

# RESTAURANT INCENTIVE WORKBOOK

## ADD SAVINGS TO YOUR PLATE

### Cut energy bills with cost-effective energy solutions

Energy Trust of Oregon understands that the nonstop pace of the restaurant business doesn't leave a lot of time for thinking about energy costs. But it could be time well spent when you consider that restaurants use approximately two-and-a-half times more energy per square foot than other commercial buildings, paying an average of \$4 per square foot annually. More than 60 percent of the energy is used by equipment for food preparation, heating and cooling. Lighting, refrigeration and cleaning equipment eat up even more energy.

Energy Trust knows that reducing energy use by installing energy-efficient equipment is one of the best ways to lower overhead costs and boost profit margins. With energy costs climbing at a rate of up to six to eight percent a year, investing in energy efficiency is a smart way to protect your business.

Energy Trust's Market Solutions package for restaurants can help you capture these benefits and earn cash incentives for energy-efficient equipment and building practices. Whether you're building a new space or kicking off a major renovation, this option provides a simple way to identify the best energy solutions for your restaurant.

Energy Trust outreach managers can offer input and feedback as you make energy-related decisions and assist you in completing this workbook. If you have questions or need help getting started, contact the outreach manager listed here.

**Name**

**Email**

**Phone Number**



# HOW TO USE THIS WORKBOOK

## What is the restaurant incentive package?

The restaurant incentive package is a step-by-step, flexible process for selecting and purchasing energy-efficient equipment for your restaurant. The table below presents the incentive structure. Depending on your efficiency goals and the number of equipment options installed, your restaurant may qualify for a bonus incentive in addition to standard incentives. The more energy-efficient equipment or design options you select, the higher the bonus.

	REQUIREMENT	INCENTIVES
<b>GOOD</b>	Install <b>three</b> unique energy-efficient equipment options	Standard Incentive + 10% Bonus
<b>BETTER</b>	Install <b>four</b> unique energy-efficient equipment options	Standard Incentive + 15% Bonus
<b>BEST</b>	Install <b>five or more</b> unique energy-efficient equipment options	Standard Incentive + 20% Bonus

Use this workbook throughout the course of your project to set efficiency targets, select equipment, estimate incentives and facilitate communications and decision making. Your Energy Trust outreach manager will work with you to maximize the energy efficiency of your building and make the most of our incentives.

- STEP 1** Meet with your Energy Trust outreach manager to discuss efficiency targets and options.
- STEP 2** Review the eligible equipment listed in this workbook.
- STEP 3** Select equipment and provide required documentation.

**Project Name**

**Square Footage**

The following sections present the options for cooking equipment, appliances, lighting and rooftop unit (RTU) controls eligible for standard and bonus incentives. Please indicate the equipment you plan to install by completing the following tables.

## ENERGY-EFFICIENT COOKING EQUIPMENT

Most commercial kitchen appliances are energy-intensive. Selecting and installing energy-efficient cooking equipment that meets the requirements outlined below can help your kitchen save energy and reduce utility bills. You may receive credit for each different type of equipment you install. For example, two ENERGY STAR® fryers and one convection oven would count as two energy-efficient options toward the overall bonus (see Page 2 for further details).

Equipment Type	Requirements	No. of Units	Standard Incentive	Good Incentive	Better Incentive	Best Incentive	Required Documentation
Electric convection oven (full size)	ENERGY STAR		\$315	\$346.50	\$362.25	\$378	• Invoices
Gas convection oven (full size)	ENERGY STAR		\$315	\$346.50	\$362.25	\$378	
Electric hot food holding cabinet (any size)	ENERGY STAR		\$350	\$385	\$402.50	\$420	
Electric griddle	ENERGY STAR		\$400	\$440	\$460	\$480	
Electric fryer	ENERGY STAR Vat must be a minimum of 12 inches wide		\$225/vat	\$247.50/vat	\$258.75/vat	\$270/vat	
Gas fryer	ENERGY STAR Vat must be a minimum of 12 inches wide		\$1,000/vat	\$1,100/vat	\$1,150/vat	\$1,200/vat	
Electric steam cooker	ENERGY STAR		\$2,500	\$2,750	\$2,875	\$3,000	
Gas steam cooker	ENERGY STAR		\$1,850	\$2,035	\$2,127.50	\$2,220	
Electric combination oven	ENERGY STAR		\$1,000	\$1,100	\$1,150	\$1,200	
Gas combination oven	ENERGY STAR		\$750	\$825	\$862.50	\$900	
Gas rack oven single rack	ENERGY STAR Must be capable of accommodating one removable single rack of standard sheet pans measuring 18 x 26 x 1 inch		\$2,500	\$2,750	\$2,875	\$3,000	
Gas rack oven double rack	ENERGY STAR Must be capable of accommodating two removable single racks of standard sheet pans measuring 18 x 26 x 1 inch		\$5,000	\$5,500	\$5,750	\$6,000	

