

Your Energy SavingsSM Business Program

Energy Answers for Restaurants



Restaurant operations are extremely energy-intensive. According to ENERGY STAR®, a typical restaurant expends \$3.99 per square foot annually for energy costs. The good news is that restaurants can reduce these costs by implementing simple energy efficiency measures. Every dollar saved through efficiency goes straight to your bottom line. This fact sheet describes typical energy efficiency measures that you can take to lower your monthly utility bills.

Your Incentives to Save

DTE Energy's Your Energy Savings program offers cash incentives to help business customers reduce their energy use. These incentives reduce the up-front cost of installing more efficient equipment and make it easier for you to invest in energy efficiency. Since a portion of energy costs are a controllable operating expense, every dollar saved can make an impact on your bottom line.

To participate in the program simply follow these steps:

- Check your eligibility with program requirements.
- Submit a preapproval application to reserve your funding.
- Install the eligible measures according to the application specifications.
- Complete and sign the final application within 60 days. Submit with all documentation.

Find Savings in the Air

Effective ventilation is critical for comfort, health and safety. Consider these strategies to save energy:

- Add variable controls to your kitchen exhaust system to reduce operating costs by 30 percent to 50 percent.
- Operate two-speed fans on low whenever possible.
- Introduce unconditioned air near the kitchen hood. This will minimize the amount of conditioned air exhausted at the hood.
- Have a professional balance your ventilation system to ensure proper air distribution. A sure sign that your system is out of balance is an outside door that blows open frequently or is difficult to push open due to suction.

Contact Us

We can help you understand the incentive requirements and available resources. You can contact us via letter, fax, e-mail or phone. You can also download incentive applications from the program website at: YourEnergySavings.com

DTE Energy Your Energy Savings Program

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WHAT YOU NEED TO KNOW

ABOUT LOWERING YOUR MONTHLY UTILITY COSTS

Refrigeration

Replace old appliances with ENERGY STAR® labeled commercial solid door refrigerators and freezers. These save up to 45 percent of electricity use compared to other models.

- Switch incandescent lamps to fluorescents or LEDs in your walk-in coolers.
- Add strip-curtains to reduce air infiltration by up to 75 percent.
- Install anti-sweat heater controls on display cases. These controls sense humid conditions and turn the heaters off when not needed.
- Install high-efficiency evaporative fan motors.
- Add glass doors to display cases to improve efficiency by 50 percent.
- Purchase a high-efficiency ice-maker. Set production for nighttime hours to reduce demand charges.

Water Heating

Save twice—on natural gas and water bills—by reducing hot water consumption.

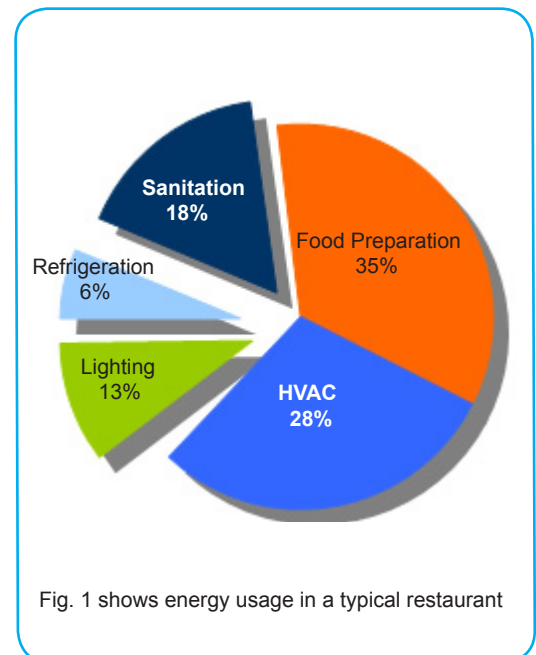
- Fix dripping faucets and pipe joints.
- If your system has a recirculation pump, install a timer to turn it off when the kitchen is closed.
- Insulate hot water pipes.
- If your water heater has an automatic flue damper, turn it on. Don't let heat escape up the flue.
- Replace old, high-volume kitchen prerinse sprayers. High velocity, low-flow models use half the water, cut energy use for water heating costs, and reduce sewage bills.
- Use cold water for your food disposal. Cold water solidifies grease so it can be ground up and washed away. This simple step saves energy, water and potential plumbing problems.

Operation & Maintenance

- Recharge low refrigerant. Clean condenser and evaporator coils. Replace torn or loose door gaskets.
- Check refrigerator temperature settings with an accurate thermometer and adjust to manufacturer's recommendations.
- Check defrost settings to prevent cycle from running longer than needed. A typical cycle is 15 minutes, four times daily.
- Regularly clean the fryer heating element. Removing sediment improves performance.
- Clean burners.
- Flush steamer boilers to remove mineral build-up.

Consider These Energy-Saving Strategies:

- Replace old overhead T12 tubes with more efficient T8s and electronic ballasts. Save 15 percent to 25 percent of lighting energy.
- Install lighting sensors and controls in restrooms, break rooms, storage areas and walk-in refrigerators to save 30 percent to 75 percent of lighting energy. Use timers for exterior lighting and be sure to adjust seasonally. Use daylight controls in the dining area to benefit from sunlight.
- Install ENERGY STAR® qualified LED exit signs. These use 80 percent less energy and last 10 years, compared to 12 months or less for incandescent.
- Use a programmable thermostat to raise or lower the temperature after closing and save up to \$500 per year.



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