

## HIGH VOLUME RESTAURANT

POWER SOLUTIONS  
CASE STUDY of  
RUTHERFORD GRILL



### A SIDE ORDER OF STANDBY POWER

#### UNITS

180 kW Diesel Genset

#### LOCATION

Rutherford, California

California's Napa Valley is world renowned for its fine wines, drawing visitors from around the globe who want to see the vineyards firsthand, tour the famous wineries, and sample the distinctive reds and whites that originate in this area. Since this is one of the Golden State's most popular tourism destinations, the Valley boasts an assortment of upscale businesses that cater to out-of-towners and local residents alike — elegant art galleries, gourmet food stores, and outstanding restaurants, to name just a few. With good food and fine wine among the many attractions, it's no wonder that Napa Valley is a favorite among oenophiles and casual visitors alike.

Catering to this crowd is one of Napa Valley's finest restaurants, the Rutherford Grill. It's owned by Houston's, a fine dining chain, and is located along State Highway 29, the main route through the center of the Valley. The 196-seat establishment — specializing in wood roasted specialties like chicken and baby back ribs — features an open concept design, with rich, warm wood décor throughout. An open kitchen is visible from the dining area of the restaurant, and a central bar occupies the middle of the room,

surrounded on three sides by booths and tables.

This deluxe eatery is adjacent to the Beaulieu Vineyard winery, one of the major attractions in the town of Rutherford. Its location, along with a reputation for great food, assures it of a steady stream of hungry customers, eager to sample a variety of California cuisine that is imaginatively presented and deliciously prepared.

Seven days a week, during the lunch and dinner hours, the restaurant fills up with a lively clientele of local residents and out-of-towners. For well over two hours, twice a day, the place is full of bustling cooks, waiters, waitresses, bartenders, and managers, all focused upon assuring that customers enjoy a first class dining experience. This effort encompasses every detail, from the restaurant's distinctive Frank Lloyd Wright style architecture and interior décor, to the menu design and daily specials. Service is emphasized, to ensure that visitors receive prompt attention and timely

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delivery of their food and drinks from a friendly, attentive staff.

The success of any dining establishment depends upon the satisfaction of its customers, and their desire to return. Anything that disrupts their visit will disappoint them, and will affect the restaurant's business and reputation if it recurs. That's why the owners of Rutherford Grill have invested in a standby generator from Generac Power Systems — to keep the restaurant humming in the event of a utility power outage, and make certain that customer visits are not impacted by such problems. Since unpredictable power interruptions occur from time to time in Napa Valley, having standby power has helped Rutherford Grill overcome these difficulties.

“Before we had a generator, outages were very disruptive to our business,” says Carlos Quintana, restaurant manager. “We opened in 1994, and acquired the generator two years later, which has really helped us avoid those kinds of interruptions ever since.”

The generator set providing backup power at Rutherford Grill is an enclosed 180 kilowatt diesel unit, supplied by Energy Systems, the full service Generac dealer in Stockton, California. The power system is located outside, in a fenced storage area at the rear of the building. Its automatic transfer switch senses when utility power is lost, and starts up the generator automatically. Within about ten or fifteen seconds, the genset is up and running, and the transfer switch connects the generator to the electrical load of the restaurant, bringing lights, equipment, refrigerators, freezers, ovens, grills and computer systems back to life. The disruption is minimized, and activity resumes throughout the restaurant after a brief interval. When utility power comes back, the transfer switch automatically returns the load to its normal source, and shuts down the generator. Whether the interruption lasts for minutes or hours, Rutherford Grill is able to continue serving its customers, thus preserving its reputation and minimizing the impact of power outages on its bottom line.

**GENERAC**<sup>®</sup>

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