## ENERGY STAR COMMERCIAL DISHWASHERS

Commercial dishwashers that have earned an ENERGY STAR rating are up to 40 percent more energy and water efficient than standard models. By selecting and installing one of the ENERGY STAR-certified commercial dishwashers listed below, you can help your business reduce consumption and keep costs down.

Equipment Type	Requirements	No. of Units	Standard Incentive	Good Incentive	Better Incentive	Best Incentive	Required Documentation
Commercial dishwasher, undercounter, (high temp, electric DHW only)	ENERGY STAR		\$600	\$660	\$690	\$720	<ul style="list-style-type: none"> <li>• Invoice(s)</li> <li>• Cutsheets</li> </ul>
Commercial dishwasher, undercounter (low temp)			\$195	\$214.50	\$224.25	\$234	
Commercial dishwasher, single tank door/upright (low temp)			\$550	\$605	\$632.50	\$660	
Commercial dishwasher, single tank door/upright (high temp)			\$825	\$907.50	\$948.75	\$990	
Commercial dishwasher, single tank conveyor (low temp)			\$900	\$990	\$1,035	\$1,080	
Commercial dishwasher, single tank conveyor (high temp)			\$900	\$990	\$1,035	\$1,080	
Commercial dishwasher, multi tank conveyor (low temp)			\$800	\$880	\$920	\$960	
Commercial dishwasher, multi tank conveyor (high temp)			\$800	\$880	\$920	\$960	
Commercial dishwasher, pot pan and utensil (high temp)			\$350	\$385	\$402.50	\$420	
Please indicate water heating fuel (select one):							
<input type="checkbox"/> Electric <input type="checkbox"/> Gas							

## ROOFTOP UNIT (RTU) CONTROLS

HVAC equipment typically accounts for a large percentage of a commercial building's annual energy use. Installing rooftop units with integrated controls can help cut energy costs and save money.

ROOFTOP UNIT CONTROLS							
Equipment Type	Requirements	Cooling Capacity (tons)	Standard Incentive	Good Incentive	Better Incentive	Best Incentive	Required Documentation
Economizer*	Manufacturer installed economizer on new packaged rooftop unit  RTU cooling capacity <54,000 Btu/h		\$30/ton of cooling capacity	\$33/ton of cooling capacity	\$34.50/ton of cooling capacity	\$36/ton of cooling capacity	<ul style="list-style-type: none"> <li>Invoices</li> <li>Cutsheets</li> <li>Mechanical schedule and mechanical plans</li> </ul>
Demand Controlled Ventilation (DCV)**	Manufacturer-installed DCV on new packaged RTU with economizer		\$29/ton of cooling capacity	\$31.90/ton of cooling capacity	\$33.35/ton of cooling capacity	\$34.80/ton of cooling capacity	
Supply Fan VFD*	Manufacturer-installed supply fan VFD on new packaged RTU with economizer and DCV  RTU cooling capacity <110,000 Btu/h  Supply fan power <10 hp		\$100/ton of cooling capacity	\$110/ton of cooling capacity	\$115/ton of cooling capacity	\$120/ton of cooling capacity	
<b>Heat type (check one):</b>							
<input type="checkbox"/> Electric heat pump <input type="checkbox"/> Gas							

\* Economizer and VFD incentives only available to sites receiving electricity from Portland General Electric or Pacific Power.

