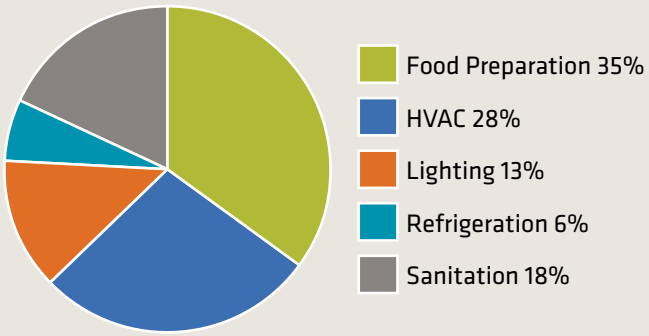
PNM Business Energy Efficiency Programs

Restaurants

Typical Restaurant Electricity Use[1]



Incentives to Save

To learn more about specific rebates offered through the PNM Business Energy Efficiency program, visit 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.

[1] Usages are based on industry averages reported by U.S. Energy Information Administration.

Energy Profile

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

According to ENERGY STAR®, a typical restaurant uses about five to seven times more energy per square foot than other commercial buildings.

On average, a restaurant spends about 35% on food preparation, 28% on HAVC, 18% on sanitation, 13% on lighting, and just 6% on refrigeration.

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

Restaurants can experience 10-70% improvement by upgrading to ENERGY STAR equipment for commercial refrigeration, cooking, dish washing, and food holding.

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

Lighting Upgrades

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

PNM Business Energy Efficiency Programs

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.

Rebates for Refrigeration Equipment Upgrades[2]

- 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 and commercial deep fryer
- High efficiency combination oven
- ENERGY STAR® hot food holding cabinet
- Snack and beverage vending machine controller

Energy Savings

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

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

[2] 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

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

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