

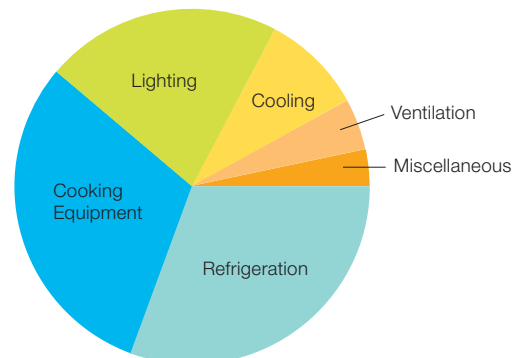


## Powerful Solutions That Put You in Control

Ready to make your restaurant or deli more energy and cost efficient? It's easier than you think. Start with simple, no-cost actions that instantly conserve energy, and then consider easy-to-implement upgrades — like lighting controls — that will permanently reduce energy consumption. We invite you to take advantage of tools, tips, and financial incentives — all customized for food-service businesses like yours, to help you save energy. Consider us your source for energy management solutions, with the resources you need to get started.

### Where your energy dollars are used.<sup>1</sup>

Cooking Equipment .....	28%
Refrigeration .....	28%
Lighting .....	21%
Cooling .....	11%
Ventilation .....	6%
Miscellaneous .....	6%



<sup>1</sup> Source: data from Energy Information Administration accessed 2008 (average industry numbers)



## Make a Savings Plan

Knowing where you use energy can help you identify ways to reduce your electricity use and overhead. We can help. Simple modifications to your operations and keeping up with equipment maintenance can have a significant effect on your energy use and costs. Visit us at [sce.com/businessadvisor](https://www.sce.com/businessadvisor) and learn more about how you use energy and simple steps that can help improve your bottom line.

## Eliminate Energy Guzzlers

Consider participating in our **Express Solutions** or **Customized Solutions** programs, developed with your industry in mind. For a restaurant or food service business like yours, investments in energy-efficient cooking equipment can pay off in the long term — and may qualify for incentives right now.

## Demand Response

**Demand Response** rewards you for reducing energy usage when demand for electricity is highest — typically the summer months — and when rates are highest, too. If your business has the flexibility to shift energy usage, you could plug into serious savings. We offer several Demand Response programs so that you can choose the best options based on your business needs.

Sign up for **Critical Peak Pricing** and get rewarded for voluntarily reducing electricity consumption during CPP “event” hours, when energy conservation during peak hours is most needed. Or, save with our **Commercial Summer Discount Plan** which automatically cycles your air conditioner units on and off during periods of peak demand, and allows you to only cycle a few units.

Want more control over when — and how much — you reduce your demand? With **Automated Demand Response**, you can reduce energy use with a click, so it’s even easier for you to save both time and money.

# Small Steps to Control Your Energy Expenses

When you use energy is just as critical as how much you use. A few targeted changes in your heating and cooling patterns or lighting use can really add up. And, many ways to save require little or no financial investment.

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## Keep Your Cool

Cooling your space is another major energy guzzler for restaurants. Simple measures and weatherizing can make a big impact on your bottom line.

- Pre-cool building/work areas or cycle air conditioning and ventilation
- Raise cooling thermostat settings
- Benefit from lower, unplanned repair costs, cost-covering incentives, lower energy bills, improved air quality, and system reliability with **heating-ventilation-air conditioning (HVAC) optimization**
- Pump up your energy efficiency with an **electric heat pump**, which works by transferring heat in or out of your building, depending on whether you've got your unit set to heating or cooling
- Increase insulation in walls and ceilings, when possible
- Inspect weather stripping for deterioration or gaps around doors and windows
- Shut down unused rooms
- Consider installing **window film** or efficient windows to keep heat out in summer
- Add interior or exterior blinds to block heat in summer and allow daylight in during winter

## Cooking and Refrigeration

- Place cooking appliances well within exhaust hoods, which are most effective if they overhang the equipment more than 6 inches
- Install new, more energy efficient **ovens, fryers, steamers, holding cabinets, exhaust hoods, and exhaust hood controls** for significant energy savings during down times
- Install **refrigeration curtains** and **auto door closers**, temperature controllers, and door gaskets on walk-ins, refrigerators, and freezers
- Install **night covers** on open display cases

## Flip the Switch

Brighten your business forecast by dimming the lights, swapping your incandescent bulbs for energy-efficient lighting, and installing sensors. You'll be surprised how much lighter your energy load will be.

- Turn off unnecessary lighting, ornamental, or display lighting, and signage, and reduce lighting levels
- Replace incandescent or halogen lamps with **LED** lamps
- Replace T12 fluorescent lamps and magnetic ballasts with low-watt **T8** or **T5** tubes
- Install **daylighting controls** to adjust lighting levels, and **occupancy sensors** in general usage areas, so lights turn on only when area is occupied and automatically turn off when it isn't

## Time It Right

Schedule some of your non-essential equipment use to "Off-Peak" nights and weekends during the summer season. You'll pay a lower rate, while helping reduce pressure on the grid.

- Install **photocells** or **time clocks** on outdoor lighting systems so they only operate from dusk to dawn
  - Reschedule dishwashing for after peak hours
  - Install **timers** or **programmable thermostats** to power down after closing
  - Install **sensory controllers** on vending machines, or shut them down for short periods of time
  - Turn off decorative fountains
  - Turn off commercial ice machines
  - Shut down unused rooms and facilities
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# Power Tools for Long-Term Savings



## One-Stop Shop

**My Account** is your business's energy-use command center, where at a glance you can view usage history charts, track your current use and your projected bill, and access your daily demand report. Having all the information about your energy use — past and present — is a powerful tool to help plan your budgets and find ways to conserve and save in the future.

## Take the Guesswork Out of Your Monthly Bill

To help you stay in control of your costs, My Account also includes **Budget Assistant**, a free and easy-to-use tool to help you plan and manage your bill, and keep you within budget. You can set monthly spending goals online, and set alerts to keep you on track. Budget Assistant monitors your usage for you, and gets in touch — by your choice of phone, email, or text — with automated updates for a whole new level of convenience and control.

## Finance for Free

We offer **On-Bill Financing** to help your business spread out the cost of qualifying energy efficiency upgrades over time, at no fee to you and with zero interest. Payments may even be offset by savings resulting from your efficiency investments. Some equipment may also qualify for financial incentives — making it even more attractive to upgrade.

## Green, Clean Solutions

Embracing innovative energy sources, like solar and self-generation, can reduce your carbon footprint — and your energy bill.

## Test to Save

At the **Foodservice Technology Center (FTC)** in Irwindale, we can demonstrate the advantages of electric technology on more than 60 pieces of commercial cooking equipment, including induction cooktops, electric fryers, convection ovens and combination ovens.

“ Profits in food service are thin, so costs are always important. Our kitchen is about forty years old. We needed a win-win, and we found it in a seminar we attended at SCE. We're in the process of replacing and upgrading our equipment. ”

— Kimberly Bauer, General Manager  
Royal Vista Golf Club

## MORE INFORMATION

To learn more about Energy Management Solutions and apply for incentives, visit [sce.com/restaurants](http://sce.com/restaurants) or call your **SCE Account Manager**.

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