\*\* RTU must not serve a space required by code to have DCV. Contact program for eligible space types. DCV incentives for heat pump heat only available at sites receiving electricity from Portland General Electric or Pacific Power. DCV incentives for gas heat only available at sites receiving gas from NW Natural, Cascade Natural Gas or Avista.

# EFFICIENT INTERIOR LIGHTING

Lighting uses a lot of energy. It is possible to cut this energy cost by installing efficient lighting equipment and controls. As an added benefit, cutting the amount of electricity your restaurant uses on lighting can also reduce heat gain. This means you can use less air conditioning while maintaining a comfortable space for employees and guests.

INTERIOR LIGHTING POWER METHOD (2014 OEESC TABLE 505.5.2(A)) FROM COMCHECK				
Allowable Watts	Proposed Watts	% Better Than Code (Must Be >= 10%)	Expected Incentives	Required Documentation
				<ul style="list-style-type: none"> <li>• Invoice(s)</li> <li>• ComCheck documentation</li> <li>• Lighting plans and lighting schedule or location</li> <li>• LED space lighting</li> </ul>

ADDITIONAL INCENTIVES				
If installing exterior lighting or controls beyond what is required by code, please use the New Buildings lighting calculator, available on our <a href="#">website</a> .				
Check to Select	Measure Description	Expected Incentives	Required Documentation	
<input type="checkbox"/>	Exterior lighting		<ul style="list-style-type: none"> <li>• Invoice(s)</li> <li>• ComCheck documentation</li> <li>• Lighting plans and lighting schedule or location</li> <li>• LED space lighting</li> </ul>	
<input type="checkbox"/>	Lighting controls		<ul style="list-style-type: none"> <li>• Invoice(s)</li> <li>• Lighting plans and lighting schedule or location</li> </ul>	

**Please note:** Energy Trust will conduct cost-effectiveness tests on lighting projects claiming a reduction in lighting power density, LPD, greater than 60 percent beyond what is required by code. As part of this process, we ask these projects to provide information on incremental costs. In addition, all projects that install LED products must submit additional documentation. Your outreach manager will facilitate this process and provide information and updates as necessary.

## SPECIAL MEASURES (FORM 520SM)

Special measures refer to design features that are not defined in this workbook but may qualify for incentives. Energy Trust will assess these on a case-by-case basis. Potential special measures for restaurants include:

- Kitchen exhaust hood with heat recovery
- Demand-control kitchen ventilation

Check to Select	Measure Description	Estimated Incentive	Required Documentation
<input type="checkbox"/>			<ul style="list-style-type: none"> <li>• Invoice(s)</li> <li>• Pertinent schedules/contract drawings</li> <li>• Completed <a href="#">Form 520SM</a></li> <li>• Calculation</li> <li>• Incremental cost</li> </ul>
<input type="checkbox"/>			
<input type="checkbox"/>			

## ADDITIONAL STANDARD EQUIPMENT (FORM 520S)

Potential additional standard equipment includes:

- Condensing tank water heater
- Condensing tankless water heater

Equipment Type (from 520S)	Requirements	No. of Units	Standard Incentive (from 520S)	Good Incentive	Better Incentive	Best Incentive	Required Documentation
	See Form 520S for individual measure requirements.						<ul style="list-style-type: none"> <li>• Invoice(s)</li> <li>• Cutsheets</li> </ul>

**Please note:** Some Standard Equipment may not be eligible for bonus incentive.

# INCENTIVE SUMMARY

## Total Estimated Equipment Options

## Estimated Bonus Incentive Tier and Percentage

No. of Equipment Options	Category	Measure	Quantity	Estimated Incentive
	Cooking equipment	Convection oven		
		Hot food holding cabinet		
		Fryer		
		Griddle		
		Steam cooker		
		Combination oven		
	Commercial dishwashers	Dishwasher - undercounter		
		Dishwasher - single tank door/upright		
		Dishwasher - conveyor		
		Dishwasher - pot pan and utensil		
	Rooftop unit (RTU) controls	Economizer		
		Demand Controlled Ventilation		
		Supply Fan VFD		
	Lighting	Interior lighting power method		
		Exterior		
		Lighting controls		
	Special measure	Special measure		
	Additional Standard Equipment			
		Bonus	N/A	
		Total		