



Energy  
Savings  
Series

## Commercial Kitchen Equipment.

Foodservice facilities are some of the most energy intensive businesses. They consume more energy and water per square foot than any other commercial operation. Water heating, exhaust hoods and heating, ventilation and air conditioning (HVAC) systems account for a large majority of energy use. Appliances used in food preparation can account for up to 30% of energy use, and refrigeration up to 18%.

The money you spend on energy efficient upgrades will be earned back through savings on your utility bills. And the benefits don't stop there. New innovative technologies often feature shorter cook times, improved recovery times, higher production rates and longer product lifetimes.

Contact us today and enjoy the good things efficiency brings.

# Optimize your kitchen

**Maintain Equipment** - Regular cleaning, changing of filters, and seal inspection can have a significant effect on the energy efficiency of your appliances.

**Monitor Air-flow** - HVAC accounts for about 28% of a typical restaurant's energy expenses. You can save money by reducing air-flow when it is not needed with demand-controlled ventilation and programmable thermostats.

**Upgrade Lighting** - Upgrading to energy efficient lighting and turning off lights when areas are not in use could mean huge savings for your business. Occupancy sensors are a great option for lighting that is prone to being left on overnight or for extended periods of time.

**Schedule Start-up and Shut-down** - Leaving equipment to run idly can cost you hundreds of dollars annually. Timers can automatically turn off equipment when you aren't around to use it.

**Conserve Water** - Avoid using the dishwasher's "rinse hold" cycle for just a few soiled dishes. Your dishwasher uses 10 to 20 litres of hot water each use, so only run when properly and fully loaded to greatly decrease operating costs, water heating costs and water consumption.

**Rearrange Equipment** - Separate cooling equipment from cooking equipment, so your coolers don't have to work as hard to maintain a consistent temperature. Group the hottest equipment under one vent.

**Refrigerate Efficiently** - Cover liquids and wrap foods stored in the refrigerator. The moisture released by uncovered foods makes the compressor work harder.

**Train Employees** - Your employees can make simple changes to cut energy costs, like closing walk-in cooler doors. If they are consistently left open, replace regular door hinges with spring hinges so they automatically close.

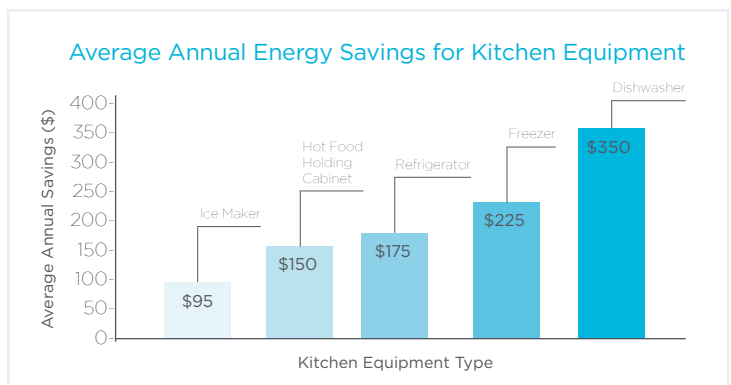
**Choose ENERGY STAR® Appliances and Take Advantage of Rebates** - When replacing or buying new kitchen appliances, look for ENERGY STAR® certified or high efficiency appliances to lower your operating costs, improve cooking performance, and reduce environmental impact. ENERGY STAR® certified appliances save, on average, 15% more energy than non-certified models.

We offer rebates on a variety of energy efficient kitchen equipment that go straight to your bottom line. You can also choose to finance your products and installation costs as 24 interest-free payments on your power bill in lieu of rebates.

Appliance	Rebate
Dishwashers	\$200 - \$1,500
Freezers	\$6 - \$20/ft <sup>3</sup>
Fryers	\$500 - \$2,000
Griddles	\$150 - \$600/ft
Hot Food Holding Cabinets	\$12 - \$20/ft <sup>3</sup>
Ice Makers	\$50 - \$450
Ovens	\$400 - \$2,000
Refrigeration	\$3 - \$7/ft <sup>3</sup>
Steam Cookers	\$300 - \$600
Ventilation Hoods	\$500/hp of exhaust

A detailed list of rebates is available at [efficiencyns.ca/BER](http://efficiencyns.ca/BER)

Upgrading to energy efficient kitchen equipment can save you hundreds of dollars on your power bill each year. The more equipment you upgrade, the greater the savings. Not only will the new equipment save you money over the lifetime of your product, but rebates averaging \$1,000 per project go right to your bottom line.



Visit the Efficiency Trade Network to find a distributor [efficiencyns.ca/trade-network](http://efficiencyns.ca/trade-network).



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