



“Energy efficiency is important in all our future upgrades. As a small business, there are many ways we can save on overhead costs so they don’t affect our product pricing for customers.”

Dan Puffer, co-owner of Black Forest Pastry Shop

Energy Incentive Helps Bakery Maintain Exceptional Quality and Reduce Energy Usage

Founded by Ed and Louise Mueller in 1982, the Black Forest Pastry Shop is a little slice of Germany located right in the heart of Greenwich, Connecticut. In 1995, Ed and Louise’s son, Herb, partnered with Dan Puffer to carry on baking traditions. The shop creates authentic and contemporary pastries, seasonal specialties as well as daily cakes, pies, tortes, cookies, danish, chocolates and gelato – all right on the premises.

The specialty bakery needed a specific kind of oven to replace its three-decades-old version. The purchase of the new oven has made a significant positive impact, according to the owners, with faster warm-up time and more consistent temperature. The shop’s production area has an improved layout and flow and bakers now have a more efficient line of access to the ovens and other essential equipment. The energy efficient oven also features a ‘pocket door’ design that closes quickly, resulting in less heat loss.

With the Connecticut Kitchen Equipment Rebate available through Energize Connecticut and Connecticut Natural Gas (CNG), Black Forest Pastry Shop purchased and installed the new ENERGY STAR® rated commercial oven. Securing a \$500 project incentive, CNG, a subsidiary of AVANGRID, Inc., helped Black Forest Pastry Shop save an estimated \$100 a year in energy costs.

Project: Black Forest Pastry Shop, Greenwich

Measures: Purchase and installation of new ENERGY STAR rated commercial oven

Estimated Incentive: **\$500**

Energy Savings: **75.2 ccf** natural gas/year

Cost Savings: **\$100**

**Find energy solutions for business.
Call 877-WISE-USE (877-947-3873)
Or visit: EnergizeCT.com**