

"We started seeking equipment that could create efficiencies. And that's when we really discovered Electrolux Professional."

– Josh Brinkerhoff, VP of Operations, *Costa Vida*

Electrolux PROFESSIONAL

How Costa Vida Scaled Freshness with a More Efficient Kitchen

FRESH INGREDIENTS HELP COSTA VIDA SPUR NATIONWIDE GROWTH

Fast-casual Mexican restaurant Costa Vida was founded in 2003 outside of Salt Lake City with the mission of providing fresh food and a special experience for each guest.

Now there are ***97 locations*** and counting across the country.

The freshness and flavor of their food are major drivers of the chain's success. Along with their fan-favorite burritos, Costa Vida offers Mexican-style staples such as enchiladas, quesadillas, nachos and salads, plus crowd-pleasing desserts including tres leches and key lime pie.

> "The recipes we create definitely set us apart. That's the reason we're in business. Our food speaks for itself."
>
> – Josh Brinkerhoff, VP of Operations, *Costa Vida*



HOW CAN YOU SCALE 'BUILT FROM SCRATCH'?

Making everything in-house from scratch was critical to Costa Vida's growth. However, for nearly two decades they had ordinary foodservice equipment.

As Costa Vida grew bigger and busier, they needed to find ways to make their kitchen more efficient without compromising the freshness and quality that were instrumental to their success.

Growth is a good problem, but it can still be a problem. Fortunately, Costa Vida chose a thermaline ProThermetic Pressure Braising Pan and SkyLine Combi Oven by Electrolux Professional.

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THEIR PRESSURE BRAISING PAN ACCELERATES THE COOKING PROCESS

Costa Vida uses the Pressure Braising Pan to cook their sweet pork, black beans, barbacoa shredded beef and signature sauces.

The multifunctional units are reliable and easy to use, which makes them ideal for restaurants looking to boost productivity and significantly reduce cooking time. Costa Vida used to cook their black beans in 4 hours, but have ***trimmed that down to 37 minutes*** with the Pressure Braising Pan.

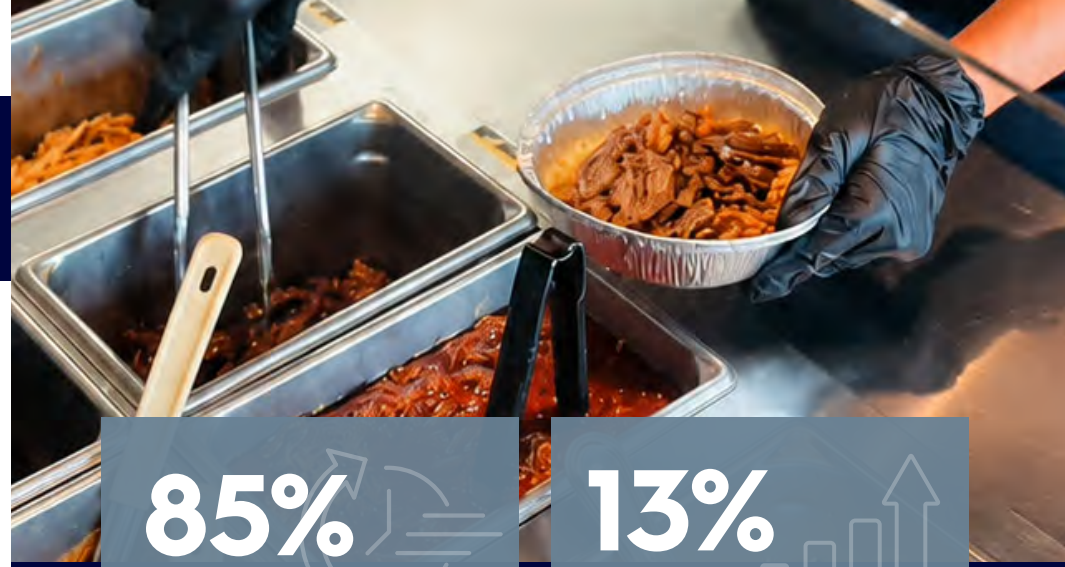
Also, they can now cook their sweet pork and barbacoa beef in ***2.5 hours, instead of the 5 hours*** it used to take. And speed isn't the only benefit. They get a ***13% higher yield*** when they cook their sweet pork and barbacoa beef in the Pressure Braising Pan.

See behind the scenes at Costa Vida in this exclusive interview



"The Pressure Braising Pan turns recipes in a fraction of the time."

– Josh Brinkerhoff, VP of Operations, *Costa Vida*



85%
Faster Cooking
Costa Vida cooks their black beans 85% faster

13%
Higher Yield
Costa Vida gets a 13% higher yield of their sweet pork and barbacoa beef

Why Operators Choose the therma*line* ProThermetic Pressure Braising Pan

RELIABILITY AND FLEXIBILITY

CLEANABILITY AND HYGIENE

SAVINGS WITH PRESSURE COOKING

OUTSTANDING PRODUCTIVITY



Learn more about the therma*line* Pressure Braising Pan

STAFF CAN 'TOUCH ONE BUTTON' WITH THE SKYLINE COMBI OVEN

How versatile is the ***SkyLine Combi Oven***?

Costa Vida uses it for their desserts, salsas, rice, chicken and steak. For those critical proteins, they moved away from a traditional char grill to the SkyLine Combi Oven, and Brinkerhoff said it "has totally changed the game."

It's simple for newer team members to use, only needing to "touch one button" and have it start the cycle. Plus, waste reduction has been a huge win for Costa Vida, which can produce much more protein in a shorter time.

With that kind of flexibility, Costa Vida can capitalize on the freshness of their food, and hopefully grow another hundred locations across the country.



> **"And best of all, at the end of the night, we run a self-cleaning cycle. You hit the button and it cleans itself and you're done. You have a brand-new oven every single morning."**
>
> **– Josh Brinkerhoff, VP of Operations, *Costa Vida***

Learn more about the SkyLine Combi Oven

Why Operators Choose the SkyLine Combi Oven

FLAWLESS COOKING RESULTS • BUILT-IN SELF-CLEANING SYSTEM • 24/7 REAL-TIME MONITORING • LOW ENERGY CONSUMPTION

Part of Electrolux Professional Group