

Serving up energy efficiency *and* connectivity in restaurants

Upgrading to energy-efficient appliances is great. Choosing energy-efficient appliances with interconnectivity capabilities is even better. With networked appliances, nearly all energy efficiency benefits, from money savings to increased employee productivity, work harder for you. Check out these energy-saving equipment upgrades ideal for restaurants.

Heating equipment

- **Condensing hot water boilers** recover heat from exhaust gases and provide heating efficiency of more than 90%.
- **On-demand tankless water heaters** produce hot water as needed. They offer endless hot water, lifespans of 20+ years and lower operating costs.



Boiler reset controls adjust the space heating hot water temperature based on outside air temperature, saving 5% or more in boiler energy costs.



Boiler economizers transfer stack gas waste heat to the cold feedwater. Every 40-50°F drop in stack temperature increases boiler efficiency by 1%.

Cooking equipment



ENERGY STAR® appliances are 10–60% more efficient than standard models. These include holding cabinets, steam cookers, fryers, ovens and griddles.

- **Fume hood exhaust controls** (like variable speed drives) control exhaust and make-up air fan speed based on necessity, reducing the volume of cold make-up air needed in the winter.
- **Pre-rinse spray valves** can save gallons of water. Using a 1.6-gallon per minute, low-flow model can save about 22,000 gallons of hot water per year, resulting in annual costs savings of up to \$350.
- **Gas warewasher hot water boosters** take hot water at temperatures of 120°F to 140°F and boost it to 180°F, which saves money, increases production and improves quality.
- **Low-oil deep fryers** use one-third less oil than standard fryers and are 16% more efficient than the ENERGY STAR minimum, resulting in potential annual cost savings of nearly \$1,500.
- **Steam jacketed kettles** replace stock pots and improve energy efficiency from 33–60%. They provide precise temperature control and quick browning of ingredients without overheating the kettle bottom.

Last but not least



Programmable thermostats adjust temperatures throughout the day to conserve energy. Each degree of temperature adjustment over a 24-hour period saves 3% on heating costs. Look for Wi-Fi or smart thermostat options.



Indicates connectivity capabilities in the near future

When you're ready to upgrade, we're ready to help.

Call 1-800-787-1706, email energysavings@nationalgrid.com or visit ngrid.com/business.