

Catering – Project reference



Michael Asbrock, Owner

„It's impressive how all our equipment works smoothly and the energy costs are still low.“

Country Inn Läuterhäusle, Aalen, Germany

The motto of the “Landgasthof Läuterhäusle” in Aalen-Unterkochen is “lived hospitality” - and guests do enjoy this literally with regional Swabian dishes made from local ingredients.

The name is derived from the lautering fire of the old iron hammer works where ore was refined for the blast furnace until 1678. After that the lords of Kocherburg used the building for hunting and fishing equipment. After the castle was destroyed this “armory” was abandoned and in 1837 it was converted into a restaurant.

Since 1990 Brigitte and Michael Asbrock have been running the traditional restaurant as *Landgasthof Läuterhäusle*. In managing the Inn they attach great importance not only to economic efficiency but also to the responsible use of the available resources.

The restaurant & hotel with 12 rooms also convinced the jury of the renowned hotel and restaurant guides Guide-Michelin and Varta.

Excellent cooks in the foreground - in the background dibalog ensures smooth processes and low energy costs

In the kitchen of the Läuterhäusle the ovens often run at full speed throughout the day. In addition the dishwashers & glass & potwashers as well as a 100% electric kitchen without gas stoves and above all the air conditioning in the rooms have a great hunger for energy. As more and more hotel guests arrive with electrically powered vehicles the hotelier decided to install 2 additional charging points. The power supply of the increasingly complex system from different consumers with independent load curves is a big challenge. In particular since the network operator can only provide a connection of 63A.

Michael Asbrock wants to concentrate on his core business which is to provide the best possible service to his guests. The aim was to prevent a power failure or further increases in energy costs. So Asbrock turned to the experts at dibalog: Together they developed an overall concept with own power generation which is innovative and environmentally friendly. The decision was made in favour of 2 gas-operated combined heat and power plants. In addition, the roof surfaces were used for a 17.5 KWp photovoltaic system. The own generation covers approx. 60% of the energy demand and the investments in the own power supply are amortized within 7.5 years.

The **Energy Optimization System EOS** by dibalog was installed and configured according to the individual requirements. It reliably and fully automatically controls the energy supply of all electrical generators and consumers of the restaurant and hotel.

The energy requirements of the catering trade and the comfort functions of the hotel have priority in the control system for energy optimization. When the kitchen is at rest and the guest is asleep the batteries of the e-vehicles are charged. If necessary, EOS automatically covers power peaks with the generators of the CHPs. And Michael Asbrock can concentrate on what he likes to do best: taking care of the peace and quiet of his guests!

dibalog – Company and energy management systems

With over 30 years of experience and more than 1,000 installations worldwide in industry, canteen kitchens, bakeries and other industries, **dibalog** is a leader in technical peak load limitation - and comprehensive energy management systems. Products and services of dibalog are universally applicable and modularly expandable. For our customers we offer measurement technology, own data communication as well as reliable hardware and software solutions for automatic energy data acquisition according to DIN EN ISO 50001, visualization and load management systems. Individual and competent consulting ensures that your project is implemented and commissioned on time and in line with your requirements. In productive operation, our flexible support supports you in permanently optimizing your energy management!

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energy managed right.



Decreasing costs in energy intensive companies.

With dibalog EOS/EAS.

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