



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 energy efficient equipment, but research shows upgrades can provide the following benefits:

- Enhanced worker and customer comfort, safety and satisfaction
- Lowered maintenance cost
- Increased worker 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.

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Restaurants

Hidden Benefits of Energy Efficiency



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 percent 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 percent!



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 percent compared to standard equipment.



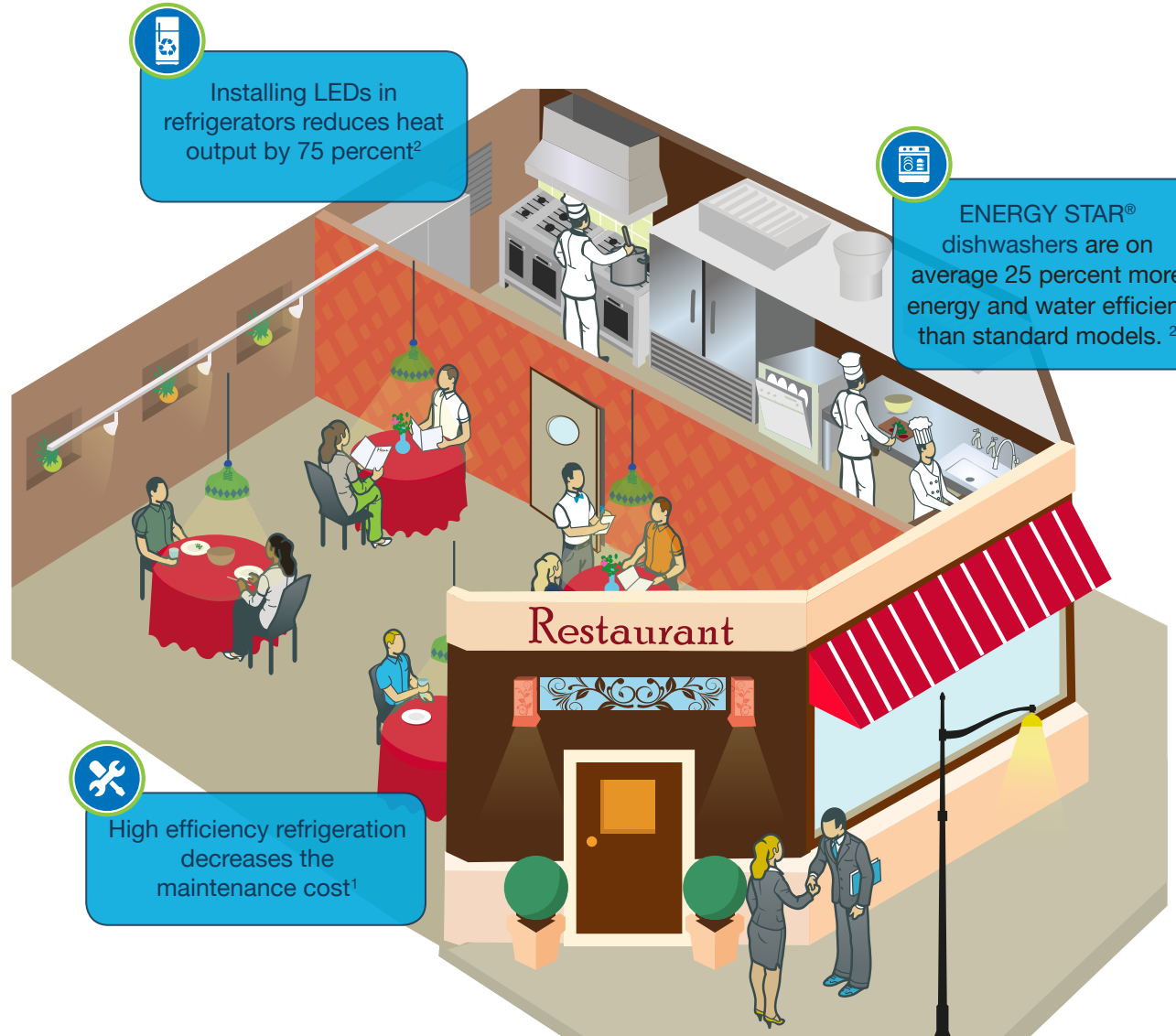
Installing LEDs in refrigerators reduces heat output by 75 percent²



ENERGY STAR® dishwashers are on average 25 percent more energy and water efficient than standard models.²



High efficiency refrigeration decreases the maintenance cost¹



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