

Arizona Success

Current News and Practical Tips
for Arizona's Business Community

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APS
THE POWER TO MAKE IT HAPPEN®

Restaurants can beat the heat with energy efficiency

July in Arizona. It's so hot you can fry an egg on the sidewalk. While that may be one way for restaurants to save energy, we don't recommend it. Instead, try some simple strategies to reduce your electricity use, improve comfort for customers and staff, and boost your profitability.

We're here to help

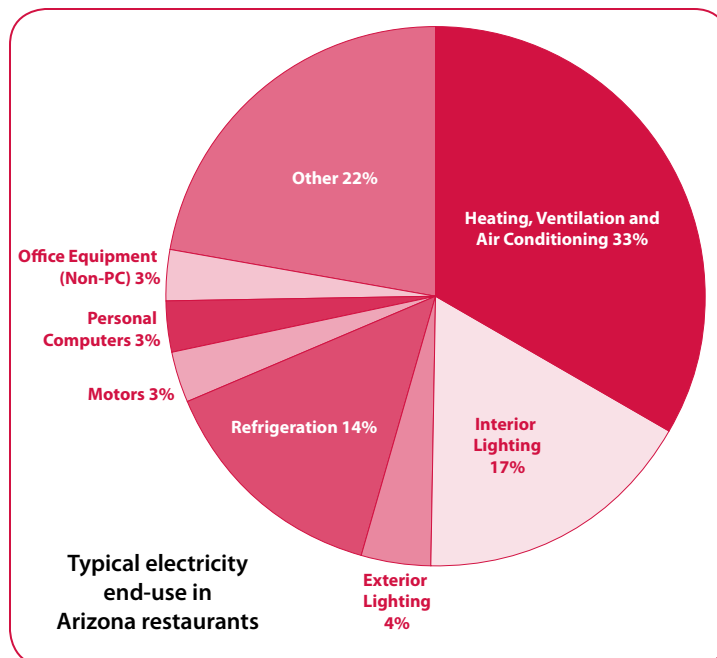
APS' Solutions for Business program can help you develop a strategy to maximize your energy efficiency improvements. The program offers incentives for a range of energy efficiency measures, from lighting to refrigeration to air conditioning.

APS has also launched a series of technical training workshops to help facility owners, managers and maintenance staff make informed decisions about energy efficiency improvements. July's workshop focuses on motors. In September, we will review retro-commissioning and in October, we will discuss ways to improve lighting efficiency.

To learn more, call 1-866-277-5605 between 9 a.m. and 5 p.m. (MST), Monday–Friday, or visit aps.com and click on "Save Energy."

Easy as pie

Actually, saving energy can be even easier. There's one key ingredient to sure-fire savings: Turn it off. During the afternoon lull, turn broilers, ovens, fryers, pasta cookers, and exhaust hoods down or off. Shut off lights, kitchen equipment and non-essential signs at night. Don't prop open refrigerator, freezer, or oven doors. These simple steps will create a more comfortable work environment for staff and cut your energy costs.



Lighten up

A popular children's oven uses a light bulb to bake a cupcake. While your restaurant requires more cooking power than that, each incandescent lamp in your establishment radiates a costly amount of heat. Switching to more efficient lighting can reduce the electricity you use to light *and* cool your restaurant.

First, find every incandescent bulb in your restaurant. Don't forget your walk-in. Start with the highest-use lamps and change each one to an ENERGY STAR® qualified compact fluorescent lamp (CFL). If you replace eight 100-watt incandescent lamps (used 16 hours daily) with eight 27-watt CFLs, you could save over \$300 each year. That's an impressive return for a simple twist of the wrist.

CFLs come in a wide variety of shapes and sizes.

Some are dimmable. Low-temperature models are available for refrigerators and freezers. Check with a lighting supplier to find the best lamps for your specific needs.

Next, cast your gaze to the ceiling. Do you have old, T12 fluorescent tubes? Change to efficient T8s and electronic ballasts and save up to \$16 per lamp each year.

Finally, check your exits. Do you have incandescent or CFL exit signs?

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Then switch to ENERGY STAR qualified exit signs, which typically use up to 80% less energy and last for 10 years (compared to one year for incandescent). An added benefit to all these efficient lighting upgrades is fewer trips up and down the ladder to change dead bulbs, which saves on maintenance costs.

Serving up solutions for business

Many of the energy efficiency measures highlighted in this newsletter are included in the APS Solutions for Business program. To download an application, visit aps.com, click on “Save Energy,” and follow the link to the Solutions for Business program.

Cut refrigeration costs

Refrigeration plays a critical role in maintaining food safety and quality. It also accounts for a big chunk of the electricity bill — 14% for a typical Arizona restaurant. If you’re in the market for new appliances, your best bet is to choose ENERGY STAR labeled commercial solid door refrigerators and freezers. These appliances save up to 45% of electricity use and pay back in 1.3 years compared to other models. Also look for high efficiency ice makers.

You can install efficient fan motors on existing walk-ins to save \$200 or more annually. Add strip-curtains to reduce air infiltration by up to 75% and replace worn gaskets.

The kitchen isn’t the only hot spot for refrigeration savings. Do you rely on display cases for selling packaged food or beverage items? You can cut your electricity costs by installing anti-sweat heater controls, which sense humidity conditions and turn the heaters off when unneeded. Add night curtains to open-case refrigerators to trap cold air after closing.

Don’t forget about vending machines. Add energy-misers to beverage and snack vending machines to cut electricity use by up to 80%. Make sure any outdoor machines are located in shaded areas and not in direct sunlight.

Save big with ENERGY STAR

The best way to save when buying new kitchen equipment is to look for the ENERGY STAR label. Commercial fryers, hot food holding cabinets, solid door refrigerators and freezers, and steam cookers may earn the ENERGY STAR. These products can save up to 60% on energy costs compared with conventional models. The savings continue over the lifetime of the equipment and can really boost your profitability.

Set it and forget it

At the end of a long shift, it’s easy to forget shutdown schedules and energy-saving protocols. Simplify these steps with controls, timers, and sensors. You can save up to \$100 per year on your cooling costs just by using a programmable thermostat to raise the temperature after closing. Each degree you raise the temperature will save about 3% on your cooling costs.

Install occupancy sensors in restrooms, break rooms, storage areas, and walk-in refrigerators to save 30–75% of lighting energy. Use timers or photocells for exterior lighting and use daylight controls in the dining area to benefit from sunlight.

If your water heater has a recirculation pump, use a timer to turn it off when the kitchen is closed. Install a timer on your ice machine and set production for nighttime hours. This will reduce demand charges and avoid the noise during business hours.

Be sure to check your settings on a scheduled basis and make any necessary adjustments for seasonal changes or recalibrations.

Beyond the kitchen

Restaurant owners can find additional energy savings by buying more efficient office equipment and by activating sleep settings on computers and monitors. You can save \$10–\$30 per monitor and \$15–\$45 per computer each year just by activating these settings. Sleeping computers still draw some energy, so be sure to turn them off when done, along with other equipment like printers, scanners, adding machines, cash registers, and shredders.

For more information on reducing electricity costs in restaurants, visit aps.com and click on “Save Energy.”

The APS Solutions for Business program is funded by APS customers and is approved by the Arizona Corporation Commission.

