

Lake City Utilities



We've Added New Rebates To Our Menu

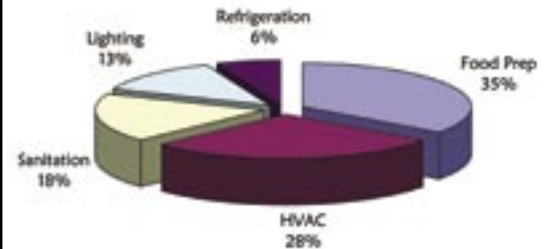


Energy-efficient food service equipment can save you energy and money to give you a competitive advantage!

According to the Food Service Technology Center, 80% of the \$10 billion annual energy bill for the commercial food service sector is expended by inefficient food cooking, holding and storage equipment. Restaurants and other facilities with commercial kitchens feature the majority of this equipment. On average, the energy per square foot used in food service facilities is almost three times the national average for energy usage in commercial buildings.

Food preparation equipment eats up 35% of the typical restaurant's energy expenses and can significantly impact your heating, ventilation and air conditioning (HVAC) expenses. There is a great potential to reduce this consumption to save energy, money, and help protect the environment.

Where your energy dollars go



Source: Food Service Technology Center

Energy-efficient food service equipment, including **ENERGY STAR®** qualified equipment, can be an answer to your mounting energy bills. Purchasing energy-efficient commercial food service equipment for new kitchen construction or as a replacement for aging equipment, can save significant amounts of money on your electric, water and sewer bills.

When you see the **ENERGY STAR** logo on a product, you can be assured that it is amongst the best in its category in terms of energy-efficiency. This means it will save you energy and money while offering comparable – if not better – performance than standard models.

You can save even more by taking advantage of our rebates for energy-efficient food service equipment.

Qualifying products can save as much as 50% on your electric bills compared to their conventional counterparts. In addition to saving energy, some qualified products also save water. For example, a qualifying steam cooker can save about 170,000 gallons of water annually!

In addition to saving energy, some equipment includes features that reduce labor costs or result in higher food product yield. Several items result in reduced heat loss lowering your cooling costs and providing a more comfortable work environment for employees - reducing turnover and increasing productivity.



Combination Ovens - \$900 Rebate

Combination ovens are capable of baking, roasting and steaming. Qualifying energy-efficient combination ovens have an efficiency of 60% compared to 44% for standard models – resulting in potential energy savings of up to \$1,567 annually.



When used for cooking in steam-mode, a typical 10-pan boiler style combination oven can consume 30 to 40 gallons of water per hour. Energy-efficient

models generate humidity by spraying a fine mist of water on the heat exchangers at regular intervals. This design consumes only 10 to 15 gallons per hour at the highest humidity level, saving almost 88,000 gallons per year over a boiler-style combination oven.

High-efficiency combination ovens are often bundled with other features such as all stainless-steel construction and high-quality components and controls. In addition to lower operating costs, high-efficiency combination ovens frequently have higher production capacities.

Convection Ovens - \$225 Rebate

Commercial electric convection ovens are the most widely used appliances in the food service industry. High-efficiency convection ovens are often bundled with other features such as all stainless-steel construction and high-quality components and controls.

The U.S. Department of Energy estimates that convection ovens are 23% more efficient than conventional ovens. And choosing an energy-efficient convection oven will save you an additional \$192 a year over a standard model.

In addition to lower operating costs, convection ovens can help keep your kitchen more comfortable

and reduce cooking time. You'll generally see about a 25-30% decrease in cooking temperature and a 20% reduction in cooking time when compared to a conventional oven.

Other benefits are that high-efficiency convection ovens frequently have better baking uniformity than standard models and convection ovens can be loaded more fully than conventional ovens due to increased circulation.



Fryers - \$150 Rebate

Energy-efficient electric fryers that meet the **ENERGY STAR** minimum cooking efficiency of 80% can save at least 1,166 kilowatt-hours (kWh) annually or \$100 per year on your electricity bills. They are up to 25% more efficient than standard models.

High-efficiency fryers save energy by transferring a greater percentage of the heat generated by the heating elements to the oil that surrounds the food being cooked.

