# 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**

Energy Trust of Oregon

# 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 |
|---|---|---|
| **GOOD** | Install **three** unique energy-efficient equipment options | Standard Incentive + 10% Bonus |
| **BETTER** | Install **four** unique energy-efficient equipment options | Standard Incentive + 15% Bonus |
| **BEST** | Install **five or more** 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<br>Vat must be a minimum of 12 inches wide | | $225/vat | $247.50/vat | $258.75/vat | $270/vat | |
| Gas fryer | ENERGY STAR<br>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<br>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<br>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 | • Invoice(s)<br>• Cutsheets |
| 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):**

☐ Electric ☐ 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<br><br>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 | • Invoices<br>• Cutsheets<br>• Mechanical schedule and mechanical plans |
| 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<br><br>RTU cooling capacity <110,000 Btu/h<br><br>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 | |

**Heat type (check one):**

☐ Electric heat pump ☐ 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 |
|---|---|---|---|---|
| | | | | • Invoice(s)<br>• ComCheck documentation<br>• Lighting plans and lighting schedule or location<br>• LED space lighting |

**ADDITIONAL INCENTIVES**

If installing exterior lighting or controls beyond what is required by code, please use the New Buildings lighting calculator, available on our website.

| Check to Select | Measure Description | Expected Incentives | Required Documentation |
|---|---|---|---|
| ☐ | Exterior lighting | | • Invoice(s)<br>• ComCheck documentation<br>• Lighting plans and lighting schedule or location<br>• LED space lighting |
| ☐ | Lighting controls | | • Invoice(s)<br>• Lighting plans and lighting schedule or location |

**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 |
|---|---|---|---|
| ☐ | | | • Invoice(s)<br>• Pertinent schedules/contract drawings<br>• Completed Form 520SM<br>• Calculation<br>• Incremental cost |
| ☐ | | | |
| ☐ | | | |

# 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. | | | | | | • Invoice(s)<br>• Cutsheets |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |

**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 | | |
| | | Rack 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 | | |



Energy Trust of Oregon is an independent nonprofit organization dedicated to helping utility customers benefit from saving energy and tapping renewable power. Our services, cash incentives and energy solutions have helped participating customers of Portland General Electric, Pacific Power, NW Natural, Cascade Natural Gas and Avista save on energy costs. Our work helps keep energy costs as low as possible, creates jobs and builds a sustainable energy future. **Printed on recycled paper that contains post-consumer waste. 1/19**