



Improve the dining experience with efficient equipment

Food service buildings are five to seven times more energy intensive than other commercial buildings.¹ No matter the size of your restaurant, there are opportunities for savings in the most energy-intensive areas. New energy-efficient equipment can help streamline kitchen and preparation operations and improve the dining experience.

Whether you're upgrading your existing facility or planning a new construction project, we are here to help with rebates for qualifying energy-saving projects. Flip to the back to learn more about transforming your restaurant.

Ingredients for improved operations and comfort.

Energy-efficient equipment facts:



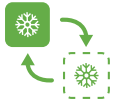
LEDs save up to 90% in energy use and can last 15 times longer than traditional bulbs.²



ENERGY STAR® electric cooking equipment and appliances are up to 18% more efficient than standard models.³



Efficient dishwashers use up to 40% less energy than standard models.⁴



Replacing older HVAC units with energy efficient models can save up to 40% in energy costs.⁵

Implement cost-saving measures:

- Use LED fixtures for longer-lasting light output and increased customization options.
- Install shade screens or window film to reduce solar heat gain and glare.
- Use a smart thermostat to schedule HVAC run time and pre-cool spaces to reduce demand during peak hours.
- Schedule routine equipment maintenance and inspection to extend equipment life.
- Invest in energy-efficient kitchen appliances and equipment, such as convection ovens, grills and refrigerators.



Get started today

- Discover available rebates and submit an application at apsapplynow.com.
- Scan the QR code or call (866) 277-5605 to connect with an energy advisor.