



Case Study

Camile Thai Kitchen provides healthy award-winning Thai food using natural gas

Camile Thai Kitchen is a takeaway and restaurant group providing high quality Thai food for takeaway, collection, delivery or dining in. The Camile Thai Kitchen selection of dairy free, gluten free and vegan dishes brings people with all dietary requirements together for nutritious meals.

Results:

Substantial annual monetary savings

Lower energy consumption as their gas cooking equipment consumes much less energy compared to alternative fuel types

Instantaneous and easily controllable for cooking

Carbon footprint has reduced significantly

Constant fuel supply with no requirements to re-order



Camille Thai Kitchen, Phibsborough, Dublin 7, Co. Dublin.

Beginnings

Camile Thai Kitchen opened their first branch just off South Circular Road in 2010 and instantly became a hit.

Camile Thai Kitchen spreads the good cheer and healthy traditions of Thai food across Ireland. The ultimate meal experience uses high quality Thai ingredients in dishes that are calorie counted and made to order by highly trained wok chefs. It's slow food done fast.



Expansion

Camile Thai Kitchen provides a refreshing approach to the market and has now grown to over 20 restaurants in Ireland and the UK with ambitious growth planned for the years ahead.

In addition to the takeout service, Camile Thai is now offering a dine-in service to customers. One has been recently added to the Camile Thai Village Restaurant in Phibsborough. When seeking new premises, the availability of natural gas is a vital factor for the easy and rapid roll-out of the branch network.



“The versatility and instantaneous nature of cooking with natural gas allows our busy restaurants to provide high quality, healthy Thai food for our guests. This is made much easier for our team to achieve by using natural gas appliances.”

Brody Sweeney & Shabu Mani
Directors Camile Thai

Benefits of natural gas versus other fuel types

The majority of Camile Thai Kitchen's high performance cooking appliances consume natural gas, and a typical Camile Thai Kitchen restaurant consumes three times more gas than electricity.

Natural gas installation process

Every Camile Thai Kitchen takeaway and restaurant consumes natural gas while their central production facility in North Dublin consists of a large state-of-the-art facility. They install only the most modern and efficient gas equipment in all of their kitchens. When they acquire a new premises they usually either need to connect to the Gas Networks Ireland network for the first time or upsize the gas meter that is already in a premises to facilitate the natural gas consumption requirements of a Camile Thai kitchen. This process has been effortless and seamless over the years as Gas Networks Ireland works in conjunction with Utility Saver to manage every aspect of the project.

Environment

Being sustainable is very important to Camile Thai Kitchen. Auto cut-off switches are used on their gas wok cookers which helps reduce water consumption by up to 40%. They only consume certifiable green electricity. Utilising renewable gas will be essential for Camile Thai Kitchen in the near future. Their waste is segregated to maximise recycling and reduce landfill build-up.



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