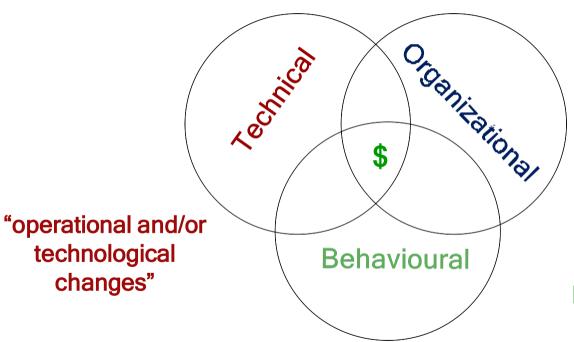
Spot the Savings **Stephen Dixon** President, Knowenergy





The Challenge of Saving Energy



"working together to build an energy managing business"

"awareness, better habits, procedures and feedback"





Savings Energy Has Other Benefits

Direct and Indirect Energy Savings

Comfort, productivity and sales increased

Asset Renewal

Reduced O&M costs

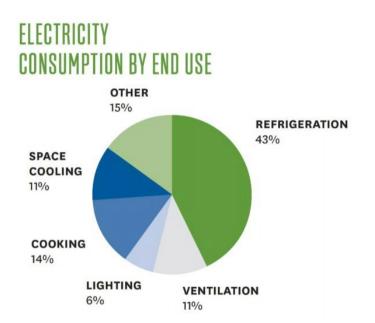
Environmental impact reduction

Increased reliability and safety

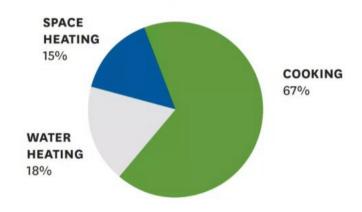




Where Does Your Restaurant Use Energy?



NATURAL GAS Consumption by END USE



https://blog.restaurantscanada.org/index.php/2018/08/21/how-to-stop-wasting-and-start-saving-on-energy/





Quick Restaurant Energy Facts

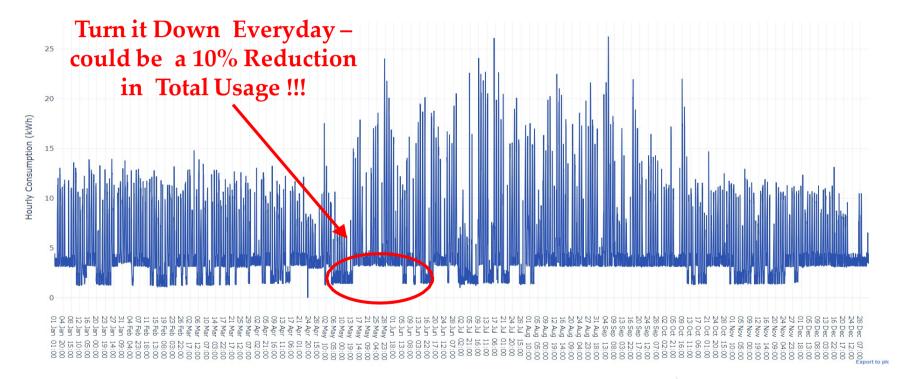
- 40% energy reduction possible with 1.5 to 3.5-year paybacks
- With a 5% net margin, \$1,000 saved on energy is equivalent to \$20,000 in meal sales.
- Operational/behavioural changes could yield 10 to 30% savings.







Restaurant Electrical (Profile) Heartbeat!







No Cost / Low-Cost Opportunities





Television and Media Boxes

- Could be a significant load!
 - TVs
 - Media racks
 - Standard 15A circuit could use \$1,900 year!
- Shut it down when not required









Shutdown Fans When Not Required for Heating /Cooling

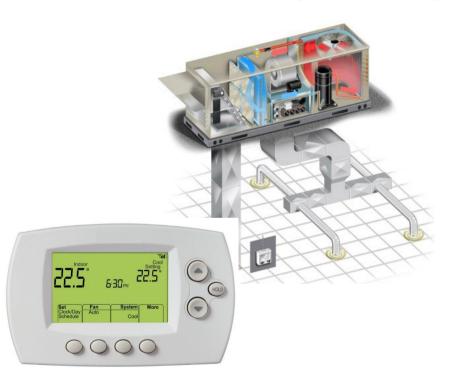
• Fan On/Off/Auto

Small Units: \$200/yr

Larger Units: \$500/yr

May be required for good air circulation.

