

REDUCE OPERATING COSTS and increase customer satisfaction with energy-saving upgrades.

RESTAURANTS



Rebates Available
(206) 684-3800
Call Today

Less energy use = more profits for restaurants

Seattle City Light is now paying restaurants up to 70% of project costs to upgrade to energy-efficient lighting, kitchen appliances, refrigeration and more!

Take advantage of financial incentives for replacing and upgrading your old energy-wasting equipment. Both your employees and customers will notice a difference.

Lighting upgrades

- Fluorescent lighting
- LED lighting
- Lighting controls
- LED exit signs

Commercial kitchen upgrades

- Convection and combi-ovens
- Ice machines

Refrigeration upgrades

- Strip curtains or flexible insulation doors
- Anti-sweat heater controls
- Automatic door closers

It's easy! Call (206) 684-3800 to schedule an energy assessment to determine how you can save energy.

Available rebates for your energy-saving projects

Seattle City Light will pay you to upgrade to energy-saving lighting and energy-efficient appliances. Your employees and customers will notice the improvements — immediately.

Lighting upgrades

Lighting rebates pay up to 70% of the total project costs when you upgrade to the following:

- **LED lighting.** If your restaurant uses old incandescent light bulbs, it's time to upgrade. Seattle City Light will pay you to switch them for LED or other efficient lighting. Because restaurants have lights on for long durations, upgrading to LED lighting has the biggest payoff for most restaurants. Seattle City Light offers substantial rebates to help offset the costs to upgrade.



- **Back-of-house lighting.** If your kitchen or stock room uses outdated T12 fluorescent lights, consider upgrading to T8 or T5 fluorescents that consume 35% less energy. Already have T8 fixtures? Seattle City Light offers financial incentives to help you convert to LED because besides being more energy-efficient LEDs will also last longer than fluorescents.
- **LED exit signs.** Replacing inefficient incandescent or fluorescent exit signs with LED signs is an easy and quick way to save electricity. LED signs use 90% less energy and last ten times longer.
- **Dimmable LEDs.** These can result in 60% more energy savings and are great for ambient lighting in your restaurant.

Lighting tips!

- Incandescent lights put off more heat, forcing your refrigerator or freezer to work harder. Switch to low-temperature CFLs or LEDs in your refrigerators and freezers.

Commercial kitchen upgrades

- **Convection ovens and combi-ovens.** Qualified energy-efficient ovens reduce your energy bills. They can also provide other benefits: more even cooking temperatures, the ability to cook more food at once, and programmable controls.
- **Exhaust hood ventilation or variable-frequency drives (VFDs).** Adding VFDs with integrated temperature and smoke sensors to kitchen ventilation motors automatically adjusts fans to work only when needed. Efficient VFDs also reduce noise and excess heat in the kitchen, creating a more comfortable work environment for staff.

Equipment tips!

- Turn off appliances when not in use. Heat lamps, in particular, are energy hogs, so don't turn them on too early.
- Test your thermostats and controls to be sure they are performing correctly. A recalibration test can ensure you're cooking at the right temperature.
- Leaky gaskets, broken controls, clogged burners and loose oven-door hinges waste energy. Stay on top of repairs to keep energy bills down.

Refrigeration upgrades

- **Strip curtains or flexible insulation doors.** These doors keep cool air in — and warm air out — of walk-in freezers and coolers. They provide easy in-and-out access for employees when the main doors must remain open during loading and unloading — without losing a lot of energy.
- **Anti-sweat heater (ASH) controls.** When you install ASH controls on refrigerated display cases, heaters run only when necessary, rather than all the time.

Refrigeration tips!

- Clean condenser and evaporation coils monthly and check for the proper amount of refrigerant.
- Check for deteriorating insulation and replace worn door gaskets on walk-in coolers and freezers.
- Install automatic door closers on walk-in coolers.

