

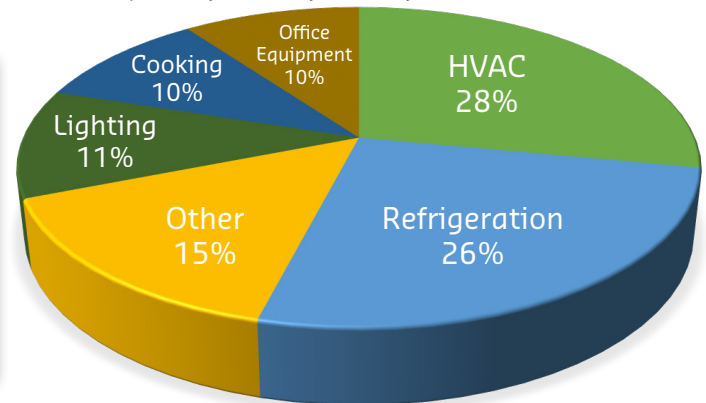
Restaurants use more energy per square foot than any other commercial building, with nearly 80% going to cooking, water heating, refrigeration, heating and cooling. Hotels and motels use most of their electricity on lighting, heating and cooling. For the hospitality industry, improving energy performance can significantly reduce costs and increase customer and guest comfort.

Source: US Energy Efficiency Administration

### Low-cost / No-cost Fixes:

- Turn off lights when not in use
- Perform regular maintenance on HVAC equipment
- Develop a maintenance program to help identify and address equipment issues before they become potential energy-wasters
- Utilize windows, skylights and natural daylight where applicable to help reduce lighting costs

Hospitality Facility Energy End Use Profile\*



\*Source: US Energy Information Administration

**Are you ready to take the next steps towards energy conservation?** Consider upgrading older, less efficient equipment and installing controls on lighting and building equipment. Many of these upgrades are eligible for incentives that can reduce capital costs and shorten the payback period, such as:



### Upgrade to Energy-Efficient Lighting

- Replace all interior and exterior bulbs with the low-energy equivalent — LED bulbs can save up to 80 percent on the cost of lighting
- Replace electric advertising signs and emergency exit signs with LED equivalents
- Increase perceived light levels and cut energy usage by upgrading outdoor parking areas with LED exterior fixtures



### Install Lighting Controls

Whether occupancy sensors or the addition of skylights and daylighting controls are a better option, controls to adjust lighting levels as needed can produce large energy savings.



### Optimize HVAC System

- Replace older, less efficient HVAC units with high-efficiency units
- Install HVAC controls, such as programmable thermostats, digital economizers, demand controlled ventilation, and enhanced ventilation controls



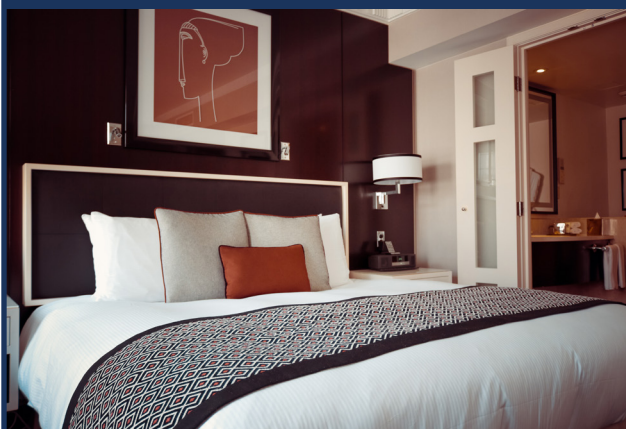
### Upgrade to Energy-Efficient Kitchen Equipment

Maintain high standards of service while reducing energy costs by replacing commercial kitchen equipment with ENERGY STAR® equipment.

**Start Here:** Apply online at [EnergySavePA-Business.com](http://EnergySavePA-Business.com), email [EnergySavePA@Sodexo.com](mailto:EnergySavePA@Sodexo.com), or call 844-243-4946.

## Project Examples:

### Hotel



#### Project Description:

Room Occupancy Sensors & Thermostat Controls

#### Equipment Cost:

\$21,273

#### Incentive:

\$4,772

#### Annual Savings:

95,446 kWh

#### Payback with Incentive:

Less than 2 Years\*

\*Payback calculated using \$.10/kWh electricity cost

### Convenience Store



#### Project Description:

Retrofit Existing Coolers with ECM Motors

#### Equipment Cost:

\$8,800

#### Incentive:

\$1,018

#### Annual Savings:

20,378 kWh

#### Payback with Incentive:

3.7 Years\*

\*Payback calculated using \$.10/kWh electricity cost

### Restaurant



#### Project Description:

Interior Lighting Replacement

#### Equipment Cost:

\$5,900

#### Incentive:

\$2,724

#### Annual Savings:

54,564 kWh

#### Payback with Incentive:

7 Months\*

\*Payback calculated using \$.10/kWh electricity cost