

THERMANN CASE STUDY – Toshi's



PRODUCT
Thermann 28L
Commercial
Continuous Flow

LOCATION
External

GAS TYPE
Natural Gas

OPTIONS
Remote Controller



DETAILS

► **STATE**
NSW

► **LOCATION**
Mittagong

► **BUSINESS**
Restaurant

“ I’m not only saving money, we’re getting out of the restaurant half an hour sooner than we used to.

Toshi San, owner of Toshi’s Japanese Restaurant ”

Toshi’s has been offering Japanese cuisine to the Southern Highlands for over 30 years, combining Toshi San’s culinary experience and knowledge to provide a menu inspired by the rich tradition of Japanese gastronomy.

Toshi San, owner of Toshi’s Japanese restaurant in Mittagong, upgraded his 170L 3 star gas storage water heater with a 28L Thermann Commercial Continuous Flow.

Restaurants use hot water for food preparation, clean up and dishwashing, and the storage unit just wasn’t keeping up. The restaurant was constantly running out of hot water, particularly at the end of the night when cleaning up and putting the dishwasher on. They had to wait around after service for the water heater to heat up again, before finishing up and going home.

Since installing the new Thermann Commercial unit, they never run out anymore. Their wash up time has reduced, as they can set the temperature of the water from

60°C to 85°C using the remote in the kitchen. Hotter temperatures are great for pre-washing, and the water heater is much faster than the dishwashers heating element.

The water heater has proved to be extremely reliable, which is not surprising given that it’s made in Japan.

Thermann Commercial Continuous Flow water heaters are available in 28L, 32L and 50L/min sizes. For more information, visit your local Reece branch or download the Thermann Commercial Guide at www.thermann.com.au/commercial

