

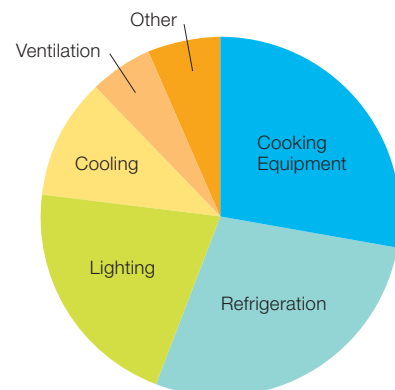


Powerful Solutions That Put You in Control

Ready to make your restaurant 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.¹

Cooking Equipment	28%
Refrigeration	28%
Lighting	21%
Cooling	11%
Ventilation	6%
Other	6%



¹ESource; 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 use and overhead. We can help you make a plan. Start with an **Energy Audit** — an analysis of your current energy use to identify savings opportunities, customized to your needs. Our customers who implement Energy Audit recommendations typically benefit from reduced energy use and lower operating costs.

Eliminate Energy Guzzlers

Consider participating in our **Express Solutions** or **Customized Solutions** programs, developed with your industry in mind. Focus on what are likely your kitchen's biggest energy uses: broilers, hot top ranges, broiler-based steamers, pasta cookers, conveyor ovens, and combination ovens. For a restaurant or institutional food service business like yours, investments in energy-efficient cooking equipment or optimizing your air conditioning 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.

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.

- 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
- Pre-cool building/work areas or cycle air conditioning and ventilation
- Raise cooling thermostat settings
- Shut down unused rooms
- Increase insulation in walls and ceilings, when possible
- Inspect weather stripping for deterioration or gaps around doors and windows
- 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**, temperature controllers, gaskets and auto door closers on refrigerators, freezers, and walk-ins
- Install **night covers** on open display cases

Hot Water

- Set water at 100–110° unless required to be set higher for health or legal reasons
- Install a **timer** on circulation pumps to shut down when hot water isn't needed

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.

- Install **dimnable ballasts** to control the currents passing through fluorescent lamps to use less energy
- 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 **T8** or **T5** tubes
- Install **occupancy sensors** in general usage areas so lights turn on only when area is occupied and automatically turn off when area is not

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 and commercial ice machines

Power Tools for Long-Term Savings

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.

Set a Goal to Save

Benchmarking provides an “apples-to-apples” comparison of your business’s energy performance to other restaurants and a roadmap to greater efficiency. **Savings By Design** encourages high-performance, non-residential building design and construction by providing financial incentives, detailed analysis, and design support. Through **Continuous Energy Improvement**, we’ll provide you with a dedicated energy expert — at no cost to you — to help you assess, plan, implement, evaluate, and modify your building’s energy strategy.

Go Retro

Retrocommissioning (RCx) will help keep your building operating efficiently, which generally focuses on Heating-Ventilation-Air Conditioning (HVAC) and lighting improvements.



“ We’re able to demonstrate the energy savings and the long term value of this, and the incentives from SCE make it irresistible. The franchisees see it as winning all around — greener business, more savings, and better product. ”

— Rick Winfree, Senior Director of Engineering, Taco Bell Corp

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.

MORE INFORMATION

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

Programs are funded by California utility ratepayers and administered by SCE under the auspices of the California Public Utilities Commission. Incentives and savings will vary by customer, and SCE does not make any representation herein concerning actual or potential savings amounts. Funds are limited and are available on a first-come, first-served basis until program(s) are discontinued, or until funds are depleted. Terms and conditions may apply.