## **EnergyWise for Your Business**

Solutions and Incentives for Restaurants



Restaurants are very energy intensive, making energy efficiency an especially important business practice. Efficient energy use can help improve profitability, reduce greenhouse gas emissions and create a more comfortable environment for your employees and customers.



We offer a wide range of solutions and incentives to help you increase energy efficiency in your restaurants. Whether you're building a new restaurant, conducting major renovations, retrofitting inefficient equipment or purchasing new equipment, EnergyWise for Your Business can help.

### Eligible equipment types include:

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

### Contact us today to get started.

DominionEnergy.com/ForYourBizSC 1.877.784.7234

EnergyExperts@SC.DominionEnergyAccount.com

# Some Facts about Energy Use in Restaurants

- 85% all electricity usage in restaurants goes toward refrigeration, cooking, HVAC and lighting.\*
- In fact, restaurants use about five to seven times more energy per square foot than other commercial buildings, like as office buildings and retail stores.\*\*
- For restaurants, improving energy efficiency can help control costs and grow your bottom line, increase comfort for patrons and employees, enhance product display through improved lighting and keep products fresher longer with improved refrigeration.

## Typical Electric Usage in Food Service Facilities

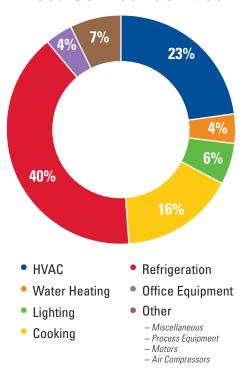


Chart Source: U.S. Energy Information Administration (EIA)
Sources:

- \*Energy Information Administration, Commercial Buildings Energy Consumption Table E5, 2012
- \*\*2012 ENERGY STAR Energy Efficiency Opportunities for Your Restaurant
- energystar.gov

### **EnergyWise for Your Business**

# Solutions and Incentives for Restaurants



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

#### **Prescriptive Program**

Refrigeration and Food Service Equipment			
Anti-Sweat Heater Controls	Electronically Commutated Motors	Night Covers	
LED Case Lighting and Controls	Steam Cookers	Insulated Hot Holding Cabinets	
High-Efficiency Fryers	Griddles	High-Efficiency Ovens	
Ice Machines	Commercial Reach-In Refrigerators/Freezers		
HVAC			
Air-Source Air Conditioners	Air-Source Heat Pumps	Packaged Terminal Air Conditioners	
Packaged Heat Terminal Heat Pumps			
Lighting*			
LED Wall-Mount Fixtures and Retrofit Kits	LED Linear Replacement Lamps/Tubes	LED Downlight or Pendant Fixtures	
LED Troffer or Panel Fixtures	LED Exterior Fixtures	LED Exit Signs	

#### **Custom Program**

Fresh Air Occupancy Controls	Floating Head Pressure Controls	Evaporator Coil Defrost Controls	
Evaporator Fan Controls			

**NOTE:** Additional Prescriptive and Custom incentives (not listed above) are available. Please visit our website for further details.

# To discuss your project, eligibility for incentives, and how to get started, contact us today!

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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 per project type. Project types include lighting, HVAC, food service and custom.

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

Available exclusively to eligible Dominion Energy South Carolina non-residential electric customers.

<sup>\*</sup>Lighting incentives are capped at 50% of total project cost.