



LOCATION

Bourbon BBQ
“Green Restaurant” Ventilation
Wyckoff, NJ

Challenge

After a major reconstruction was completed in 2011, Mike Feygin, owner of Bourbon BBQ, decided it was time to make his mark on the local community beyond his delicious barbecue – he wanted to establish the first green certified restaurant in his county.

The goal was to maximize Bourbon BBQ’s indoor air quality while maintaining an energy-efficient building worthy of the *Green Restaurant Association*. Due to the number of meat smokers, BBQ equipment, and bathrooms onsite, the task was more challenging than it might have been for eateries serving other fare.

Solution

The installation of one BPE-XE-MIR-1000 series Energy Recovery Ventilator (ERV) equipped with variable speed drives as well as 100% controllable fans provided pre-conditioned outdoor air. By combining BPE technology with high efficiency appliances, lighting, and insulation, Mike transformed his Zagat®-rated restaurant into one of the most sophisticated commercial kitchens in the state.

“The installation of the BPE equipment has allowed us to reach our goal of energy efficiency while maintaining optimal comfort for our employees and customers. It has definitely made our restaurant greener.” -- Mike Feygin, Owner