



## SAVE ON COMMERCIAL KITCHEN EQUIPMENT WITH POWERSHIFT BY NV ENERGY

Cooking appliances account for about 12% of the electricity bill in a typical restaurant. Even if food preparation is a relatively small part of the activity at your facility, energy-efficient appliances can reduce energy costs. PowerShift by NV Energy can help you save money and energy.

Electric cooking has several advantages for commercial users in addition to energy efficiency including:

- Eases cleaning, resulting in lower labor costs
- Uses less heat, resulting in lower air-conditioning unit temperatures
- Enhances employee comfort and satisfaction, potentially leading to less turnover
- Improves heat controls with superior low heat control

- Offers the safety of electricity as an energy source
- Provides faster cooking with microwave, convection and flashbake ovens, and induction cook tops



### Commercial Ice Machines

ENERGY STAR® rated commercial ice machines are generally 15% more energy efficient and 10% more water efficient than standard models. Each ENERGY STAR-qualified commercial ice machine can save businesses about 1,200 kWh annually, or an average of \$110/year on utility bills. In addition, commercial ice machines consume water during operation; by purchasing products that meet the ENERGY STAR criteria, consumers can expect to save an additional \$10/year and 2,500 gallons/year due to reduced water usage.<sup>1</sup>

<sup>1</sup> [www.energystar.gov/index.cfm?c=comm\\_ice\\_machines.pr\\_comm\\_ice\\_machines](http://www.energystar.gov/index.cfm?c=comm_ice_machines.pr_comm_ice_machines)

***Because you can never save too much.***



## Commercial Fryers

ENERGY STAR-rated fryers are up to 30% more energy efficient than standard models. In addition, they must meet a minimum cooking efficiency of 80% (electric) under heavy-load conditions while also meeting a maximum idle energy rate of 1,000 watts (electric). These models also offer shorter cook times and higher production rates through advanced heat exchanger designs. Frypot insulation reduces standby losses resulting in a lower idle energy rate. Each ENERGY STAR-qualified electric fryer can save 1,100 kWh annually, or an average of \$120/year on utility bills.<sup>2</sup>

Opportunities for improving the energy efficiency of fryers include:

- Preheat fryers no longer than the manufacturer's recommendation, usually 7 to 15 minutes. Allowing the fryer to preheat longer than needed increases energy costs. A high preheat setting will not heat the fryer any faster but may overheat the fryer and lead to wasted energy.
- Filter sediment from the fryer periodically. When sediment accumulates, the energy efficiency of the fryer is reduced.
- Clean the heating element frequently. Accumulated debris on the element makes it more difficult to heat the fryer and drives up energy costs.
- Use a reliable thermometer to check the temperature of the fryer periodically. If the temperature is significantly different from the setting, adjusting the thermostat could save you energy and improve food quality.

<sup>2</sup> [www.energystar.gov/index.cfm?c=fryers.pr\\_fryers](http://www.energystar.gov/index.cfm?c=fryers.pr_fryers)

<sup>3</sup> [www.energystar.gov/index.cfm?c=steamcookers.pr\\_steamcookers](http://www.energystar.gov/index.cfm?c=steamcookers.pr_steamcookers)



## Electric Steam Cookers

ENERGY STAR-rated electric steam cookers are up to 50% more energy efficient than standard models, and offer shorter cook times, higher production rates, and reduced heat loss due to better insulation and more efficient steam delivery system. Each ENERGY STAR-qualified electric steam cooker can save businesses 4,930 kWh annually, or an average of \$510/year on utility bills.<sup>3</sup>

In addition to saving energy, ENERGY STAR-qualified steam cookers also save water—90% or more when compared with standard steam cooker models (using on average three gallons of water per hour for ENERGY STAR-qualified steam cookers versus 40 gallons of water per hour for standard models).



## Energy-saving Projects

- A Las Vegas casino/hotel retrofit its ice machines with CEE Tier 2 equipment.

**-Estimated annual kWh savings:** 20,538

**-Rebate received:** \$1,550

- NV Energy Steve Diner's Kitchen replaced its fryer with two high-efficiency fryers.

**-Estimated annual kWh savings:** 2,331

- A hotel retrofitted an older steam cooker with a high-efficiency electric steam cooker.

**-Estimated annual kWh savings:** 11,166

**-Rebate received:** \$750

**FUNDING IS LIMITED—  
APPLY TODAY!**

## LEARN MORE

CALL | 800.342.6335

EMAIL | [commercial@nvenergy.com](mailto:commercial@nvenergy.com)

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