Optimize temperatures







Cooking Equipment - Just Turn if Off!

	Annual savings possible	
Turn off		
Unused gas burners	100 therms	\$90
Unused electric burners	1,000 kWh	\$100
Gas underfired broiler, 1 hour per day	360 therms	\$330
Electric broiler, 1 hour per day	3,600 kWh	\$370
Notes: kWh = kilowatt-hour. Energy rates used are \$0.916/therm and \$0.103/kWh. All money figures are in U.S. dollars.	© E Source; adapted from Food Service Technology Center	

https://www.mge.com/saving-energy/business/bea/article_detail.htm?nid=1915





Which Uses More Energy?Clocks or Cooking?

It depend how much do you use the oven?









Water Efficient Spray Rinse Nozzles

- Old Nozzle
 - 2 USGPM, 1 hr/day
 - \$1,000 water, \$900 natural gas
- New Nozzle
 - 0.6 USGPM
 - \$300 water, \$270 natural gas
- Saving \$1,330/yr
 - 2-month payback!



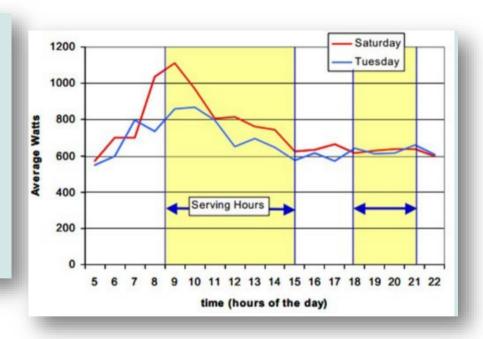
https://fishnick.com/savewater/bestpractices/





Save 25% on Espresso Machine Shutdown

Power consumption		
Stand-by	550 W	
Light production	625 W	
Heavy production	800 W	
Energy consumption		
Production hours (17hrs)	11,9 kWh/d	
Nighttime (7hrs)	3,9 kWh/d	
Total	15,8 kWh/d	



http://energycheckup.eu/uploads/media/PL SoA BarsRestaurants.pdf





Energy Star





Convection Ovens

- ENERGY STAR typically 20% more efficient 2 USGPM, 1 hr/day
 - \$1,000 water, \$900 natural gas
- TIPS
 - Limit idle
 - Fully load
 - Maintain seals







Refrigerators and Freezers

 ENERGY STAR qualified commercial refrigerators and freezers can reduce energy costs by as much as 35 percent.







Hot Water Heaters

- ENERGY STAR typically 65% more efficient than standard models.
- TIPS
 - Shut off at night
 - Use a timer
 - Ensure tight door gaskets







Hot Water Heaters

- ENERGY STAR qualified commercial dishwashers use ~ 25 % less energy and water than standard models.
- TIPS
 - Turn off at night
 - Replace worn spray heads







HVAC





Exhaust – Turn Off When Not Needed

- Cost is ~ \$2.40 per cubic foot / minute (CFM)
 - 2 USGPM, 1 hr/day
 - \$1,000 water, \$900 natural gas
- Savings of \$0.5 to \$1/hour of shutdown
 - 2-month payback!









Filters! Operational Cost Efficiency



Two weeks more with a dirty filter costs:

 $0.24 \text{ kW} \times 336 \text{ hours} \times \$0.165/\text{kWh} = \$13.30$

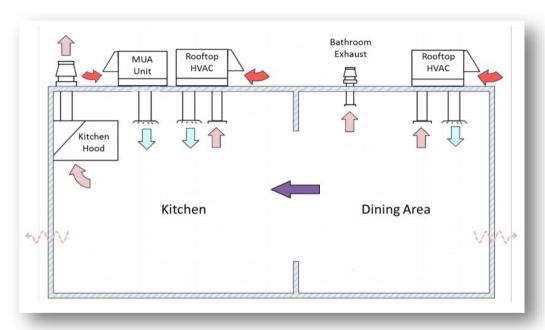






Stay Balanced!

