

Auburn University

“Our local gas utility (Alagasco) is an excellent business partner and understands the importance of great customer service...”

--Hans van der Reijden
Managing Director
Hotel Operations

- ▶ **Natural gas patio heaters create a comfortable and inviting outdoor dining environment**
- ▶ **Our outdoor patio provides additional seating at minimal cost**
- ▶ **The use of natural gas improves the overall dining experience for customers, both inside and out**



Ariccia – Great Food...Great Wine...Great Times...

On the campus of Auburn University, the 236 room Hotel and Dixon Conference Center features a unique on campus dining facility that is certain to satisfy the most discriminating culinary palate. Here you will find Ariccia Italian Trattoria & Bar, where campus visitors and the general public come to dine and unwind in a comfortable and relaxing environment. Since the 1980's, the hotel has catered to a plethora of university business travelers and has also become a popular place for weddings and meetings. The dining facilities underwent a significant renovation in July 2012 when several of their food and beverage venues, Ariccia, Piccolo and Café Sienna, were updated. Ariccia's 36-seat outdoor patio was a major focus during this renovation. Eight (8) natural gas fired infrared heaters were installed making that often unused outdoor space a more attractive and comfortable place for folks to dine, especially during the late fall and early spring months. In addition to the gas heaters, changes included additional lighting and an attractive pergola to house the new amenities. According to Hans van der Reijden, Manager Director of Hotel Operations, “the outdoor patio has become more inviting and enables folks to stay longer due to the comfort that the gas heaters provide...it's now warm and cozy”, he said.

“Partnering” with local Gas Utility...

During the renovation process the university discussed the patio project with local contractors, but to no avail. The local gas utility, Alagasco, came to the rescue with seasoned foodservice professional, James Robinson, leading the way. James was quick to engage his company's service department who handled the entire installation from start to finish! As a result, Hans was quick to point out that “our local gas utility is an excellent business partner and understands the importance of great customer service”.



Ariccias Gas Kitchen Equipment Line Up...

- ▶ 1 – pasta cooker
- ▶ 2 – six burner range/ovens
- ▶ 1 – 36” flat top griddle
- ▶ 2 – 14” double vat fryers
- ▶ 1 - charbroiler
- ▶ 2 – deck ovens
- ▶ 1 – combi oven
- ▶ 1 – salamander broiler

Banquet Kitchen (hotel)...

- ▶ 2 – combi ovens
- ▶ 1 tilt skillet
- ▶ 1 six burner range/oven
- ▶ 1 – charbroiler
- ▶ 1 – 36” flat top griddle
- ▶ 1 – 18” fryer
- ▶ 2 – steam kettles

Outdoor Patio...

- ▶ 8 – 48” (34,000 btu)
pergola mounted gas
infrared heaters



The place for fresh, rustic Italian cuisine...

This recent renovation helped to create Ariccias new, fresher, and sleeker style. The newly designed interior and outdoor patio amenities give the entire restaurant a new world feel while still maintaining the old world culinary concept, all prepared and cooked with natural gas cooking equipment. The cooking line is also of major importance to the university, as it helps to maximize overall production and energy efficiency. And using natural gas and fresh local ingredients help to create simple Italian inspired dishes!



Natural Gas...providing more than just a comfortable dining environment!



Energy Solutions Center Inc.
Washington, DC 20001
www.energysolutionscenter.org

Alabama Gas Corporation
Birmingham, AL 35203
www.alagasco.com

Ariccia Italian Trattoria & Bar
Auburn, AL 36830
www.auhcc.com/dine

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