Aqua by El Gaucho conservation efforts

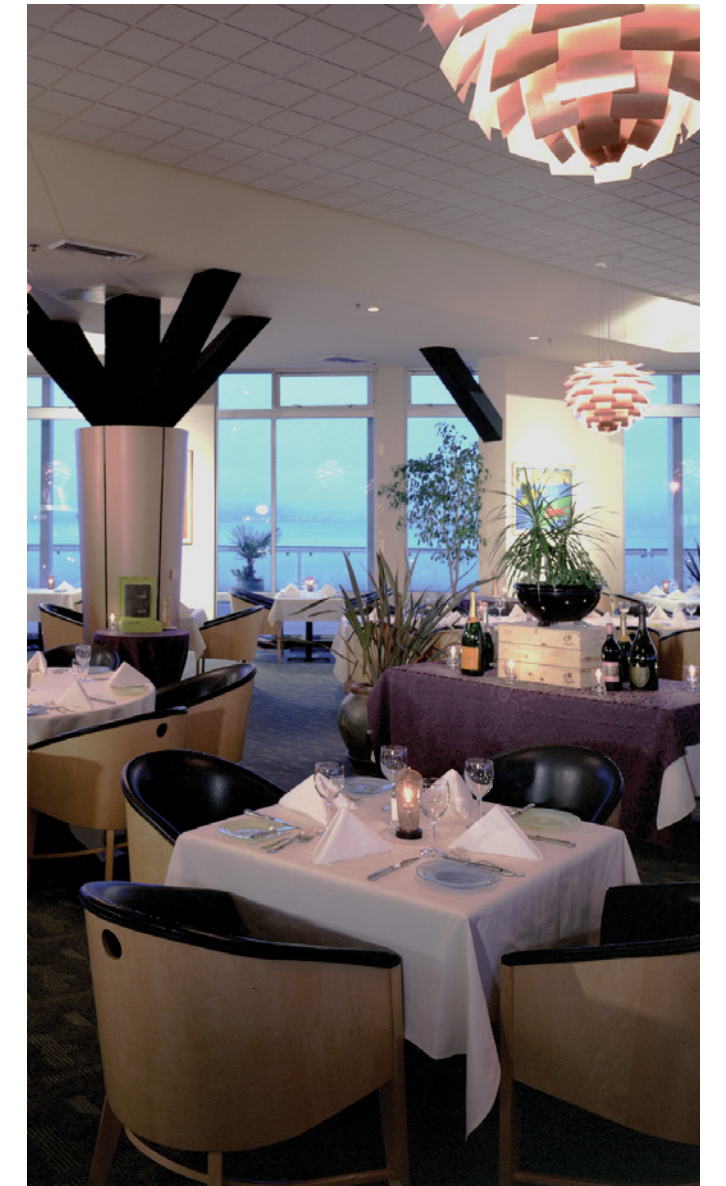
formerly Waterfront Seafood Grill

Waterfront Seafood Grill's prime location at the end of Pier 70 in downtown Seattle is an inviting location for both tourists and Seattleites. Savvy restaurant owner Chad Mackay and General Manager Sivi Mennen pay close attention to the restaurant's aesthetics and ambiance, but also keep a close eye on the restaurant's environmental footprint. "Here at Waterfront Seafood Grill we do what we can to reduce our impact on the environment," says Mennen. "Everything ties together — what food we purchase and how we prepare it — to how we run our operations. Upgrading to energy-efficient lighting was the obvious next step."

Waterfront Seafood Grill took advantage of Seattle City Light's LED, cold cathode and exit sign lighting rebates which helped fund the upgrade of 162 lamps, reducing the restaurant's annual consumption by 60,000 kWh. Rebates from Seattle City Light covered over \$5,000 or more than 70% of the total cost.

"The new lighting is still maintenance-free. We're quite happy with the results — it's part of our ongoing effort and it's just a matter of doing the right thing."

Sivi Mennen, General Manager
Waterfront Seafood Grill



How can we serve you better?

Call (206) 684-3800 or email SCEnergyAdvisor@seattle.gov to share your comments.



Wild Ginger's move to LED lighting maintains great ambiance while saving money

Seattle City Light rebates got the attention of Paul Strick, Wild Ginger's Facility Manager. The incentives to reduce energy use aligned well with Wild Ginger's effort to green up and reduce the restaurant's environmental footprint.

With the help of Seattle City Light and other contractors, new LED lighting technology was specifically selected to match the old lighting's aesthetics. "There were certain out-of-pocket expenses for Wild Ginger," says Strick, "but when we realized it was an eight month return on investment after the cash rebate from Seattle City Light, it was a no-brainer." The team converted 385 incandescent halogen lamps to LED lighting and installed centralized controls for the entire restaurant. The restaurant's expected energy savings is approximately 110,000 kWh or a \$7,700 reduction in electricity bills every year.

In addition to reduced energy consumption, the new LED lighting has dramatically decreased maintenance costs. "If you have the opportunity to upgrade, you should," explains Strick. "We are in an historic building that has challenging requirements, but it can be done. And if we can do it, others can do it too."

HOW TO GET YOUR SEATTLE CITY LIGHT REBATE

- 1 Call (206) 684-3800.
- 2 Work with a Seattle City Light energy analyst to evaluate your project and estimate your rebate and energy savings.
- 3 Secure authorization from Seattle City Light prior to starting work.
- 4 Proceed with installation and contact Seattle City Light for final verification when work is complete.

Rebates for energy conservation

Seattle City Light offers rebates to help customers save electricity because it is the most cost-effective way to meet our future energy needs. When customers reduce their electricity use, it helps us conserve our hydro resource and avoid the expense of building new power plants or buying electricity on the open market.

Our mission

Seattle City Light is dedicated to exceeding our customers' expectations in producing and delivering environmentally responsible, safe, low-cost, and reliable power.

Reduce your carbon footprint

Seattle City Light is a national leader in protecting the environment and has been carbon neutral since 2005. Seattle residents and businesses are joining in efforts to help reduce the negative impacts of climate change and Seattle City Light can help.