

Energy Savings for Small/Medium Commercial Facilities

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Building Envelope

- ◆ Seal/insulate all openings: a/c units, door jams, windows, exhaust fans that are not used.
- ◆ Vestibules – keep doors closed.
- ◆ Only operate exhaust fans when needed – including rest room (maybe install an occupancy sensor). Especially important in food service.
- ◆ Re-check for leaks each year – you'll probably find ones you missed.
- ◆ Investigate installation of new windows, doors and insulation.
- ◆ Vestibules – keep doors closed.

Heating and Air Conditioning

- ◆ Use set-backs when building is unoccupied – manual or programmable.
- ◆ Set temperatures appropriately.
- ◆ Maintenance is very important. Clean coils, replace filters, check refrigerant level, belts...
- ◆ Check outdoor air dampers for proper operation.
- ◆ Use economizers if your system is equipped with them.
- ◆ Don't have systems fight one another – one on 'heat' and others on 'cool'
- ◆ Use Ceiling Fans
- ◆ Seal leaking ducts
- ◆ Investigate installation of new energy efficient system

Domestic Hot Water

- ◆ Repair leaks
- ◆ Insulate pipes and tanks (per manufacturer recommendations)
- ◆ Set temperature appropriately – no more than 120 degrees for home (lower if invalid or small children), more for food service.
- ◆ Install a smaller tank or tankless system if low volumes are needed.
- ◆ Install low flow aerators.
- ◆ If you have a circulation pump, turn it off when building is unoccupied.
- ◆ Investigate new energy and water efficient products: dish washing, laundry...

Restaurant/Food Service

- ◆ Cooking equipment – turn on only when needed. Don't start everything first thing if its not needed
- ◆ Turn off electronic equipment at night (TV's, music systems, computers, etc...)
- ◆ Turn off coolers that aren't needed for food preservation – for example, soda coolers.
- ◆ Consolidate and turn off equipment that is not needed
- ◆ Insure refrigeration equipment is maintained and temperatures are set appropriately. Investigate new equipment.
- ◆ Be careful about a/c settings. Food service employees tend to be warmer than patrons – they are working in hot kitchen, moving around serving people... Set temperature for patrons.
- ◆ Investigate booster heaters for dishwashing

Miscellaneous

- ◆ **Computer Equipment**
 - ◆ **Shut down modes**
 - ◆ **Occupancy Sensors**
 - ◆ **Turn off when not used including fax machines, copiers, printers...**

- ◆ **Swimming Pools**
 - ◆ **Proper Maintenance and Cleaning**
 - ◆ **Covers – both physical and ‘chemical’**
 - ◆ **Pump controls**
 - ◆ **If indoors investigate dehumidification**

- ◆ **Have a building shutdown procedure and use it. Many building systems are left on each night/weekend and waste energy.**

- ◆ **Vending Machines – Use controls/timers/occupancy sensors to insure machines operate only when needed. Proper placement can help reduce costs.**

Miscellaneous

◆ Laundry

- ◆ **Big loads are more efficient than smaller ones (but don't overload).**
- ◆ **Use lower temperature water when appropriate.**
- ◆ **Check & clean dryer vents.**

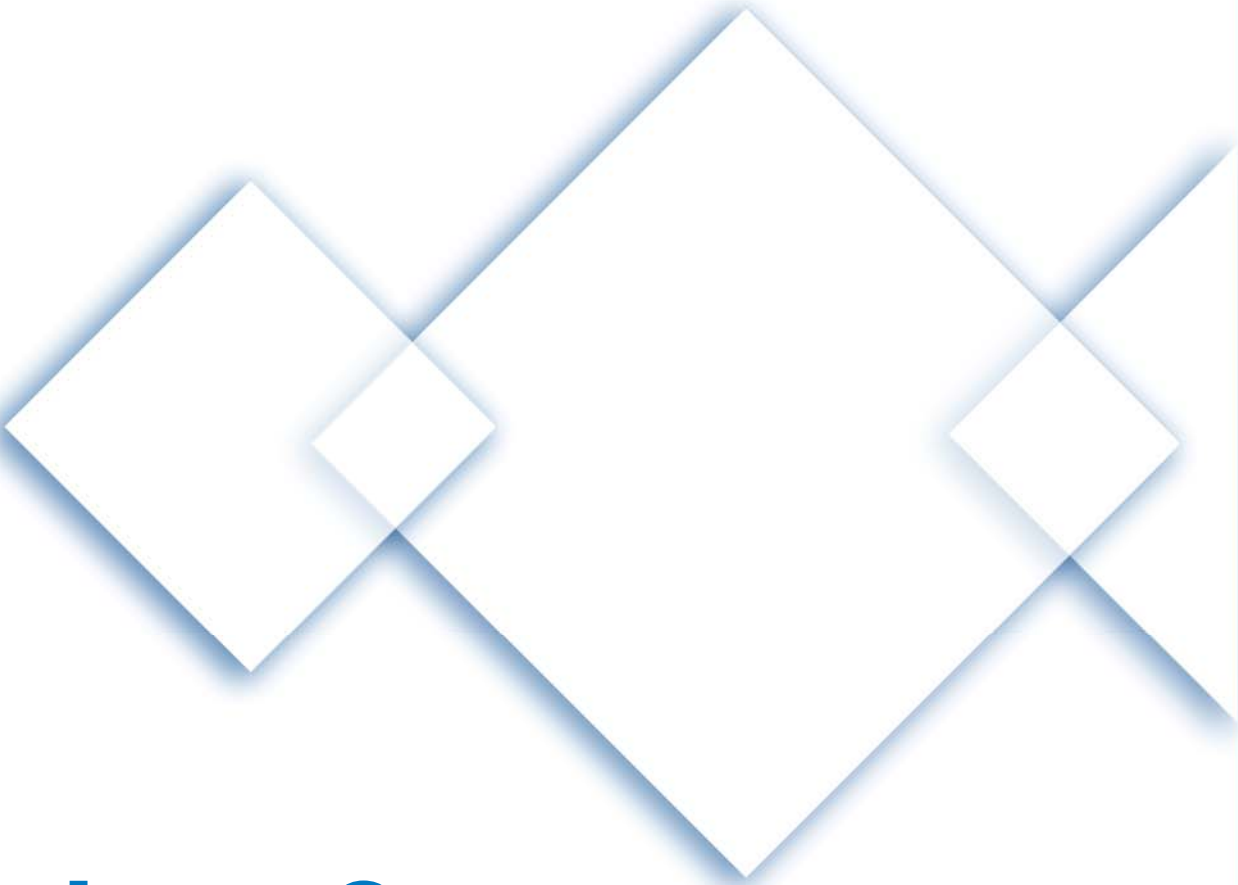
◆ Swimming Pools

- ◆ **Proper Maintenance and Cleaning.**
- ◆ **Covers – both physical and 'chemical'.**
- ◆ **Install pump controls so the unit operates only as needed.**
- ◆ **If inside - investigate dehumidification.**

◆ Ice Machines – again, maintenance is important. Insure units are properly sized.

◆ Compressed Air

- ◆ **Repair all leaks.**
- ◆ **Insure compressor and tank is appropriately sized for use.**
- ◆ **Have intake located where air is cool. Too many times, the compressor room is small and intake air is very warm.**



Questions?

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