Besides saving energy, qualifying energy-efficient fryers also offer shorter recovery times and higher

production rates than conventional models through advanced burner and heat exchanger designs. Frypot insulation reduces standby losses resulting in a lower idle energy rate. In some cases, the higher production rate of energy-efficient models may even eliminate the need for a backup fryer.



Griddles - \$175 Rebate

Griddles are among the largest energy users in food service facilities, so increasing their energy-efficiency is an important way of reducing operating costs. Qualifying griddles can lower your electricity costs by at least \$139 annually compared to standard models.



Most of a griddle's operating costs arise from heat loss from the bottom, the top, and the four edges

of the cooking surface. In addition, cooking surface losses are high due to the relatively small quantities of food typically cooked on the large surface during most of the day. Heat loss warms the kitchen, which makes workers uncomfortable and requires the cooling system removes the excess heat. These losses add to your overall cooling costs.

Qualifying energy-efficient griddles utilize improved surfaces to produce a more uniform surface temperature and bring the griddle surface up to cooking temperature very quickly, saving money, rejecting less heat into the kitchen, and producing a more consistent food product.

Insulated Holding Cabinets- \$200 to \$300 Rebate

Insulated hot food holding cabinets, including those that have earned the **ENERGY STAR**, can reduce your energy consumption by up to 65% saving you \$411 per year in electricity costs compared to a non-insulated unit.



Qualifying holding cabinets incorporate better insulation to reduce heat loss and may offer additional energy saving features such as magnetic door gaskets, self-closing doors,

and Dutch doors for access to part of the cabinet without losing heat from the entire unit.

Since an energy-efficient insulated cabinet loses less heat than a non-insulated cabinet, preheating takes only about half the time and less heat radiates into the kitchen to help keep the space more comfortable for your staff. Insulated cabinets also have better temperature uniformity within the cabinet from top to bottom which means more consistent product temperature.

When buying an energy-efficient insulated cabinet, select a size that is appropriate for the amount of food typically served. Choosing an oversized cabinet will increase the purchase cost and waste energy.

Steam Cookers - \$400 to \$550 Rebate

Qualifying energy-efficient steam cookers that meet the **ENERGY STAR** minimum cooking efficiency level are up to 60% more energy-efficient than standard models saving up to \$621 per year in electricity costs. Other benefits include reduced maintenance due to the elimination of lime buildup and decreased heat loss due to better insulation.

In addition to saving electricity, qualified steam cookers also save water by utilizing a more efficient steam delivery system. Connectionless steamers are equipped with a built-in reservoir which eliminates

the need for a water supply and drain lines.

The advantage of this design is that steam cannot escape from the compartment through the drain line.

Qualifying steam cookers consume approximately two gallons of water per hour, compared to 25 to 35 gallons on standard models - resulting in annual water savings of almost 170,000 gallons annually!



Refrigerators and Freezers \$100 to \$125 Rebate

Inefficient refrigerators and freezers waste energy and money. Over its lifetime, a commercial refrigerator or freezer will cost more to operate than it costs to purchase it. Since this equipment operates 24 hours per day, 365 days a year, the energy savings from an energy-efficient unit can have a significant impact on your overall electricity costs.

Commercial refrigerators and freezers are made energy-efficient by using more insulation and components such as high-efficiency evaporator and condenser fan motors, hot gas anti-sweat heaters and high-efficiency compressors. All of these features can significantly reduce your energy consumption and electric bills.

Energy consumption of refrigerators and freezers is measured in kilowatt-hours (kWh) per day. The lower the value, the more efficient the unit.

Look for the **ENERGY STAR** when purchasing a new solid door refrigerator or freezer. Compared to standard models, **ENERGY STAR** qualified models can lead to energy savings up to 45% with a one-year payback amounting to annual savings on your electric bill of \$167 per refrigerator and \$118 per freezer.

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Substantial efficiency gains are also possible for commercial glass door refrigerators. Units that meet the Consortium for Energy Efficiency (CEE) Tier I or II standards can save about 40% with a payback in as few as two years.

