



Energy Advisor for Food Service



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Restaurants get energy-saving insights from PG&E

Experts at PG&E's Food Service Technology Center help both restaurant owners and cooking equipment manufacturers save energy. Find out how one restaurant owner saved 20,000 kilowatt hours in just one year!

[Watch video](#)



8 easy tips for a more energy-efficient kitchen

Cooking and cleaning often use (and waste!) a lot of energy. With these easy tips, you can make your kitchen more energy efficient and even cut down operating costs.

[See tips](#)



Natural gas combination ovens offer greater savings and quicker cooking

Learn how combination (combi) ovens can save you time, cook up flavorful foods, and reduce costs. With many options available, there's one that's right for your kitchen.

[Discover combi cooking](#)



Turn old ovens, fryers, and steamers into money-saving machines

Your business could qualify for PG&E's 0% Energy Efficiency Financing loans of \$5,000 to \$100,000, after incentives. And conveniently repay through your energy statement.

[Get started](#)

Spotlight

NEW! PG&E Business Resource Center

Now, you can get exclusive insights and energy-management information from PG&E. Use our resources to help you solve everyday challenges, from finding a contractor to implementing practical ways to save money and energy with lighting, HVAC, and more.

[Check out resources](#)



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