- Less cold feet!
- Doors are easier to open.
- Exhaust is more effective!



https://betterbuildingssolutioncenter.energy.gov/sites/default/files/attachments/Guidance-on-Demand-Controlled-Kitchen-Ventilation.pdf





Demand Control Kitchen Ventilation

- Turns down flow
- Saves both gas and electricity
- Maintains air balance.
- Payback of 3 to 4 years
- Electricity and natural gas incentives



https://betterbuildingssolutioncenter.energy.gov/sites/default/files/attachments/Guidance-on-Demand-Controlled-Kitchen-Ventilation.pdf





Rooftop Unit Replacement

- Reduce energy use by 30 to 50%
 - Electricity and Gas
 - 2 to 3-year payback
- Improve control
 - Better comfort!
- More reliable
- Good incentives







Lighting





Advantages of LED Sign Lighting

- Long life
- Eye-catching brightness
- Better appearance
- Low maintenance
- Thinner
- More options
- 40% to 80% less energy







LEDs - Same Great Effect - at least 75% Less Energy

- Less heat
 - less AC
- Longer life
- Safer
- Many options
- Less heat in coolers



https://www.businesswire.com/news/home/20170606005596/en/ Feit-Electric%C2%A0Introduces-Vintage-Style-LED-Lightinga%C2%A0Twist





Don't Just Swap Lamps

- Use lighting to enhance the atmosphere
- Integrate daylight
- Safer and more effective kitchen
- Less heat in coolers
- And...save energy!



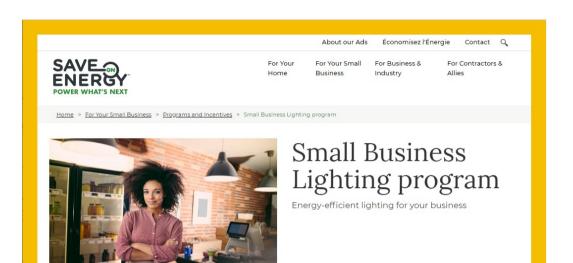






Good News

There's an Incentive for That!



See your business in a new light with up to \$2,000 in incentives towards eligible energy-efficient lighting upgrades.





Refrigeration

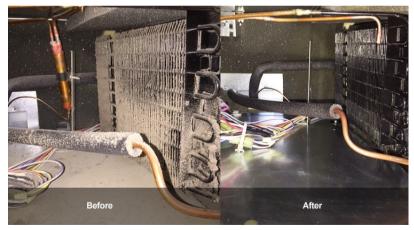




Clean Condenser/Evaporator Coils

- Could double energy usage
- 50% increase is not uncommon
 - \$150/yr for a new 2-door reach in unit
- Dirty coils damage compressors and fans









Refrigeration Maintenance – A Lesson!

- Preventative maintenance
 - 12 units throughout restaurant
 - Clean condensers etc.
 - Cost ~ \$500
- Condenser fan failure
 - Compressor overheating and tripping
 - Food spoilage case at 20C
 - Cost ~ \$650
- Additional energy could be easily \$200 to \$400/yr

https://northeastcooling.com/routine-refrigeration-maintenance-pays/







Use Door Antisweat Heaters as Required

- \$50 to \$100/yr savings per unit
- Switches may be hidden
- Could use automatic controls









Antisweat Heater Controls

- Humidity controlled
- Reduced electric heat









Strip Curtains for Coolers and Freezers

- Maintain cooler temperatures
- Reduce humidity and hence need for defrost
- Lower cooling energy



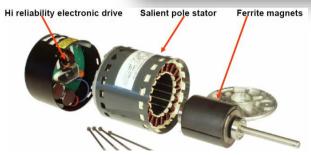




Electronically Commutated Motors (ECM) for Evaporator Fans

- Higher efficiency motor (~80%)
- Up to 3X higher
- Reduced fan energy and cooling load
- Possible variable speed operation









Evaporator Fan Controls

- Reduce excessive air movement
 - Often 24/7
- Reduced fan energy and cooling load
- Must maintain uniform temperature distribution







Thanks for the Opportunity to be of Service!

Stephen Dixon sdixon@knowenergy.com