Ice Makers - \$100 to \$400 Rebate

Commercial ice makers represent approximately 11% of all commercial refrigeration energy use. The average annual energy use of a 500 pounds-per-day air-cooled ice maker is 5,000 kWh with a potential increase in efficiency of 15% and payback of less than two years.

The Consortium for Energy Efficiency (CEE) has established three efficiency levels for ice makers. Models that meet CEE's levels make-up the top 25 percent of ice makers on the market based on energy performance. Models that meet CEE's Tier III efficiency level are the most efficient ice makers available today.



The type of ice maker has significant energy implications. Generally, water-cooled models are more energy-efficient than air-cooled. Another advantage of water-cooled models, as well as remote condensing units, is that the heat removed during ice-making is discharged outside the building, thereby not adding to air conditioning costs. One downfall, however, is that water-cooled machines have higher water costs because they require water for cooling.

Making ice at night can lead to additional savings if you are on a demand electric rate and you have enough storage/bin capacity. A simple timer can be used to operate your ice machine during "off-peak" periods.

Oversizing your ice machine can provide benefits such as higher efficiency and capacity, but oversized machines require more space and may have a higher first cost.

Low-Flow Pre-Rinse Spray Valves - Rebate of 50% of Cost

Typical pre-rinse spray valves, used to rinse food particles off dirty dishes before placing the dishes in a washing machine, are designed to spray between 2.5 and 5.0 gallons of water per minute (gpm). Low-flow units use 1.6 gpm or less and cost about \$60.

If your staff spends one and one-half hours a day pre-rinsing dishes, and you replace your standard spray valve with a low-flow model, your daily water consumption will drop from about 270 gallons/day

to only 144 gallons/day, saving you over 45,000 gallons of water per year.

Add to that the energy savings to heat the water and you can recover the cost of a low-flow spray valve in less than one month!

Testing by the Food Service Technology Center has shown that low-flow spray valves work as well, if not better, than standard spray valves.



The More You Buy, The More You Save

Purchasing equipment without considering energy use is like rolling the dice with your utility bills – you could just as easily end up with equipment that sips energy as equipment that guzzles it. That’s why it makes sense to invest in energy-efficient equipment. Save now with rebates that lower your purchase price and save later on your electric bill!

The table on the next page illustrates this by using two hypothetical restaurants – one that chose 10 pieces of standard-efficiency equipment, another that chose energy-efficient equipment. The “annual savings” column shows the electricity savings that Restaurant 2 could

expect to save compared to Restaurant 1 by using energy-efficient equipment.

Adding up the numbers, a kitchen equipped with an entire suite of qualifying energy-efficient equipment could save approximately \$4,450 each year in electricity costs and result in total rebates of \$3,000!

Leveraging all of our programs, including rebates for high-efficiency lighting and cooling equipment, will further reduce your operating costs, increase your profits, and strengthen your competitive advantage.

Simply give us a call today to get started!

Invest in energy-efficient equipment to start saving money today!

Equipment	Restaurant 1 Standard Equipment	Restaurant 2 Efficient Equipment	Restaurant 2 Annual Savings*
Combination Oven	Standard-efficiency	High-efficiency	\$1,570
Convection Oven	Standard-efficiency	High-efficiency	\$190
Fryer	Standard-efficiency Large vat	ENERGY STAR qualified Large vat	\$150
Griddle	Standard-efficiency	High-efficiency	\$140
Insulated Holding Cabinet	Standard-efficiency 3/4 size	ENERGY STAR qualified 3/4 size	\$410
Steamer	Standard-efficiency 6-pan	ENERGY STAR qualified 6-pan	\$620
Refrigerator	Standard-Efficiency Solid door	ENERGY STAR qualified Solid door	\$170
Freezer	Standard-Efficiency Solid door	ENERGY STAR qualified Solid door	\$120
Ice Maker	Standard-Efficiency 500 lbs/day	CEE Tier III 500 lbs/day	\$420
Spray Valves	3.0 gpm	1.6 gpm	\$660

** Electricity savings only. Assumed average electricity charge of \$0.085/kWh.*

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