



REFRIGERATION



Refrigeration equipment in grocery stores, convenience stores and restaurants typically accounts for 25%-60% of total electricity consumption. NV Energy's Business Energy Services can help your business reduce its energy use by upgrading to energy-efficient equipment.

Details

NV Energy offers financial incentives to reduce the up-front costs of your energy efficiency projects. Prescriptive incentives cover common equipment upgrades, such as purchasing ENERGY STAR® rated appliances, installing efficient motors and adding anti-sweat heater controls. Your facility's size and operations will determine the type of refrigeration equipment used.



Commercial Refrigerators and Freezers

You can improve the performance of existing appliances by installing high-efficiency compressors and motors, and adding controls.

Consider the following:

- Install an electronically commutated permanent magnet motor. It is more energy-efficient than a shaded pole motor.
- Add controls to evaporator fans to reduce the refrigeration load. This measure also reduces the amount of heat generated by the motor that must be removed from the case.

- Install controls on anti-sweat heaters. These controls sense humidity conditions and turn heaters off when unneeded, rather than allowing them to run 24-hours.
- Look for equipment with the ENERGY STAR label. Compared to standard models, ENERGY STAR-qualified commercial refrigerators and freezers can save an average of 30%.
- Upgrade to an energy-efficient ice machine and set production for nighttime hours to achieve greater savings. ENERGY STAR-qualified commercial ice machines are about 15% more energy efficient and 10% more water efficient than standard models.



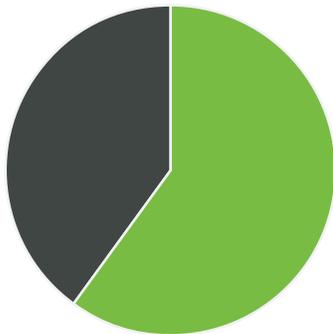


Display and Vending

Refrigerated display cases and vending machines make products more accessible to and convenient for customers.

Businesses can reduce energy loss through simple, cost-effective measures:

- Add night covers to open cases to trap refrigerated air and keep food colder. The covers reduce electricity use by up to 40% and keep product temperatures lower for several hours after raising the covers. This measure also reduces product loss and improves product integrity.
- Add energy-saving controls to beverage and snack vending machines to reduce the machine's consumption while maintaining product integrity.



Know Your Bill

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Check Your Maintenance Routine

Simple, low-cost maintenance steps can reduce your refrigeration energy use and extend the equipment life. A few steps to consider:

- Recharge low refrigerant, clean condenser and evaporator coils, and replace torn or loose door gaskets.
- Insulate bare suction lines.
- Check refrigerator temperature settings with an accurate thermometer and adjust to manufacturer's recommendations.
- Check defrost settings to prevent cycle from running longer than needed.
- Install floor insulation in walk-in coolers to minimize cooling loss to the ground and adjacent areas.
- Switch incandescent lamps to ENERGY STAR-qualified LEDs to reduce lighting energy use by up to 85% and reduce the heat added by inefficient lamps.

Funding is limited—apply today!

Reduce your business's energy expenses, year after year. Get our free interactive Business Energy Savings Guide to learn more and discover what projects qualify for cash incentives.

Get Your FREE Guide



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