



# The IESO and our Role in Foodservice

**Candice Trickey**

Director, Demand-side Strategy and Support, IESO



# IESO: Who We Are and What We Do



Reliably operate Ontario's province-wide system 24/7



Support innovation



Create electricity market efficiencies



Work closely with communities to explore sustainable options



Plan for Ontario's future energy needs



Enable province-wide energy efficiency

# Energy Efficiency in Ontario

- IESO-delivered programs focused on supporting Ontario's businesses with support for income-eligible customers and indigenous communities
- Energy efficiency programs have contributed to overall savings of 7.4 TWh since 2015 – equivalent to powering over 800,000 homes for one year
- Delivered at just over 2 cents per kWh



# Why Are We Here Today

We want to make sure you will:

- Retrofit Program Update
- Learn about the actions and behaviour you can take to reduce energy
- See what your peers are doing and maybe be inspired by them
- Know what programs are available to you
- Know who to contact to get going on your energy journey

# Why Participate in Energy Efficiency

- Cleanest and most cost-effective alternative to new generation
- Lowers peak demand reducing system costs
- Allows your business to maintain a competitive edge



# Energy in Foodservice

- Restaurants are among the most energy-intensive commercial spaces, on average consuming nearly 5 to 7 times more energy
- Energy is your single largest controllable cost



# Create an Enhanced Customer Experience

By investing in energy efficiency, you may:

- Have a safer and more productive workplace
- Attract and retain employees
- Have enhanced ambience, comfort
- Have improved dining experience for your guests
- Increase sales, higher profit margin

Energy efficiency retrofits can lead to this



# Keeping Things Cool – The Iron Skillet

- Changed all 54 lights in the dining area to more efficient LED bulbs
- Refrigerator was retrofitted with insulation curtains
- Replaced four of the refrigerators' fans with lower wattage models and changed the lighting inside the walk-in refrigerator to LED bulbs



Savings from a \$2,400 incentive would be the equivalent of selling an extra 1,600 meals in one year!



# Foodservice Measures and Savings

- Demand Control Kitchen Ventilation:
  - Typical family chain restaurant can on average achieve up to **32,000 kWh** in energy savings and **\$4,200** in annual electricity costs with an incentive of around **\$2,500**
- Converting to LEDs
  - A typical fast food dine-in facility can save up **13,500 kWh** in energy savings and **\$1,900** in annual electricity savings with an incentive of around **\$1,800**



# Save on Energy Programs

## Open your business to energy savings

Saving energy means improving your bottom line. With Save on Energy incentives for lighting, refrigeration and more, you can cut your electricity costs, improve efficiency and grow your business.



---

# Thank You

