

Add energy efficiency to the menu

Learn how your restaurant can save energy and water, receive rebates and make affordable improvements.

Did you know that commercial kitchens can use five to seven times the amount of energy per square foot as other commercial facilities? The good news is, Efficiency Works can help you reduce your energy use and monthly costs—all while making qualifying improvements more affordable with rebates.



More than just savings

In addition to saving energy, water and money, efficiency upgrades can bring a wide range of benefits to your restaurant, including:

- Increased safety
- Improved equipment performance and reliability
- Increased comfort
- Reduced maintenance
- Environmental stewardship

Top five energy-saving opportunities for restaurants



Add controls to refrigeration fans

Adding evaporator fan speed controls to your refrigeration units is a simple and relatively inexpensive way to start saving right away. Plus, Efficiency Works offers rebates to make the upfront cost more affordable. The control increases the efficiency of your walk-in coolers or freezers by eliminating the need for the fans to run continuously at one speed. It manages the fan speed by responding when the compressor cycles off and there is no refrigerant flow through the evaporator.



Upgrade to LED lighting

Compared to incandescent bulbs, ENERGY STAR® certified and DesignLights Consortium® listed LED lighting uses up to 90% less energy, instantly lowering your monthly energy costs. They also last up to 25 times longer— that's up to 15,000 hours—which reduces your maintenance costs. LEDs also generate less heat, which is especially important in your kitchen and dining rooms. To see the quickest payback, start in areas where you use lights the longest each day, such as entry and hallway lighting, or exterior and parking lighting. Then, take advantage of Efficiency Works rebates to save right away!



Add kitchen ventilation controls

Demand Controlled Kitchen Ventilation (DCKV) systems automatically adjust the amount of air exhausted through a kitchen exhaust hood based on equipment use and cooking demands. This leads to energy and cost savings by operating the

fan only when needed—all while providing a quieter environment, extending equipment life, and improving overall climate control. DCKV systems can reduce the fan energy by up to 60% and the HVAC makeup air energy by 30%. In addition, Efficiency Works rebates can help you save on the upfront installation costs.



Upgrade to ENERGY STAR® certified appliances

If you're in the market for new equipment, think in terms of life-cycle costs, which include purchase price, annual energy costs, maintenance expenses and other long-term costs. High-efficiency appliances may have a higher sticker price, but they will lower your operating costs, and Efficiency Works rebates can help bring down the upfront cost. ENERGY STAR labeled equipment has been certified for efficiency, quality and durability, so make sure to ask your distributor or designer for only ENERGY STAR certified appliances.



Maintain HVAC equipment

For many food service businesses, heating and cooling is second only to food preparation when it comes to annual energy consumption. One lower cost way to ensure your heating and cooling equipment remains reliable and efficient is to schedule regular maintenance. These annual appointments can help you lengthen the life of your equipment and significantly reduce your chance for sudden equipment failure. If it is time for a replacement, an Efficiency Works energy advisor can help you to select a high-efficiency model.

Start saving today! Connect with an Efficiency Works energy advisor today:

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