lower right) compared to traditional griddle designs that produce hot and cold spots (lower left).

The temperature uniformity on the replacement griddle ensured consistent pancake cook times across the entire cooking surface, increasing product volume and quality at this IHOP location. With these benefits and the savings on their utility bill, IHOP decided on the advanced, energy-efficient griddle upgrade after the study concluded.



Existing traditional griddle with representative cooking surface temperature map.

The AccuTemp griddle's best-in-class energy efficiency saved IHOP an estimated **\$690** in annual energy costs over their old griddle. Additionally, IHOP is eligible to receive **\$800** in PG&E rebates under the statewide California Foodservice Instant Rebate program.**

Griddle	Annual Energy Use (therms)	Annual Operating Cost*
Existing Griddle	2,056	\$2,775
AccuTemp GGF1201A4850	1,544	\$2,085
Total Annual Savings	512	\$690

* PG&E Natural Gas 2021 forecast utility rate: \$1.35/therm.

** Visit: <https://caenergywise.com/instant-rebates>



AccuTemp AccuSteam™ griddle with innovative cooking surface temperature map.