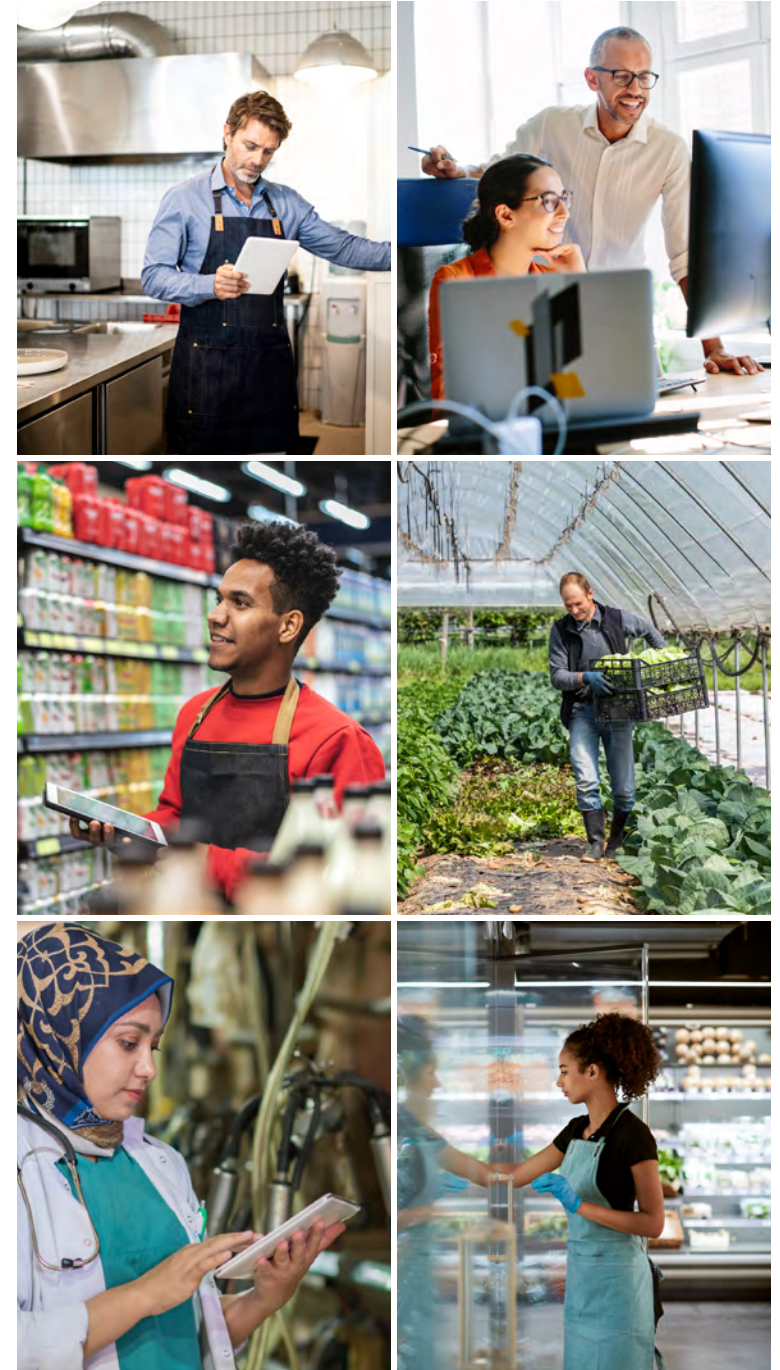




# Electric Savings Tips by Equipment

Reduce energy use and  
save at your business



# Introduction

## Money-saving solutions by equipment type

Improve energy efficiency and lower operational costs with these tips. Learn how to save energy, money and time before replacing or adding equipment.

**In this guide, you will discover energy-saving tips for:**

**None of these equipment types work for you?**

[Jump to additional resources >>](#)



## ENERGY-SAVING TIPS FOR **HVAC**

**Service all equipment** on regular intervals including cleaning condenser coils and replacing air filters.

**Install electronic time clocks** or programmable setback thermostats to limit equipment operating hours.

**Use reflective window film** or awnings on all south and west-facing windows to reduce air-conditioning loads.

**Regularly maintain HVAC systems** including the repair of duct insulation and sagging flex duct.

**Insulate** water heaters and hot water supply pipes.

**Install ceiling fans, blinds, or solar screen shades** to maintain ideal temperature.

**Install** roof and wall insulation.

**Install locking covers** on thermostats to prevent employees from adjusting temperature settings.

**Close curtains, shades and blinds** at night, during unoccupied periods of the day, and on weekends.

**Install an air conditioning economizer**, or repair and recommission your existing unit to bring in outside air when the weather is cool.



