



A typical restaurant would need to sell an additional 1,087 burgers annually to equal the money saved by upgrading to LED lighting.*

Not only can restaurants save energy by using more energy efficient equipment, but there are additional positive effects on the overall revenue and environment of the restaurant. By simply upgrading to LED lights and high efficiency refrigeration equipment, your restaurant could see the following benefits. *

- Enhanced staff and customer comfort, safety and satisfaction.
- Lowered maintenance cost.
- Increased staff productivity.
- Decreased equipment failure and product loss.

* Based on a 2017 DNV GL study

“I believe the **fish tastes better!
We had replaced cooler motors
that keeps items fresher.”**

**- Scott Hilgendorf, Co-Owner,
Whitey's Restaurant**

Consumers Energy offers rebates, technical services and more to help restaurants like yours become more energy efficient. Our team is here to walk you through the program requirements and available resources.

Contact us

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Learn more at

ConsumersEnergy.com/startsaving

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Restaurant Hidden Benefits of Energy Efficiency

Consumers Energy

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Energy Efficiency Impacts in Restaurants

The following non-energy improvements can result from upgrading to energy efficient equipment:

Increased Productivity

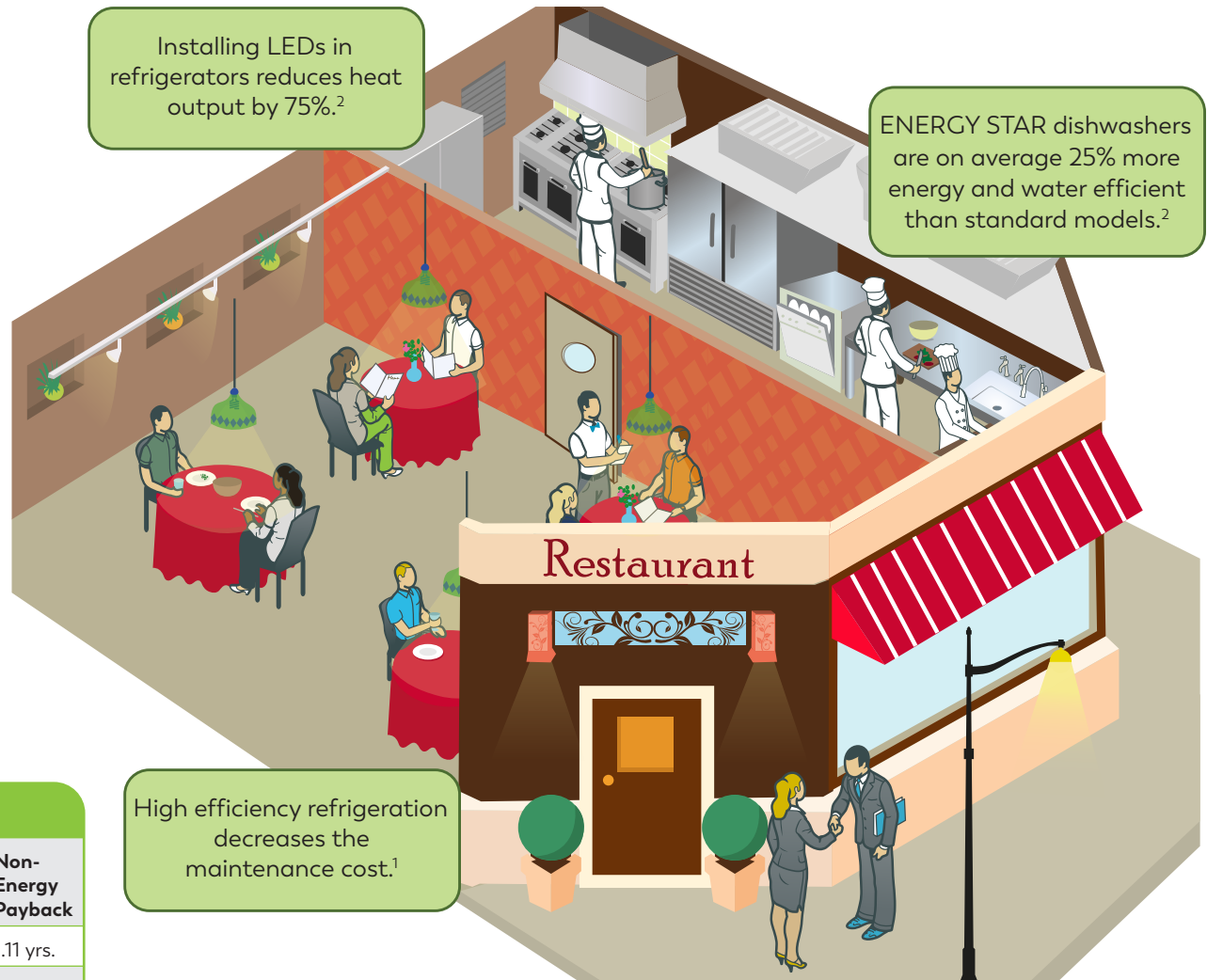
Commercial dishwashers that have earned the ENERGY STAR® rating are on average 25% more energy and water efficient than standard models. These dishwashers heat water quickly and clean dishes faster and more effectively, saving servers and bussers time.

Reduced Product Loss

Restaurants could save thousands per year in product loss by preventing temperature fluctuations in refrigerators and freezers. Swapping lighting inside of refrigerators reduce heat output by 75%!

O&M Cost Savings

Efficient HVAC systems and refrigeration units require less maintenance and fewer visits from contractors to fix problem units. Upgrading to high efficiency appliances also cuts operation costs by 15 to 70% compared to standard equipment.



O&M Cost Savings					
Equipment	Energy Savings	Non-Energy Savings	Total Savings	Energy Payback	Non-Energy Payback
Lighting	\$855	\$1,003	\$1,858	2.42 yrs.	1.11 yrs.
Kitchen/ Refrigeration/ Laundry	\$497	\$14	\$511	2.47 yrs.	2.40 yrs.
Pipe & Ductwork Insulation	\$32	\$0	\$32	2.50 yrs.	2.50 yrs.

1. Non-Energy Impact Marketing Analysis by Industry, Special Cross Sector Research Area [PPT]. (2014). DNV GL.
 2. ENERGY STAR Guide for Restaurants [PDF].