SOLUTIONS FOR BUSINESS

RESTAURANTS

Ingredients for improved operations

Restaurants often generate excessive energy waste. Cut energy costs, improve the dining experience and save with these simple tips.

Savings Opportunities: Peak Demand Management

When you use energy is just as important as how much you use. Manage your demand or maximize your savings on a time-of-use plan by following these recommendations.

Lighting

- Turn off all lights in unoccupied spaces
- Take advantage of natural light to reduce the need for overhead lights

Plug Loads

- Turn off redundant equipment after "rush" times
- Use sensors to turn off conveyor ovens when food is not present

Long-Term Strategies

- Use a smart thermostat to reset space temperatures
- Pre-cool your space before the peak hours of 3–8 p.m.

Did you know...

$1 of energy savings is equivalent to $20 in increased sales.*

Manage Your Account 24/7

At aps.com you can:

- Monitor your daily demand and energy usage
- View monthly and annual comparisons
- Sign up for usage and outage alerts
- Make payments
- Go paperless

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Savings opportunities can also be found in refrigeration, cooking, lighting and HVAC. Below are steps you can take to improve efficiency in each area of your food service business:

Refrigeration

- Purchase ENERGY STAR® certified ice machines, which use 15% less energy and 23% less water than other models
- Keep freezers and refrigerators filled; empty and disconnect older ones
- Provide adequate air flow around the condenser coils of refrigeration equipment and clean them regularly
- Install strip curtains on walk-in coolers and automatic door closers on walk-in freezers to reduce air infiltration by 75%
- Check and replace walk-in cooler and freezer door gaskets
- Add high-efficiency Electronically Commutated (EC) variable-speed evaporator fan motors (which typically use 70% less energy) to walk-ins and reach-in refrigerators
- Check refrigerant charge levels
- Use on-demand hot gas bypass for condenser defrost
- For new walk-in equipment, choose coolers and freezers with a high annual walk-in energy factor (AWEF) rating

Kitchen

- ENERGY STAR certified cooking equipment and kitchen appliances are 35% to 60% more efficient than standard models
- Variable frequency drives control exhaust and intake air fan speed according to demand, saving energy
- Replacing a 2.6-gallon, pre-rinse spray valve with a 1.6-gallon, low-flow model can save about 22,000 gallons of hot water per year

Lighting

- Purchase indoor lighting with an 80+ CRI color quality rating
- Replace fluorescent lamps with LEDs and save 30% or more
- Install shade screens or window film to reduce solar heat gain
- Use high illumination levels and high CCT color temperatures (4000K+) for fast food
- Use lower illumination levels and lower CCT (<3000K) for fine dining
- Install occupancy sensors in low foot-traffic areas

A Case Study in Restaurant Efficiency

With one-time comprehensive equipment upgrades, an Arizona fast food chain improved their bottom line immediately. By purchasing high-efficiency air-cooled ice makers, equipping their kitchens with high-efficiency refrigerators and installing new HVAC systems with programmable thermostats, they saw both financial and non-financial benefits.

Financial Benefits

- More than $3,200 saved each year in electricity costs
- Decreased maintenance costs

Non-Energy Benefits

- Improved customer and employee comfort
- Reduced environmental footprint
- Lower water consumption

Start saving today.

For more ideas and to learn what rebates are available, call the Solutions for Business team at (866) 333-4735, email us at aps.solutionsforbusiness@dnvgl.com, or visit aps.com/businessrebates.

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* At a 5% net margin (Source: Selling Energy: Stern School of Business at NYU; using data from S&P Capital IQ, Bloomberg and the Fed)