



A typical restaurant would need to sell an additional 28 steak and shrimp combo meals annually to equal the money saved by switching to LED lighting.*

Not only can restaurants save energy by using more energy efficient equipment, but there are additional positive effects on the overall revenue and environment of the store. By simply upgrading to LED lights, high efficiency refrigeration equipment, and ENERGY STAR® products, the following benefits can occur:

- Worker and customer comfort, safety and satisfaction
- Quality of energy efficient products decrease maintenance cost
- Increased worker productivity

* Based on a 2017 DNV GL study

“Kitchen staff note that it is brighter in the kitchen, making it easier to handle and prepare dishes.”

- **Scott Hilgendorf, Co-Owner, Whitey's Restaurant**

Consumers Energy offers rebates, technical services and more to help restaurants like yours become more energy efficient. Our team is here to walk you through the program requirements and available resources.

Contact us

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Restaurants

Hidden Benefits from Energy Efficiency

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The Impacts of Energy Efficiency in Restaurants

The following non-energy improvements can result from upgrading to energy efficient equipment:

Increased Productivity

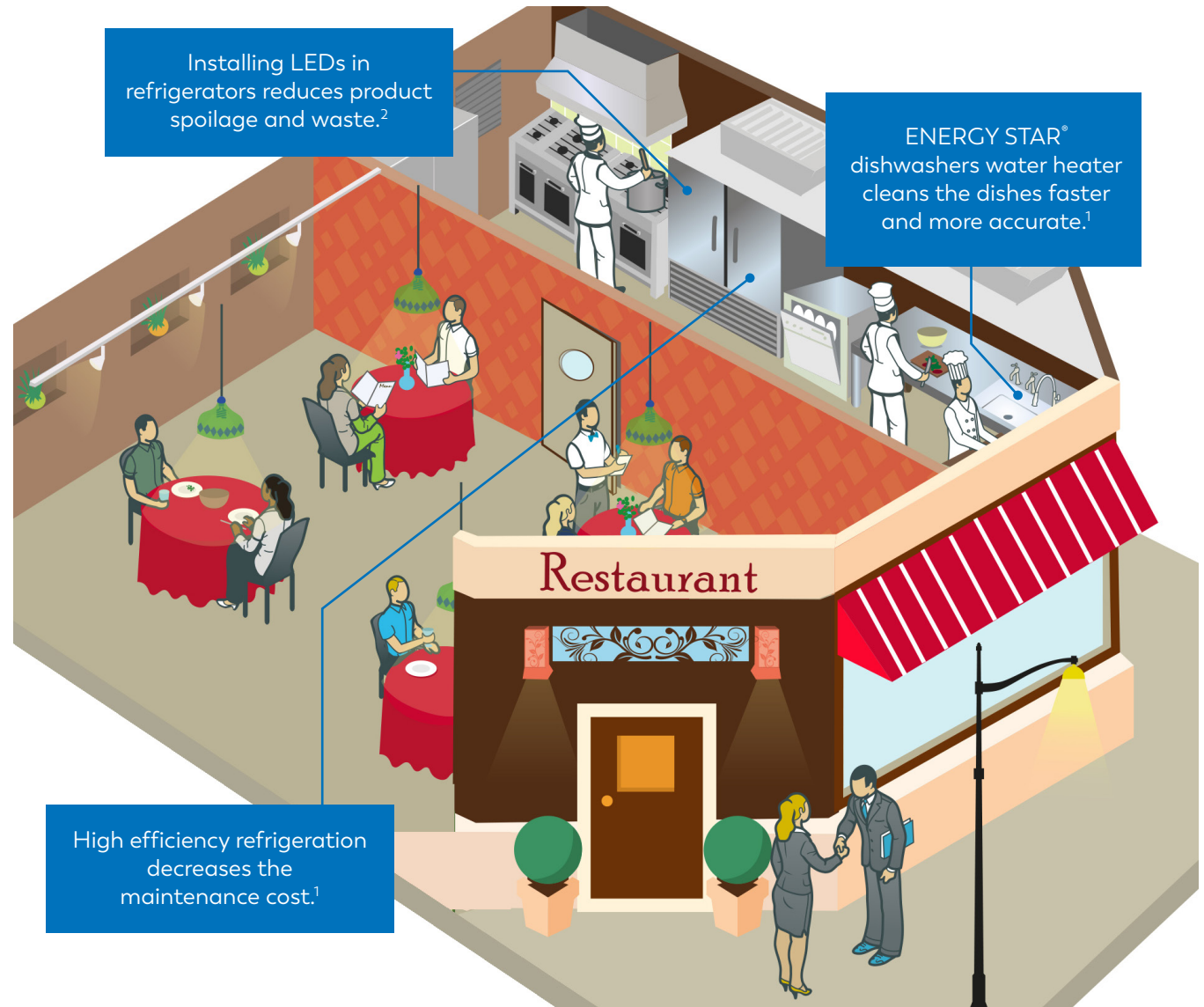
Customers do not like to receive dirty dishes at restaurants. ENERGY STAR® dishwashers heat the water and clean the dishes faster and efficiently. Saving the bus-boys time scraping plates to make sure everything is clean.

Product Loss

Restaurants could save thousands per year on preventing product loss from poor efficient store temperatures by upgrading to a new HVAC system. Frozen food products near their “sell by” date can be identified more easily with LED lighting, enabling quicker product rotation.

O&M Costs Savings

Contractors are required less often and take less time repairing more efficient HVAC and refrigeration units due to less equipment problems and failures. New high efficiency refrigerations have fewer components to worry about replacing and operate using less Freon than standard equipment.



O&M Cost Savings

Equipment	Energy Savings	Non - Energy Savings	Total Savings	Energy Payback	Non - Energy Payback
Lighting	\$855	\$1,003	\$1,858	2.42 yrs.	1.11 yrs.
Kitchen / Refrigeration / Laundry	\$497	\$14	\$511	2.47 yrs.	2.40 yrs.
Pipe & Ductwork Insulation	\$32	\$0	\$32	2.50 yrs.	2.50 yrs.

1. 2014 PowerPoint presentation, Non-Energy Impact Marketing Analysis by Industry, Special Cross Sector Research Area [PPT]. (2014). DNV GL.
 2. Riverside Market Case Study. DNV GL.
 3. ENERGY STAR® Guide for Restaurants [PDF].