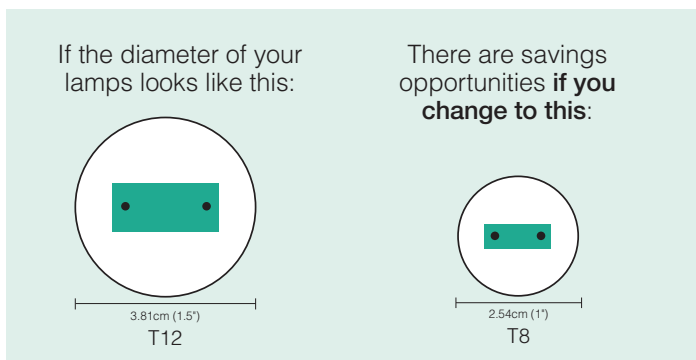


Is Your Restaurant Energy Fit?

There are many opportunities for restaurants to save money on their electric bills. Has your restaurant taken these steps to save money?

Lighting

- Have you replaced incandescent lights with compact fluorescents?
- Have you evaluated your other lighting systems?



For more information on upgrading fluorescent lamps and ballasts, [click here](#).

- Are you using LED exit signs?
- Do you use LED in your facility signage?
- Do you use timers and occupancy sensors in seldom-used areas, such as storage rooms and restrooms, where unneeded lights tend to be left on?

HVAC

- Have you upgraded your air conditioning unit to a high efficiency unit?
- Do you have your central HVAC unit serviced on a routine basis in order to keep it working efficiently?

Appliances

- Have you installed variable speed controls on your exhaust hoods so they run only when needed?

- Have you created a start-up and shut-down schedule for appliances so that fans, lights and other equipment do not run when not needed?
- Have you checked to make sure your hot water temperature is set at the minimum level required?
- Do you use VendingMisers® or CoolerMisers™ on your vending machines and coolers?

Refrigeration

- Do you keep to a schedule of regular maintenance on your coolers and refrigerators?
- Have you checked temperature settings in your coolers and freezers to make sure they match the requirements of the product being cooled?
- Do you use “on demand” defrost control settings rather than timed defrost?

When it's time to upgrade your facility's equipment, take into account what it will cost to run that equipment as well as what it will cost to purchase it. The Efficiency Maine Business Program offers cash incentives on qualified electric equipment as well as information to help you improve your profit margin by saving electric energy. To get started today call Efficiency Maine at 866-376-2463.