

EnergyWise for Your Business

Solutions and Incentives for Restaurants



Restaurants face a variety of challenges in energy management, so ensuring efficient energy usage is a business practice that can help improve profitability, reduce greenhouse gas emissions and create a more comfortable environment for your employees and customers.



We offer a variety of features and incentives to help you build energy efficiency into every project, whether you're building a new restaurant, conducting major renovations in the kitchen, retrofitting inefficient equipment or purchasing new equipment.

Eligible equipment types include:

- High-Efficiency Food Preparation Equipment
- Refrigerators and Freezers & High-Efficiency Refrigeration Components
- Heating & Cooling Systems
- LED Lighting

See chart on the back for typical energy efficiency solutions for restaurants.

Contact us today to get started.

DominionEnergySC.com/ForYourBusiness

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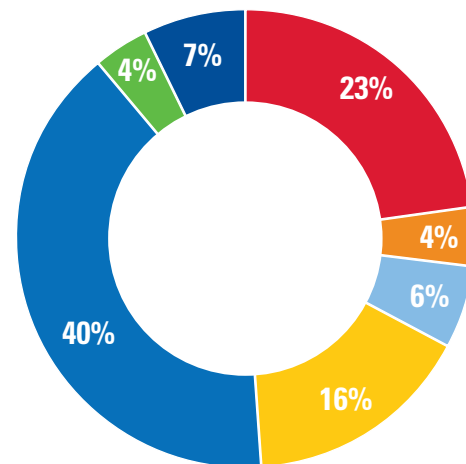
Some Facts about Energy Usage in the Food Service Industry

About 85% of electric usage in restaurants goes toward refrigeration, cooking, heating and cooling, and lighting.

In fact, restaurants use about five to seven times more energy per square foot than other commercial buildings, such as office buildings and retail stores.

Did you know? A typical deep fat fryer uses more than 18,000 kilowatt-hours (kWh) annually, while the average U.S. household electricity use is approximately 12,000 kWh.

Typical Electric Usage in Food Service Facilities



- HVAC
- Water Heating
- Lighting
- Cooking
- Refrigeration
- Office Equipment
- Other

Sources:

Energy Information Administration (EIA), Table E5

2012 ENERGY STAR® Energy Efficiency Opportunities for Your Restaurant

EnergyWise for Your Business

Energy Efficiency Solutions for Restaurants



Using the prescriptive approach offers predetermined incentives for a wide selection of proven energy efficiency technologies.

REFRIGERATION & FOOD SERVICE EQUIPMENT	INCENTIVE	UNIT
Anti-Sweat Heater Controls	\$50	Door
Electronically Commutated Motors (ECMs)	\$35	Motor
Night Covers	\$5	Linear Ft.
LED Case Lighting & Controls	\$5-\$25	Door
Steam Cooker	\$1,000	Unit
Insulated Hot Holding Cabinets	\$300-\$500	Unit
High Efficiency Fryers	\$300	Vat
Griddles	\$300	Unit
High Efficiency Ovens	\$400-\$1,000	Unit
Ice Machines	\$50-\$150	Unit
Commercial Reach-in Refrigerators/Freezers	\$20-\$135	Unit

HVAC	INCENTIVE	UNIT
Air-Source Air Conditioner	\$15-\$75	Ton
Air-Source Heat Pump	\$15-\$75	Ton
Packaged Terminal Air Conditioner (PTAC)	\$20-\$35	Unit
Packaged Heat Terminal Heat Pump (PTHP)	\$20-\$30	Unit

LIGHTING EQUIPMENT TYPE	INCENTIVE *	UNIT
LED Screw or Pin Base Replacement Bulbs	\$0.35/Watt reduced	Lamp
LED Linear Replacement Lamps/Tubes	\$0.35/Watt reduced	Lamp
LED Downlight or Pendant Fixture	\$0.35/Watt reduced	Fixture
LED Troffer or Panel Fixture	\$0.35/Watt reduced	Fixture
LED Exterior Fixture	\$0.35/Watt reduced	Fixture
LED Exit Sign	\$10/sign	Fixture
Occupancy Controls	\$15-\$35/Control	Control

* Lighting incentives capped at 50% of Total Project Cost

NOTE: Custom project incentives are also available for more complex and site-specific cost-effective opportunities that are not included in the prescriptive offerings listed above.

EnergyWise for Your Business incentives are limited, offered on a first-come/first-serve basis, and are subject to project and customer eligibility and funds availability. For each program year (December 1 - November 30), EnergyWise for Your Business incentive payments are capped per Customer Federal tax ID number at \$100,000.

Most projects require pre-approval prior to purchasing and installation of equipment. Please check program requirements with the EnergyWise for Your Business team.