



# D'Orsi's Bakery:

## Energy-Efficient Oven Takes the Cake

### PROJECT INFORMATION

Organization

- D'Orsi's Bakery

Location

- Port Reading

Project Contact

- Steve Cianci, Owner

Technologies

- High efficiency oven with integral steam plates

NJCEP Incentives

- \$11,925 NJ SmartStart Buildings Program

Total Project Cost

- \$36,675

### PROJECT SAVINGS

Estimated Annual Savings

- 4,770 therms natural gas
- \$6,678 energy expenses

Project information, savings and environmental benefits were provided by the project contact.



Behind this classic storefront lies a leading-edge, high capacity baking operation thanks, in part, to energy-efficient equipment upgrades implemented with financial incentives from *New Jersey's Clean Energy Program*.

**“This upgrade has opened my eyes. I now look at other projects with an eye on how I can partner with New Jersey’s Clean Energy Program to become more energy-efficient.”**

Steve Cianci  
Owner  
D'Orsi's Bakery

### Background

D'Orsi's Bakery is a privately owned and operated business located in Port Reading, New Jersey. Since opening its doors in 1960, the bakery has changed ownership more than once and expanded from a retail storefront serving the local community to a full-scale specialty baked goods and catering business selling to customers across a 50-mile radius.

### Challenge

The production of full-scratch specialty baked goods comes with increased labor and material costs. With the objectives of improving the quality of the bakery's products, increasing capacity and reducing costs, owner Steve Cianci created a master plan to streamline D'Orsi's production floor to develop intermediate goods as part of the operation. In order to accomplish this with a fixed building footprint, he needed to reassess the bakery's existing, outdated equipment.



## Success Stories



Steve Cianci proudly displays his high quality specialty baked goods.

### Solution

D'Orsi's 400 square foot oven, an original from when the bakery opened in 1960, was a clear choice for an upgrade. The outdated oven was eating up far too much floor space, did not allow for efficient temperature changes and was a major contributor to the bakery's annual natural gas bills being over \$10,000.

Cianci discovered that a new oven offered a footprint that was 70% smaller, could respond faster to baking temperature changes and was significantly more energy-efficient with built in integral steam plates versus the old oven's design which utilized a gas fired broiler to produce hot water.

To offset the cost of a new oven, Cianci turned to *New Jersey's Clean Energy Program*<sup>™</sup>. After learning about the broad array of financial incentives available for the installation of energy-efficient equipment, Cianci contacted a representative who guided him through the process.

Cianci submitted a New Jersey SmartStart Buildings custom gas

application and was approved for his equipment upgrade just a few weeks later. The oven was ordered and professionally installed shortly thereafter.

### Benefits

The new oven uses just 3,030 therms of natural gas per year, a full 61% less than D'Orsi's original oven. This translates to an annual savings of \$6,678 on the bakery's utility bill.

The expense of the retrofit totaled \$36,675, but with a NJ SmartStart Buildings incentive of \$11,925, the net cost to D'Orsi's was only \$24,750. When you include annual savings in projected equipment maintenance costs required for the old oven, this project's simple payback is just 3.3 years.

Thanks to the installation of the new oven, D'Orsi's Bakery's product quality has improved, production costs have been reduced and profit margins have increased. Cianci is pleased with the entire process and the end result.

D'Orsi's Bakery  
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