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Energy Use and Energy Efficiency Opportunities in Restaurants



Restaurant Energy Use

According to Pacific Gas and Electric's Food Service Technology Center, 80 percent of the \$10 billion annual energy bill for the commercial food service sector is expended by inefficient food cooking, holding and storage equipment. To help counter these costs, ENERGY STAR helps restaurant owners and operators improve the performance of their facilities and equipment while reducing energy costs. Restaurants that invest strategically can cut utility costs 10 to 30 percent without sacrificing service, quality, style or comfort – while making significant contributions to a cleaner environment.

By becoming more energy efficient, restaurants can help reduce greenhouse gas emissions and improve their own financial bottom line.

Energy Efficiency Opportunities

There is no substitute for a comprehensive energy survey and analysis, but if a restaurant “does not do anything else” here are some “quick tips” to consider.

ENERGY STAR Qualified Commercial Food Service Equipment: Whether you're cooking, refrigerating, or holding food, there are significant energy savings found in using ENERGY STAR qualified models in your commercial kitchen. When evaluating whether to repair or replace a broken piece of equipment, restaurant owners/operators should consult the product specific savings calculators found at www.energystar.gov/purchasing.

Cut idle time. Do you need all of your appliances on, all of the time? Probably not. Leaving equipment on standby costs money. We recommend implementing a startup/shutdown plan to make sure you're using only the equipment that you need, when you need it.

Maintain and repair. Everyday wear and tear drive up your energy bills. While a leaky gasket, clogged burner or loose oven-door hinge may not waste much

Restaurants Making a Difference

Tripp's Grill & Six Pack: North Bend Pennsylvania - Michael and Susan Tripp opened their 1,400 square-foot restaurant and grill in North Bend, PA in 2002, knowing that restaurants are among the most energy intensive businesses for their size and sales. That is why they purchased new ENERGY STAR qualified freezers to replace older freezers in their restaurant. With this smart purchase, Tripp's Grill & Six Pack is saving more than \$1,900 a year in electricity costs due to reducing usage by more than 31,700 kWh, which is also preventing nearly 50,800 pounds of CO₂ emissions.

The Reedville Café: Oregon - Reedville Café's growth in the past few years has significantly contributed to its increase in energy consumption. To help reduce costs, Reedville Café incorporated measures to improve its food service equipment, including three new ENERGY STAR qualified gas fryers. These fryers are generating savings of 3,390 therms, or more than \$3,800 a year, which is also preventing nearly 39,000 pounds of CO₂ emissions from entering the air.

energy, combine all three and suddenly the waste is not so insignificant. Stop waste by staying on top of repairs.

Kitchen Ventilation. Catch all that you can. Kitchen ventilation is designed to capture and contain as much cooking effluent – the combination of grease, smoke and heat that flows from each appliance – as possible. In practice, however, the task is much more challenging. Cross drafts and misaligned appliances can allow heat and smoke to spill into the kitchen. Spillage leads to a hot, uncomfortable working environment and higher energy bills if you air-

condition your kitchen. Cut down on spillage by adding inexpensive side panels to hoods, and push each appliance as far back against the wall as possible to maximize hood overhang and close the air gap between the appliance and the wall.

ENERGY STAR Qualified Commercial Food Service Equipment – Today and Beyond

As a restaurant owner/operator you want to prepare high-quality meals at the lowest possible operating cost. Unfortunately, energy costs continue to rise making the cost of preparing these meals increasingly expensive.



The good news is that ENERGY STAR qualified commercial food service equipment can be a solution for your restaurant. Purchasing ENERGY STAR qualified products as a package for new kitchen construction or as a replacement for aging equipment, can save significant amounts of money and energy on electric, gas, water and sewer bills. Benefits of ENERGY STAR qualified commercial food service equipment also include higher quality components, shorter cook times, higher production rates, and reduced heat losses.

Today. Currently, ENERGY STAR qualifies commercial food service equipment in four categories: fryers, hot food holding cabinets, solid door refrigerators and freezers, and steam cookers. These qualified products can save as much as 50 percent over their conventional counterparts. Saving on your utility bills means savings to your bottom line! For more information please visit www.energystar.gov/cfs.

Beyond. In mid to late 2007-08, ENERGY STAR plans to expand its suite of commercial foodservice equipment to include dishwashers, icemakers, ovens and griddles. To keep current on the status of these products, please visit www.energystar.gov/productdevelopment.

ENERGY STAR Resources

ENERGY STAR Small Business Restaurant Guide: This online guide can help restaurants achieve the benefits of energy efficiency. Whether you own your building or are a tenant, you want cooking and refrigeration equipment, lighting, heating, air-

conditioning and other services at the lowest possible cost. See www.energystar.gov/restaurants

ENERGY STAR-Commercial Food Service Equipment Incentive Finder: ENERGY STAR offers an online Incentive Finder that allows you to search – by zip code or by product – for rebates on ENERGY STAR qualified CFS equipment. The tool is updated regularly and offers real-time information on rebates. www.energystar.gov/CFSrebate_locator

ENERGY STAR Small Business Network: Benefits of joining include free, unbiased technical information and support, a valuable Website, free online training, regular information updates, and public recognition for successful efficiency upgrades. Restaurants that join the Network receive a free monthly update by email that can save them valuable time by highlighting the latest news and information on energy efficiency. To join ENERGY STAR and learn more, visit www.energystar.gov/smallbiz

Technical Assistance: You can email your questions to epasmbiz@energyandsecurity.com or can call us toll-free at 1-888 STAR YES (that's 1-888-782-7937) to speak with our energy experts. ENERGY STAR assistance ranges from calculations on energy costs and savings to answering questions about specific technologies.

ENERGY STAR Offers:

- Guides and calculators
- Business benchmarking
- On-line Training
- Rebate locators
- Technical support
- Financing resources
- 3rd party recognition
- Motivational campaigns

ENERGY STAR Small Business Awards: Each year, the ENERGY STAR Small Business Network recognizes outstanding small business efficiency upgrades across the nation that are saving energy, money and preventing pollution. These national award winners receive engraved plaques, and local and national public recognition as great examples of financial and environmental stewardship. To apply please visit www.energystar.gov/smallbiz and click on "Apply for the Annual Small Business and Congregations Awards."

For More Information:

General Questions

Email: epasmbiz@energyandsecurity.com
Phone: 1-888 STAR YES (1-888-782-7937)

Equipment-related Questions

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