

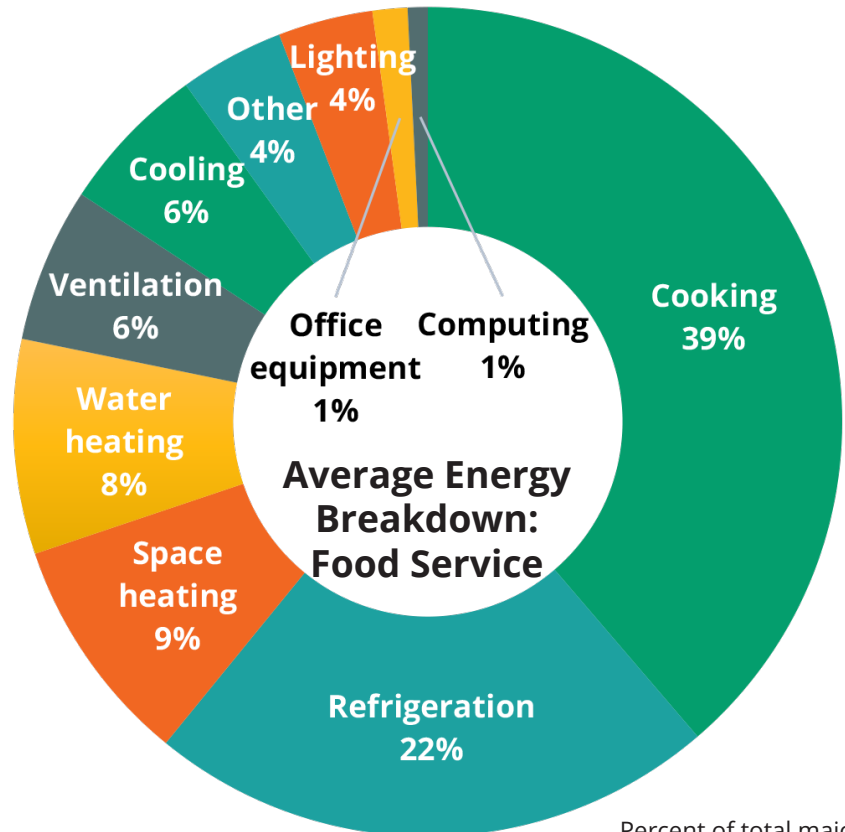
Energy Use Breakdown



Building Type: Food Service

Food service buildings are used for preparation and sale of food and beverages for consumption. Examples include fast food, restaurants, cafeterias, bars, catering services, etc.

The chart on the right shows the average energy use for facilities that do food service. **Use the chart to understand your building's typical energy usage and find ways to conserve and save.** See the energy tips below for ideas on how to conserve in the largest use areas.



Percent of total major fuel consumption (Btu) by end use, 2012

COOKING

During down time, turn off the range or the fryer and begin preheating again when business picks up. Make sure kitchen is laid out efficiently so cooking equipment is not next to cooling equipment.



SPACE HEATING

Commercial buildings are empty 25% of the year. Educate occupants on turning down the thermostat when leaving for the night or weekend. Open window coverings to warm the space with sunlight on sunny winter days.



REFRIGERATION

Check door gaskets and auto-closers on units to make sure doors are sealing properly. Keep coils clean and dust-free to help with efficiency. Leave space around the system to ensure good air flow.



WATER HEATING

Lower the temperature on your water heater to 120°F to avoid overheating water. Check for leaks and repair to reduce hot water loss. Add aerators to all faucets to lower water bills and water heating bills.

