



RESTAURANT & FOOD SERVICES

RELISH THE PROFITS

FROM ENERGY EFFICIENCY

Restaurant kitchens are some of the largest and most intense energy users. According to U.S. Environmental Protection Agency (EPA), commercial kitchens consume almost 5 to 7 times more energy per square foot than other types of commercial buildings.¹ Investing and upgrading to more energy-efficient technologies not only enhances your bottom-line but it also improves customer comfort, adds more repeat business, and increases employee productivity.

OPPORTUNITIES TO SAVE

The typical energy hogs for a restaurant are refrigeration, lighting and heating/cooling systems. These measures represent almost 70 percent of total energy use in the food-service industry.¹ Upgrading your equipment to be more energy-efficient will mean lower energy costs and substantial savings. These efficiency upgrades are the best targets to install and jump-start your energy savings!



Appliances

Upgrade with ENERGY STAR[®] rated equipment and appliances.



Lighting

Retrofit your building with efficient lighting and controls.



Refrigeration

ENERGY STAR[®] rated commercial refrigerators are 20 percent more energy efficient than standard models.

HOW ONCOR CAN HELP

Oncor offers energy efficiency programs designed to help restaurants and food service businesses save energy, which can improve operations and drive higher profit margins. Oncor pays incentives to approved service providers that install qualifying energy-saving equipment. Partnering with an Oncor service provider can help make energy efficiency a win-win for you and your customers.

GET STARTED

Visit takealloadofftexas.com to view the Basic Commercial Program and to select a service provider who will facilitate the incentive process and help you select products that meet your company's needs. See the back of the flyer for an example incentive chart.

¹ENERGY STAR. Restaurants: www.energystar.gov

INCENTIVE EXAMPLES

Food Service Kitchen Equipment

Energy Efficiency Measure	Incentive \$ Estimate
High Efficiency Combination Ovens (per oven)	\$508
High Efficiency Convection Ovens (per oven)	\$16 for half size / \$171 for full size
ENERGY STAR® Commercial Dishwasher	\$100 - \$2,260 (based on dishwasher type & temperature supply/type)
ENERGY STAR® Electric Fryer	\$93 for standard vat / \$276 for large vat
ENERGY STAR® Electric Steam Cooker	\$730 - \$1,460 (based on # of pans & steam cooker type)
Zero Energy Doors / Refrigerator Cases	\$27 high temp cooler / \$88 low temp freezer
ENERGY STAR® Doors / Reach-In Freezers	\$3.60 - \$43.87 per cubic ft of space (based on unit type & solid or glass door)

Example Estimated Lighting Retrofit Incentive per Lamp

EXISTING LAMP TYPE	REPLACEMENT LAMP TYPE		
35W MR16 Halogen Downlight	3W LED MR16 \$13	5W LED MR16 \$12	7W LED MR16 \$11
75W Incandescent or Halogen	8W LED \$19	15W LED \$16	20W LED \$13
150W Incandescent or Halogen	10W LED \$59	20W LED \$55	30W LED \$50
250W Incandescent or Halogen	10W LED \$101	20W LED \$97	30W LED \$93

Example Estimated Outdoor Parking Lot Pole and Wallpack LED Lighting Retrofit Incentives per Fixture

EXISTING FIXTURE TYPE	REPLACEMENT FIXTURE TYPE		
400W Metal Halide	100W LED \$136	154W LED \$115	288W LED \$63
250W Metal Halide	20W LED \$103	40W LED \$95	100W LED \$72
175W Metal Halide	20W LED \$72	35W LED \$66	54W LED \$59

NOTE: Incentives listed in this document are for illustrative purposes only. Actual incentives are based on demand and energy savings, and project specific details. Contact a participating Service Provider to receive an actual savings projection for your project.