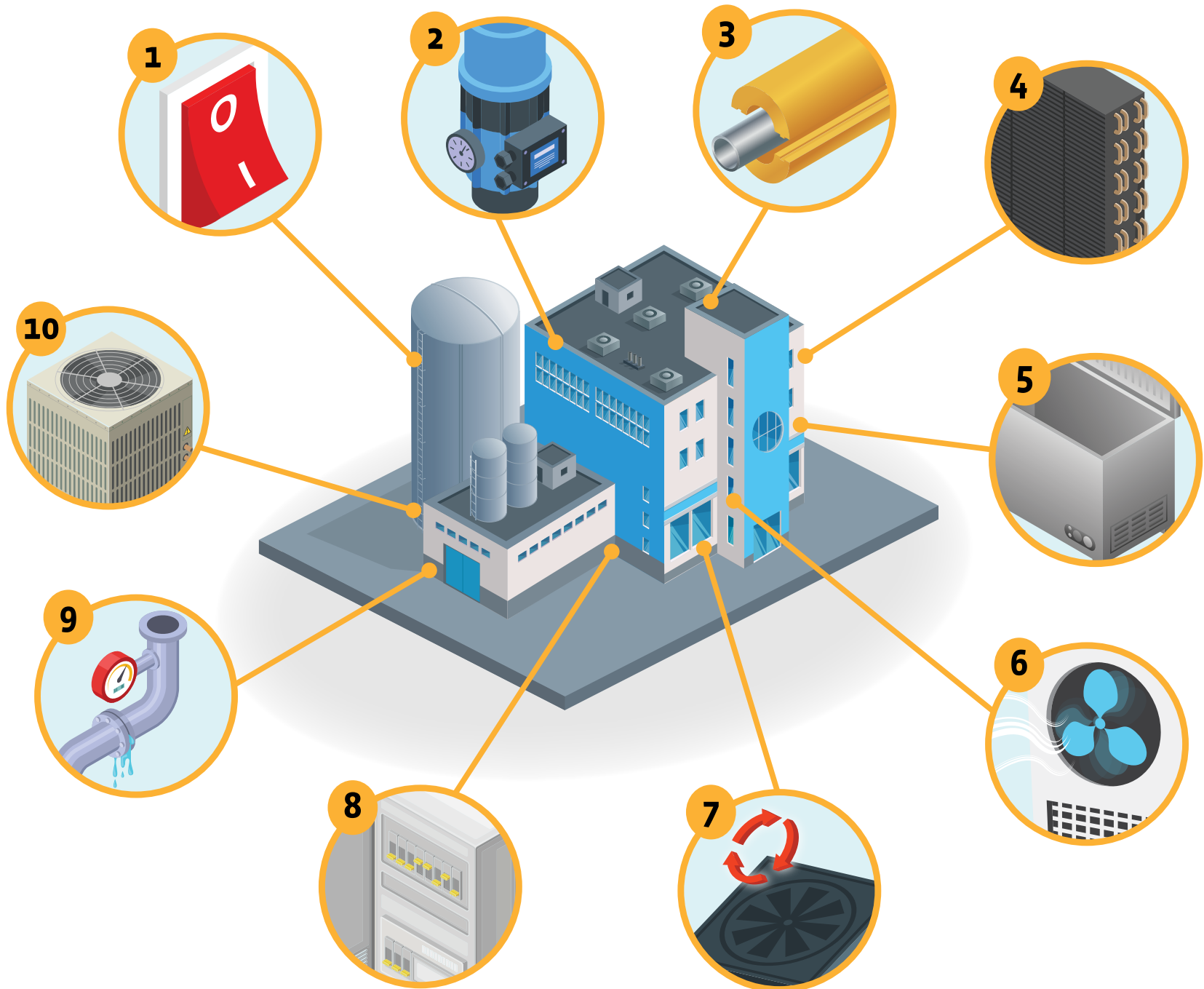


FOOD PROCESSING

ENERGY-SAVING TIPS

There are many no- and low-cost steps you can take to reduce your energy consumption and control costs. Some upgrades are eligible for cash incentives from Energy Trust of Oregon.



1 Turn equipment off when not needed

2 Optimize pressure and flow reduction

Minimize to the lowest effective pressure and flow. Applicable for compressed air, pumped liquid and blower systems.

3 Improve insulation

Preserve heat within hot water, steam lines, process equipment, building shells, etc.

4 Clean HVAC, refrigeration condenser and evaporator coils

Improve heat transfer by reducing contaminants such as dirt, scale and cottonwood fiber.

5 Optimize refrigeration suction and condensing pressure

6 Adjust evaporator defrost frequency

Balance refrigeration and defrost cycles, minimize the formation of ice and improve heat transfer.

7 Modulate evaporator and condenser fans

Adjust speed or cycle on and off when the temperature setpoint is met.

8 Automate lighting controls

Schedule lighting during operating hours, and if possible, install motion and occupancy sensors.

9 Fix leaks and minimize open blows

Leaks and open blows can occur within: air compressors, refrigerated spaces, and building shells.

10 Optimize HVAC settings

Raise cooling setpoints and lower heating setpoints in the building during operating hours and optimize economization, balance incoming and outgoing airflow.

Learn more about cash incentives for food processing improvements, visit energytrust.org/industry