

PNM Business Energy Efficiency Programs



Restaurants



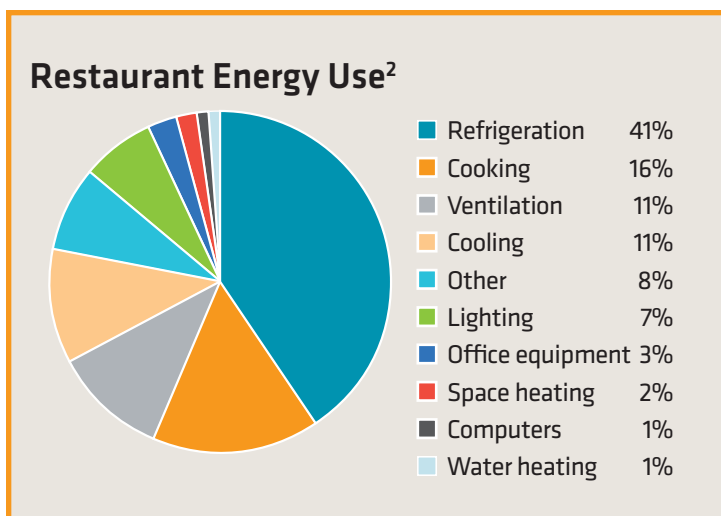
Energy profile

Restaurant operations are extremely energy-intensive, with the bulk of demand coming from the kitchen – in both cooking and refrigeration.²

According to ENERGY STAR®, a typical restaurant spends nearly \$4 a square foot annually on energy – or about 2.5 times more per square foot than other commercial buildings.

On average, a restaurant spends about 41% of its electric dollars on refrigeration, 22% on cooling and ventilation, 16% on cooking and 7% on lighting.

PNM Business Energy Efficiency Programs offer rebates on equipment upgrades for lighting, refrigeration, HVAC and ENERGY STAR® qualified commercial food service (CFS) equipment.



Time to upgrade

Eighty percent of the \$10 billion annual energy bill for the commercial food service industry is expended by inefficient equipment used for cooking, holding and storage.¹

Restaurant owners and operators can reduce their energy use in several ways, from simple operational changes to a comprehensive energy management system.



Talk to us.



PNM Business Energy Efficiency Programs

offer rebates that lower the cost of upgrading to new energy efficient equipment for lighting and refrigeration. The rebate can reduce project costs and shorten your project payback period.

Depending on the scope of the project, hours of operation, and size of restaurant, you could see significant savings.

Why improve energy efficiency?

- 1 Cuts operating costs and improves profitability.
- 2 Reduces maintenance demands.
- 3 Improves worker productivity, occupant health and safety.
- 4 Distinguishes your business as being eco-friendly or "green."
- 5 Allows energy savings to finance business growth.

PNM provides incentives for energy efficiency improvements.

Let us show you how.

For information on all PNM Business Energy Efficiency Programs, visit PNM.com/bizrebates

877-607-0741

¹ ENERGY STAR® Guide for Restaurants: Putting Energy into Profits, US EPA, ENERGY STAR®, www.energystar.gov/restaurants

² Usages are based on industry averages reported by U.S. Energy Information Administration.

³ Savings above conventional equipment; actual results may vary; data from U.S. Energy Information Administration;

⁴ All LED equipment must be DLC® or ENERGY STAR® qualified to be eligible for incentives.

U.S. Department of Energy; Energy.gov, ENERGY STAR®, ASHRAE; Green Energy, LTD; Industry studies

Rebates for refrigeration equipment upgrades³

- ENERGY STAR® qualified or Consortium for Energy Efficiency (CEE) Tier 2.6 qualified ice machines
- Strip curtains for walk-in coolers/freezers
- Electronically Commutated Motor (ECM) for reach-in refrigerated display cases
- Electronically Commutated Motor (ECM) for walk-in boxes
- Anti-sweat heater controls for refrigerated glass display doors
- ENERGY STAR® steam cooker
- High efficiency combination oven
- ENERGY STAR® hot food holding cabinet
- Snack and beverage vending machine controller
- ENERGY STAR® commercial deep fryer

Lighting upgrades⁴

Lighting and cooling in restaurants have the largest impact on comfort.

Replacing lighting is relatively easy. Energy efficient lighting also produces less heat which further reduces the amount of energy used for air conditioning.

- Switch to LEDs in accent lighting, chandeliers, decorative, and back-of-the house fixtures
- Replace HID fixtures with LEDs in high bay and outdoor applications

Energy savings

There are a variety of ways you can reduce your energy usage and operating costs. PNM offers incentives for many of them.

Energy Savings	Savings ³
ENERGY STAR® refrigerators & freezers	up to 35%
ENERGY STAR® holding cabinets	65%
ECM fan drives for walk-in boxes	30%-70%
LED recessed lights and lamps	up to 75%



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