### Keep in Mind

Set the **summer thermostat** between 76°F and 78°F during business hours and slightly above 78°F after closing.

Set the **winter thermostat** between 65°F and 68°F during business hours and slightly below 65°F after closing.



## ENERGY-SAVING TIPS FOR **REFRIGERATION**



### Keep in Mind

Commercial freezer temperatures should be set at 0°F or below and refrigerators above 32°F and no greater than 40°F.

**Perform** scheduled maintenance on all units.

**Keep evaporator coils clean** and free of ice build-up, and condenser coils free of dust, grease and lint.

**Adjust** door latches, install automatic doors, replace worn door gaskets and add strip curtains to walk-in doors.

**Turn off lights** in empty refrigeration cases or vacated walk-in refrigerators.

**Consolidate and turn off** empty refrigeration systems.

**Use night covers** on vertical and horizontal display cases without doors.

**Insulate** condensate drain lines in walk-in coolers.

**Replace shaded-pole motors** with ECMs\* in walk-in coolers and freezers.

**Consider adding evaporator fan controllers** to large walk-in coolers.

**Adjust defrost cycles** based on the need. In most cases, the default defrost schedule can be reduced.





## ENERGY-SAVING TIPS FOR **LIGHTING SYSTEMS**



**Install dimmable lights,** which allow for the right light levels at the right times.



**Clean dusty diffusers and lamps** every 6-12 months for improved lumen output.



**Light evenly throughout the space** to improve customer traffic flow while helping with loss prevention.



**Set occupancy sensor response time** between 2 and 5 minutes



**Replace linear fluorescent fixtures** with LED fixtures for energy savings and improved light quality.



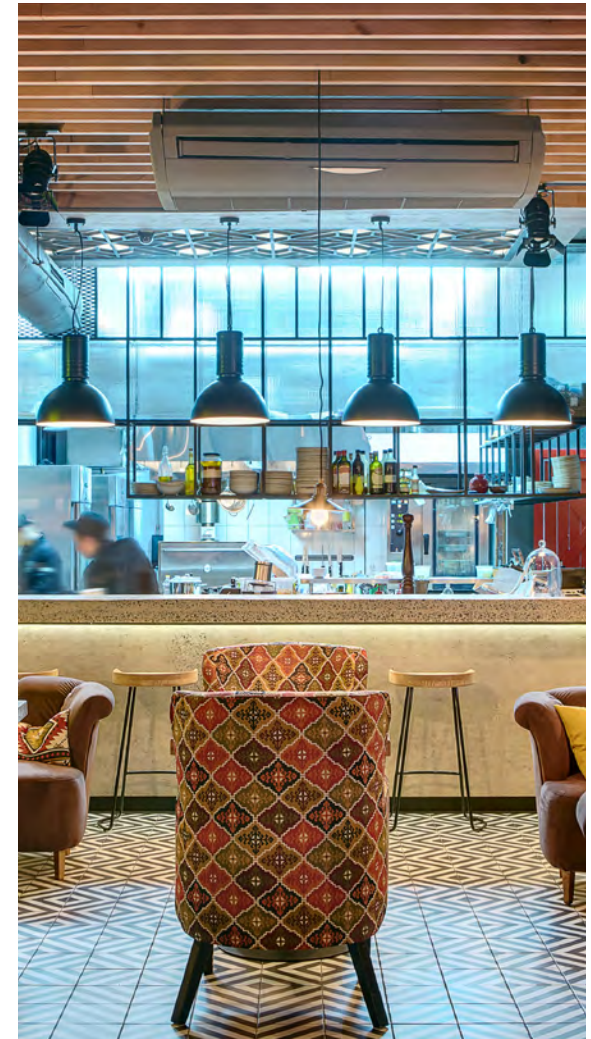
**Install motion detectors** to control lighting in frequently unoccupied areas, such as restrooms.



