



SLICE AND DICE YOUR ENERGY COSTS

SAVOR THE PROFITS FROM ENERGY EFFICIENCY

ENERGY TRUST CAN HELP WITH SOLUTIONS TO:

- Reduce energy and water costs
- Increase customer and employee comfort
- Enhance light and air quality
- Help cool global warming and contribute to a more sustainable future
- Generate clean, renewable energy

Preparing high-quality meals at the lowest possible cost is an ongoing challenge for the foodservice industry, particularly with rising costs for energy and water. These overhead expenses cut into slim profit margins that typically are only three to nine percent of total revenue.

Investing in energy efficiency in your foodservice facility or restaurant can cut your energy costs by up to 30 percent without sacrificing service, style or quality.

Energy efficiency can enhance lighting and comfort for your guests and employees, offering the potential for repeat business and increased employee productivity. It also demonstrates your commitment to sustainability—an important factor to guests who seek to reduce their own carbon footprint.

Energy Trust of Oregon offers innovative solutions and cash incentives to help you invest in energy efficiency and renewable energy—whether you own or lease your space or if you're building a new restaurant. From ENERGY STAR® qualified foodservice equipment and lighting to HVAC equipment, we can help you trim energy and water use. We make it easier to green up your operations and whip up your profits.

Earn cash incentives

Energy Trust pays cash incentives for qualifying energy-efficiency features, such as:

- High-efficiency foodservice equipment
- HVAC equipment, including heat pumps, premium air conditioners, roof-top units and boilers
- Lighting and lighting controls
- Electrically commutating motors
- High-efficiency water heaters
- Insulation
- Solar electric and solar water heating

Projects must meet energy savings requirements and other specifications. Some projects must be pre-approved. The maximum incentive per site is \$500,000 per year. Your project may also qualify for an Oregon Business Energy Tax Credit.

Energy Trust also offers custom incentives for a wide range of projects, including controls, economizers, energy management systems, demand control ventilation, energy-efficient compressors and heat recovery.

Get a comprehensive energy assessment

Energy Trust pays for comprehensive energy assessments that identify energy-efficiency opportunities and analyze their energy impact and cost-effectiveness. Once you have a better understanding of your energy usage, Energy Trust can help you get started with cash incentives for upgrades to kitchen equipment, lighting, lighting controls, HVAC, compressed air and more.

Design a new, high-performance restaurant or dining area

If you're planning a new restaurant or foodservice facility, or a major renovation, turn to Energy Trust. We can help you design for high performance, lower operating costs, greater comfort and attractive lighting. Energy Trust can also help you meet LEED® and ENERGY STAR requirements. In addition to cash incentives for energy efficiency, we offer up to \$25,000 for technical assistance and \$40,000 for commissioning.

Reach to the sun

Cook and wash up with your own clean, renewable energy from a solar water heating or solar electric system. Solar can help you lower energy costs further, while demonstrating your commitment to curb global warming and attracting new customers, too. Energy Trust's cash incentives, combined with federal and state tax credits, can help you recover as much as 85 percent of your investment. Your upfront costs may be paid back in less than five years.

GET STARTED NOW

To learn more about how we can help your business, contact Energy Trust at 1.866.368.7878 or visit www.energytrust.org/foodservice.



- Industry-wide, energy waste by inefficient foodservice equipment is estimated at 80 percent.
- ENERGY STAR qualified foodservice equipment can be 25 to 60 percent more efficient and offer shorter cooking times.
- A 10 percent reduction in energy costs for the average limited-service restaurant can boost sales per square foot by \$17.



Every dollar I can lower my energy bill is the same as \$10 in sales. The investment in energy efficiency was a no brainer.

Greg Schwab, chef /owner
Seasons and Regions Restaurant

