

# COMMERCIAL KITCHEN INCENTIVES

A restaurant is an energy intensive space but your kitchen can serve up some energy savings with even the simplest of changes. With the Power Smart Product Incentive Program your restaurant will

- Save money
- Improve the energy efficiency of your commercial kitchen
- Contribute to environmental sustainability

There are incentives available through the Product Incentive Program on commercial kitchen appliances that can help you lower your energy bill and make your kitchen more energy efficient. Here are just some of the kitchen technologies eligible for incentives:

ENERGY EFFICIENT RETROFIT	TOTAL ESTIMATED SAVINGS (\$/YR)*	BC HYDRO INCENTIVE (PER UNIT)**	PAYBACK PERIOD (YRS)
Efficient Convection Oven	\$114	\$500	9.6
Efficient Electric Pressureless Steamer	\$622	\$2,500	1.3
ENERGY STAR Solid Door Freezer (> 50 cu. ft.)	\$319	\$1,250	1.4
ENERGY STAR Dishwasher (door type, high temp)	\$806	\$4,000	8.2
CEE Tier 2 ice machine (cube/nugget type) > 450 and < 1,000 lbs of ice/24 hours	\$202	\$700	2.0

\*Electricity Rate = \$0.057

\*\*Incentive amounts effective January 2012

For a complete list of incentives available for commercial kitchen appliances, visit [bchydro.com/incentives](http://bchydro.com/incentives)

## WE'RE HERE TO HELP

Start cooking up some energy savings today. To find more information about the Power Smart Product Incentive Program, email [incentives@bchydro.com](mailto:incentives@bchydro.com) or call 1 866 522 4713.



New facility or new kitchen? Apply for incentives through the Product Incentive Program by checking the 'New Construction' box in your application.

# COMMERCIAL KITCHEN ENERGY SAVING TIPS

When it comes to saving energy in the kitchen, how you use your appliances is just as important as the energy-efficient appliances you buy. Energy saving practices can also help trim your energy costs significantly. Here are some tips:

## STEAMERS

- Close the door to the steamer to prevent heat from escaping.
- Use only as many compartments as you need.
- Use the timer on the steamer to ensure the steamer runs at full heat only when needed.

## GRIDDLES

- Evaluate whether the entire griddle is needed all the time. If there is a slow period, see if half the griddle can be turned off.



## OVENS

- Cut idle time by turning ovens down or off during slow periods.
- Turn on the oven only when you need it, not hours before.
- Shut down backup ovens during lulls and ensure oven doors are shut all the way if the oven is empty and still on.

## DISHWASHERS

- Ensure dish racks are fully loaded because it costs the same amount to run a half loaded dish rack and a fully loaded one.
- Save money by turning the dishwasher off at night. Most high temperature dishwashers have built-in burners or elements that keep the water in the tank hot.

## REFRIGERATION AND FREEZERS

- Allow for air circulation. Refrigerators remove heat from inside and reject the heat through the coils on the top or bottom of the unit. Don't push refrigerators into tight spaces where the heat builds up, causing the fridge to work harder and use more energy.
- Swap out incandescent lights for CFLs in your walk-ins. Incandescent lights give off more heat which forces the refrigerator to work harder and use more energy.
- Add strip curtains to walk-in storage to prevent the chilled air from spilling out of the storage area.

## ICE MACHINES

- Cut down daytime electricity demands by installing a timer and shifting ice production to night time off-peak hours.
- Larger ice machines are typically more efficient than smaller ones. Choose carefully and you could get twice the ice capacity at half the energy cost per pound of ice.