ENERGY EFFICIENCY PROGRAM FOR BUSINESS



Energy Profile: Restaurants

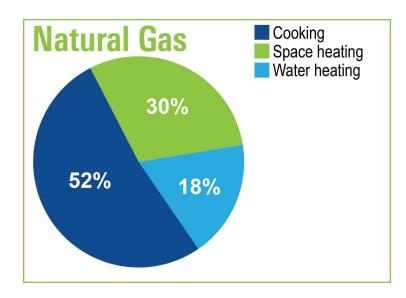
Restaurant operations are extremely energy-intensive, with the bulk of demand coming from the kitchen - in both cooking and refrigeration.

According to ENERGY STAR®, a typical restaurant spends \$3.99 per square foot annually on energy.

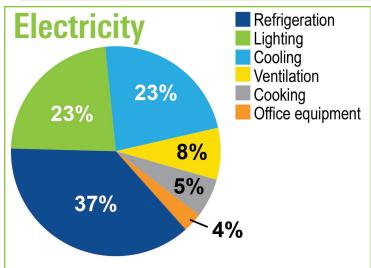
The good news is that restaurants can reduce these costs by installing simple energy efficiency measures — especially in their kitchens.

There are a variety of ways you can reduce your energy usage and expense — and DTE Energy offers incentives for many of them.

Below is a look at typical restaurant energy usage.*







Common Energy-Saving Improvements

These lists represent some of the more popular energy-saving measures installed by restaurant owners:

Natural Gas Measures	Savings*
ENERGY STAR® steam cookers	up to 50%
ENERGY STAR® convection ovens	30%-40%
ENERGY STAR® combination ovens	30%-40%
High-efficiency hot water heater	30%

Electric Measures	Savings*
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%

Contact Us

We are available to help you understand the incentive requirements and available resources for projects under the Energy Efficiency Program for Business. Contact us to check your eligibility and learn how to make DTE Energy's Program work for you.

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^{*}Usages are based on industry averages reported by U.S. Energy Information Administration.

[†]Savings above conventional equipment; actual results may vary; data from U.S. Energy Information Administration; U.S. Department of Energy; Energy, gov, ENERGY STAR®; ASHRAE; Green Energy, LTD; Industry studies