

# PNM Business Energy Efficiency Programs



## Hospitality and Lodging



La Fonda on the Plaza, Santa Fe

### Increase Guest Comfort with Energy Efficiency

Energy is generally the second largest expenditure for most lodging establishments. Increasing energy efficiency will reduce operating costs and maintenance demands without affecting comfort for guests. In fact, when you install the latest technology, your guests' experience may be enhanced.

### Energy Efficient Upgrade Opportunities

#### General Area

- Interior Lighting
- Exterior Lighting
- Vending Machine Controls
- Ice Machines

#### Heating Venting & Air Conditioning

- High Efficiency Rooftop Equipment
- Building Management Systems

#### Exterior

- Lighting
- Pool Pump Controls

#### Kitchens

- Kitchen Equipment
- Refrigeration / Controls

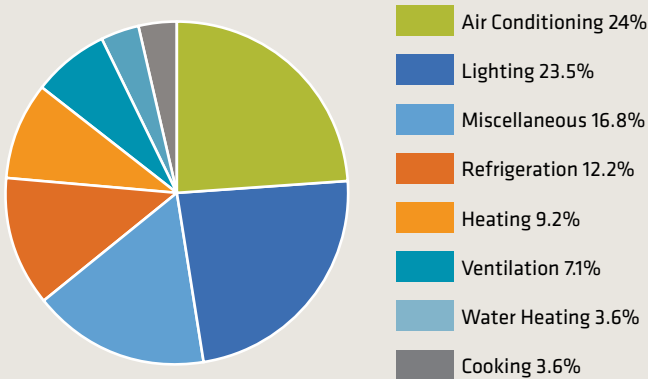
#### Guest Rooms

- Lighting / Controls
- Guest Room Energy Management (GREM) Systems
- Packaged Terminal Air Conditioner (PTAC) Units

### Employees Can Reduce Energy Use

Your team can start saving today by becoming more aware of ways to reduce your facility's electricity bill. The maintenance staff can take steps to reduce heat loss in hot tubs and pools and can turn off lights and unplug equipment that is not in use. The office and housekeeping staff can be encouraged to turn off the lights, unplug equipment that is not being used, and adjust thermostat levels.

### Typical Lodging Electricity Use<sup>1</sup>



### Incentives to Save

To learn more about specific rebates offered through the PNM Business Energy Efficiency program, visit [PNMenergyefficiency.com](http://PNMenergyefficiency.com) and review the rebate applications. A link to the list of Program Trade Allies who are eager to help you with your project is also available for review and download on the website.

<sup>1</sup> ENERGY STAR® Guide for Restaurants: Putting Energy into Profits, US EPA, ENERGY STAR®, [www.energystar.gov/buildings/resources\\_audience/small\\_biz/lodging](http://www.energystar.gov/buildings/resources_audience/small_biz/lodging)



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offer rebates that lower the cost of upgrading to new energy efficient equipment. 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 facility, you could see significant savings.

### Why Improve Energy Efficiency?

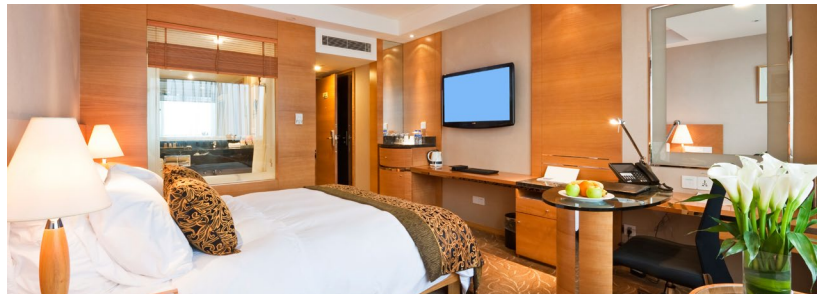
- 1 Cuts operating costs and improves profitability.
- 2 Reduces maintenance demands.
- 3 Improves worker productivity, occupant health and safety.
- 4 Distinguishes your business as being eco-friendly or “green.”
- 5 Allows energy savings to finance business growth.

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](http://PNM.com/bizrebates).

877-607-0741



### Lighting, Sensors and Savings

Improving your lighting efficiency is relatively simple and can reduce your cooling load by up to 30%. Replacing incandescent lamps with LEDs will save on both electricity and maintenance costs each year.

Other savings opportunities may be found by installing occupancy sensors with integrated nightlights in guest bathrooms and replacing exit signs and open signs with LED technology.

### Savings in the Kitchen

- Replace old appliances with ENERGY STAR®-qualified commercial solid door refrigerators and freezers, which can save up to 45% of electricity use with a 1.3 year payback compared to other models.
- ENERGY STAR-qualified fryers, steam cookers, and hot food holding cabinets can save 25-60% in electricity over other models.
- If you have walk-in refrigerators, switch incandescent lamps to fluorescents or LEDs. Add strip-curtains to reduce air infiltration by up to 75%.
- Add variable controls to your kitchen exhaust system to reduce system operating costs by 30-50%.
- Install high-efficiency electronically commutated motors in refrigerated cases and walk-in coolers to improve motor efficiency by up to 70%.
- Add vending energy-misers to beverage and snack vending machines to cut electricity substantially.
- Purchase high-efficiency ice-makers.

### Heating and Cooling Maintenance

Save energy, reduce operating costs and improve guest comfort with well-maintained heating and cooling systems. Performing quality maintenance on a specific schedule is vital to operations. Don't wait until it breaks since repairs are generally more costly– and inconvenient for guests–in emergency situations.

### Building Controls

Centralized energy management systems can provide better comfort and savings for larger facilities.

