

Solutions and Incentives for Restaurants

Restaurants use about five to seven times more energy per square foot than other commercial buildings. High-volume quick-service restaurants (QSRs) may even use up to 10 times more energy per square foot than other commercial buildings¹.

Improving energy efficiency can help restaurants reduce costs, enhance patron comfort and experience and offer a compelling competitive advantage.

Boost your Bottom Line

Because restaurants tend to operate with narrow profit margins, achieving reductions in energy use could translate directly into additional profits. Businesses that increase their energy efficiency can reduce utility costs and reinvest savings back into their business or purchase additional energy efficient equipment. The U.S. Small Business Administration estimates that following ENERGY STAR[®] recommended guidance on cost-effective energy efficiency practices could give you up to a 30% return on investment⁴.

In addition to lowering costs, energy efficiency upgrades can make spaces comfortable and productive for employees, improve the ambiance for customers and increase repeat business⁴. And PECO incentives can make your upgrade projects affordable.

Typical Energy Efficiency Solutions for Restaurants

- **LED Lighting:** In a typical restaurant, lights are usually on for 16 to 20 hours a day². Installing energy efficient lighting in the front and back of the house is a simple and affordable way to lower energy costs, improve the visual environment and increase comfort. ENERGY STAR certified light bulbs produce 70–90% less heat than traditional bulbs, which can decrease the amount of cooling energy needed to keep your space comfortable, further reducing energy use².
- **Cooking Equipment:** Cooking and food preparation equipment, including fryers, ovens and griddles, are the highest energy users in a typical restaurant. Upgrading to ENERGY STAR certified equipment can cut utility costs without sacrificing features, quality or aesthetics³.



- **HVAC:** For many facilities, heating and cooling is second only to food preparation in terms of energy consumption. Upgrading to ENERGY STAR certified air conditioners and heat pumps can save up to \$130 per year on energy costs².

For a Typical Restaurant Establishment:

- **35%**—amount of energy consumed by food preparation equipment²
- **55%**—amount of energy consumed by lighting and HVAC equipment²
- **70–90%**—amount of lighting electricity you can reduce by upgrading to ENERGY STAR certified LED fixtures and lamps²
- **10–70%**—energy savings potential from upgrading to ENERGY STAR certified food service equipment over standard models³

Incentives for Energy-Saving Measures

Whether you operate a quick or full-service restaurant, you can receive financial incentives for a variety of energy-saving upgrades. PECO energy efficiency solutions include LED lighting, commercial food service equipment, refrigeration controls and motors, and heating, ventilation, and air conditioning (HVAC) system upgrades. We know you're busy, so our energy efficiency advisors are available to help you find smart solutions to control costs and improve your bottom line.

To make it even easier, PECO also offers instant discounts for select lighting, HVAC, refrigeration and food service measures at participating distributor locations.

Not sure where to start?

Implement these simple and easy-to-install efficiency measures and start saving:

- Add automatic door closers to walk-in freezers to reduce air infiltration
- Add sensors and controls to existing HVAC and lighting systems to optimize energy use and manage energy costs
- Install Electronically Commuted Motors on evaporator and condenser fans and reduce fan energy consumption by up to two-thirds²

Four Easy Steps to Get Started

Whatever solution you choose to reduce energy in your facility, PECO offers incentives and technical assistance to help you get started. Contact the PECO team, and we'll help you:

1. Evaluate your energy efficiency opportunities
2. Identify qualifying equipment and measures
3. Apply for your incentives
4. Enjoy all the benefits of energy efficiency

Contact PECO at **1-844-4BIZ SAVE** (1-844-424-9728) or visit: peco.com/business

Typical energy efficiency solutions for restaurants that are eligible for incentives from PECO

Lighting Equipment	HVAC
LED Low-Bay/Troffer/Surface and Suspended Linear Fixtures	Air- or Water-Cooled Heat Pumps
ENERGY STAR Integral LED Fixtures or Retrofit Kits	Ductless Mini-Split Heat Pumps
Lighting Controls	Energy Management Systems
LED Wall-Mount Fixtures and Retrofit Kits	Air Conditioners
LED Outdoor Flood Light Fixtures	

Refrigeration and Food Service	
Evaporator Fan Motors and Controls	ENERGY STAR Refrigerators and Freezers
Anti-Sweat Heater Controls	ENERGY STAR Commercial Fryers
Automatic Door Closers	ENERGY STAR Commercial Griddles
Door Gaskets	ENERGY STAR Commercial Hot Holding Cabinet
ENERGY STAR Convection and Combination Ovens	Suction Pipe Insulation for Walk in Coolers and Freezers

► Restaurants interested in maximizing the energy efficiency potential of their facility should contact PECO at **1-844-4BIZ-SAVE** (1-844-424-9728) or visit peco.com/business.

¹ energystar.gov/sites/default/files/tools/Small_Business_Restaurants_0.pdf

² energystar.gov/sites/default/files/asset/document/ES%20Restaurant%20Guide%202017-2018%20v16.pdf

³ energystar.gov/buildings/resources_audience/small_biz/restaurants

⁴ sba.gov/category/industry/food-beverage



FS-RESTAURANT-RB-0722

