

# Energy Efficiency for Restaurants & Foodservice Businesses



It's no secret that margins can be tight for restaurants and foodservice businesses. On top of cost pressures, **restaurants can use five to seven times more energy per square foot than other commercial buildings**, such as office spaces.

Improving your energy efficiency **saves you money, reduces your energy consumption, and creates a better working environment**. It can also help lower your carbon footprint to help address climate change, something your customers will appreciate.

VGS is here to help. We can make efficiency improvements more affordable and offer guidance on the best way to approach things.

# Equipment Upgrades & Retrofits

Choosing efficient, ENERGY STAR-certified equipment offers significant savings over the life of each unit. The initial price may be higher, but your savings are compounded by decreased energy use over multiple years.

## FRYERS

ENERGY STAR-certified fryers offer shorter cook times, faster temperature recovery, and extended oil life, which all reduce your operating costs.

## OVENS

Using an efficient oven can increase your production capacity, improve air circulation, and create faster, more uniform cooking processes. It also reduces heat loss for a cooler kitchen and improved working environment.

## GRIDDLES

The workhorses of many foodservice operations, efficient griddles use about 10% less energy than a standard model.

## STEAM COOKERS

ENERGY STAR-certified steam cookers are highly efficient, reduce your energy consumption, and can also reduce your annual water use by an average of 162,000 gallons.

## DISHWASHERS

Upgrading to an efficient dishwasher will reduce your energy bills and can save an average of 5,600 gallons of water each year.

## WATER HEATING

Between cooking, dishwashing, and cleaning, water heating can comprise 20% of a kitchen's energy use. Start by reducing the amount of hot water going down your drain by installing low-flow spray nozzles and low-flow aerators. Then, consider upgrading your water heater. ENERGY STAR-certified water heaters use around 15% less energy than conventional units.

## HOODS & VENTILATION

Most commercial kitchen hoods operate at 100% capacity, even during idle periods, wasting thousands of dollars of energy every year. You can reduce your costs by up to 70% by installing fan controls that vary the speed based on demand.



ENERGY STAR-Certified Product	Annual Savings*	Lifetime Savings*
Fryer (Standard Size)	\$460	\$4,800
Fryer (Large)	\$520	\$5,400
Combination Oven	\$250	\$2,500
Convection Oven	\$165	\$1,700
Rack Oven	\$1,500	\$15,000
Griddle	\$100	\$1,100
Steam Cookers	\$1,000	\$12,000
Dishwashers	\$300	\$4,500

*\*Savings calculations are based on averages provided by ENERGY STAR. Your actual savings may vary.*

## REBATES

VGS offers equipment rebates and incentives to lower your upfront costs, and we can help arrange financing options to help spread out your payments.

## START SAVING TODAY

Learn more about all our efficiency recommendations, rebates, and tools at [vgsvt.com/foodservice](http://vgsvt.com/foodservice). For help, contact VGS's Commercial Energy Efficiency Team at **802-951-0321** or email [efficiency@vermontgas.com](mailto:efficiency@vermontgas.com).