



Energy Advisor for Food Service



OCTOBER 2014

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Rinse and save!

Replace water guzzling pre-rinse sprayers with water efficient models and drastically reduce the dish room's utility costs. See how much you can save with PG&E Food Service Technology Center tested low-volume, high-pressure sprayers.

[Learn more](#)


Energy Action Month

October is Energy Action Month. Take the opportunity to learn more about your business's energy use and steps you can take to reduce consumption.

[Get savings tips](#)


5 cost-saving refrigeration tips

Refrigeration is essential to most food service operations, and it can eat up a lot of energy. Try these simple no-cost tips to quickly cut back on your energy use.

[Try tips](#)


Business Energy Checkup: Find new ways to save

This easy-to-use online tool allows you to quickly create a customized energy plan, track energy use, and more.

[Watch video](#)


Upcoming rate plan changes

Many small and medium business customers are transitioning to Time-of-Use or Peak Day Pricing rate plans this November. Get a free online custom rate comparison and select the best rate plan option for your business today.

[Act now](#)

Spotlight

PG&E Business Resource Center

Get insights and energy-management information for your business from PG&E's new resource center. PG&E has provided tools and information to help you find a contractor, implement practical ways to save money and energy with lighting, and much more.

[Check out resources](#)
