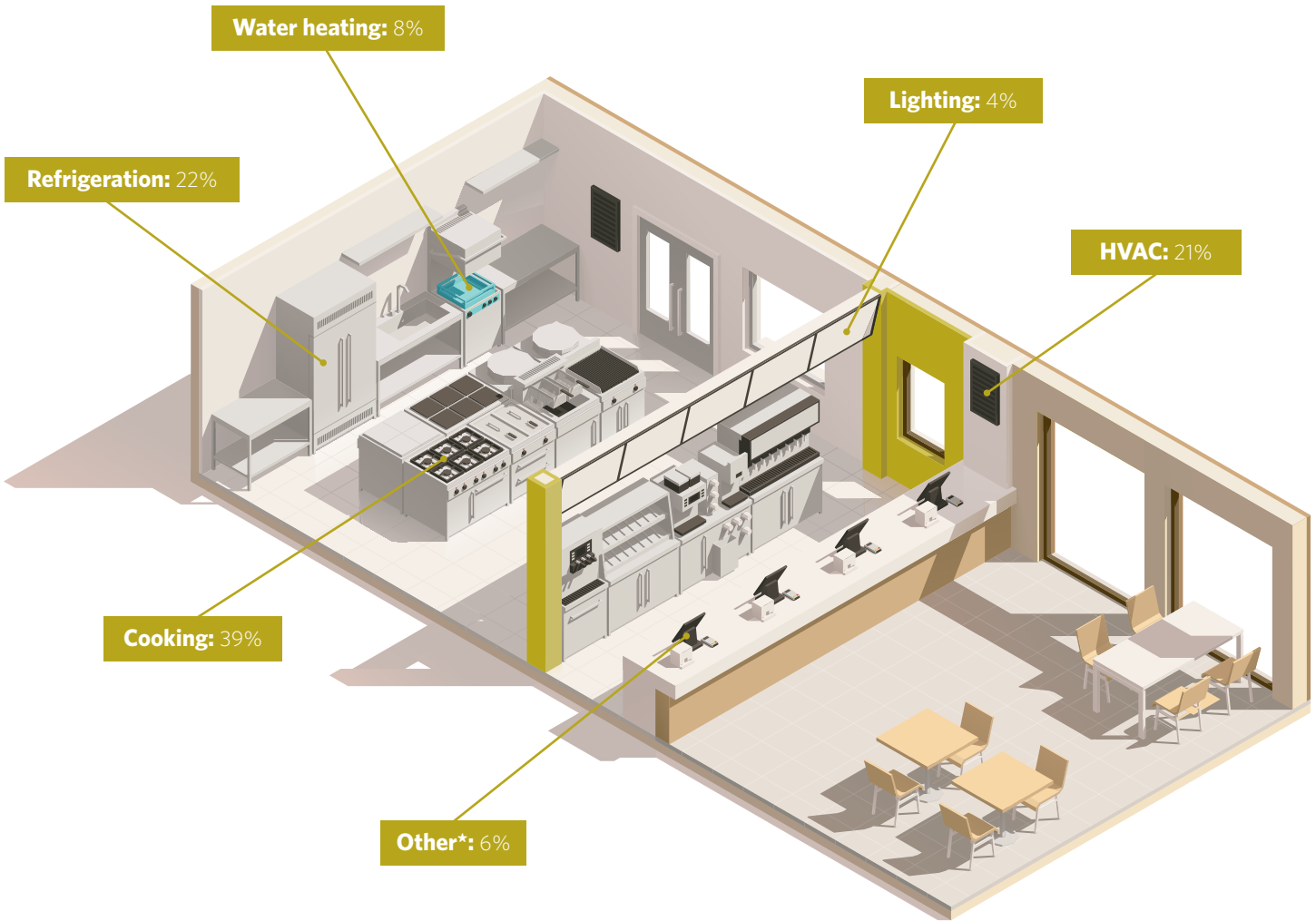


RESTAURANT ENERGY USE

Cooking up delicious food and providing a comfortable space for your customers can use a significant amount of energy. Knowing where your restaurant uses the most energy can help you identify opportunities to save.



*Includes energy use from office equipment, computing and all other end-use consumption categories. Some restrictions may apply.
 Source: U.S. Energy Information Administration, Office of Energy Consumption and Efficiency Statistics, Commercial Buildings Energy Consumption Survey

CLICK HERE FOR INCENTIVES



Commercial dishwasher
\$900 each



Gas-fired automatic conveyor broiler
\$2000 - \$3000 each



Infrared radiant heaters
\$1.25-\$2.25 per kBtu/h input

Want to learn more about these top ways to save? Visit energytrust.org/for-business or call **1.888.777.4479** for more resources and information on how you can save energy.

Serving customers of Portland General Electric, Pacific Power, NW Natural, Cascade Natural Gas and Avista.

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