**Retrofit incandescent or fluorescent exit signs** with long-lasting, low-energy LED exit signs.

### Keep in Mind

Not only can an LED lighting retrofit visibly boost product appeal, it also offers a strong ROI, **reducing energy used for lighting by 30-50% and energy used for cooling by 10-20%.\***





## ENERGY-SAVING TIPS FOR

# KITCHEN EQUIPMENT



### Keep in Mind

Purchase cooking and holding equipment that qualifies for PG&E incentives.

To review the list of qualifying products, visit [caenergywise.com](http://caenergywise.com).

**Preheat cooking equipment** no longer than necessary to achieve proper cooking temperatures. (Avg. 15 minutes)

**Use cooking equipment to capacity.** Turn off unused and backup equipment during periods of low production.

**Turn off** heat lamps, holding cabinets and steam tables at end of service.

**Replace broilers with smooth or grooved griddles** to significantly reduce energy consumption.

**Make sure cooking equipment is under exhaust hoods** and pushed back as far as possible.

**Properly adjust burners** on gas equipment. Flames should be stable and blue.

**Consider replacing gas cooktops** with induction cooking hobs.

**Turn off exhaust hoods** when cooking equipment is off.

**Consider installing demand controlled kitchen ventilation** in larger exhaust hoods.



## ENERGY-SAVING TIPS FOR

# AGRICULTURAL EQUIPMENT

Turn off or turn down chillers.

When resetting chilled water temperature, pre-cool, drop the temperature and let it rise slowly to the set point.

Shift irrigation tasks to occur before or after peak hours.

Adjust controls for variable speed drives to reduce load from fans, pumps, and chillers.

Turn down or turn off greenhouse, barn and yard lights, when possible.

Alternate cooling methods between cold storage areas to lower simultaneous demand.



## Keep in Mind

A 25% improvement in pump efficiency can lead up to a 33% increase in energy savings.\*

Periodic pump efficiency tests can alert you when a pump is becoming, or already is, inefficient.





# ENERGY-SAVING TIPS FOR YOUR OFFICE



**Turn off** all office equipment and lights when not in use including monitors and printers.



**Shut down systems** that serve unoccupied zones.



**Consider ENERGY STAR® equipment** that shuts down or hibernates after a user-specified period of inactivity.



**Avoid the use of heaters, fans and refrigerators** located at individual's desks.



**If appropriate, use laptop computers**, which consume 90% less energy than standard desktop computers.



**Exchange information via email** instead of printing or faxing documents.



If you must print, use inkjet printers, **reuse paper**, and **print double-sided** documents when possible.

## Keep in Mind

Working from home? Uncover these energy-saving tips for your home office.

Learn more at [pge.com/hometips](https://www.pge.com/hometips)





# Additional Resources

## Save on energy efficiency project costs



### Rebates

Find rebates on energy-efficient equipment quickly.

[pge.com/businessrebates](http://pge.com/businessrebates)



### Energy Efficiency Financing

Upgrade to energy-efficient equipment with 0% interest financing. Savings from energy efficiency can pay your monthly loan installments.

[pge.com/eef](http://pge.com/eef)



### Project Starter Checklist

Kick off your project with this 6-step planning guide to realize maximum money and energy savings.

[pge.com/checklist](http://pge.com/checklist)

## Save time and money on your operations



### Online Account

Find the information you need to automatically pay bills, manage your account, compare rate options and track your energy use.

[pge.com/mybizaccount](http://pge.com/mybizaccount)



### Business Energy Savings Tool

Use this online facility-assessment tool to analyze energy use and get custom tips to lower operating costs.

[pge.com/bec](http://pge.com/bec)



### Rate Plan Comparison Tool

Evaluate your electric rate plan options and choose the best option for your business.

[pge.com/rateanalysis](http://pge.com/rateanalysis)

## PG&E Energy Centers

Gain new skills and fuel your future with online courses and a robust learning library, all at no cost.

## Search the class catalog for:

[HVAC](#)

[Refrigeration and Kitchen Equipment](#)

[Lighting](#)

[Agricultural Equipment](#)

# Here to help you



We're happy to walk you through how you can take advantage of money-saving resources and tools for your next energy efficiency project.

Contact us today: [pge.com/project](https://pge.com/project)

For additional assistance, please contact the **Business Customer Service Center** at **1-800-468-4743**. Agriculture customers may contact the **Agriculture Help Line** directly at **1-877-311-3276**, and solar customers may contact the **Solar Help Line** at **1-877-743-4112**.