

e2 Business Program: Restaurants

Energy Efficiency

Restaurants have a very broad range of uses for electricity, all of which are essential to their operation. Cooking is the most energy-intensive process using an average of 32 percent of all energy consumed by restaurants, however, the rest of the energy consumed is distributed quite evenly between lighting, space heating, air conditioning, water heating and refrigeration. Investing in efficient operations and equipment can reduce energy costs now while making your restaurant more competitive in the future. Improvements in technology have drastically improved the efficiency of newer appliances and offer a great opportunity to reduce annual energy bills.

✓ *Cooking*

Cooking energy efficiency has improved in both gas and electric convection ovens by up to 15%.

✓ *Space Heating*

Furnaces have seen efficiency improve from 50 percent to over 95 percent with the newest models, this means that almost all the energy consumed will be used to heat your business.

✓ *Water Heating*

Upgrading water-heating equipment can help you save over 30 percent in heating costs, while upgrading water-heating systems can see savings of over 50.

✓ *Lighting*

Compact fluorescent lamp (CFL) bulbs use less than half of the energy used by standard incandescent bulbs; light emitting diodes (LED) use even less. **Squatters Pub Brewery** has reduced its annual CO2 emissions by over 50,000 lbs and saves over \$1800 per year by replacing old bulbs with CFLs.

✓ *Air Conditioning*

Newer, more efficient models of air conditioners are up to 14 percent more efficient than standard models.

✓ *Refrigeration*

The more efficient refrigerators can lead to up to 35 percent energy savings and offer a 1.3 year payback period.

In addition to equipment upgrades, changes in operation and employee habits can result in drastic reductions in energy consumption. Some ideas that have seen great results include:

• *Heating and Air Conditioning*

Set the thermostat to no higher than 68° in Winter and no lower than 72° in Summer. Each degree for heating and cooling adds 4-5 percent in energy costs.

• *Water Heating*

Only run the dishwasher when it is fully loaded. Lower the water heater thermostat where possible.

"By embracing the simple strategies of the e2 Business program we have been able to reduce our fixed costs through purchasing locally and gain some control of our variable costs by applying straight forward principles from the e2 application. Since joining the e2 Business family we have redefined our Restaurant as an environmentally and socially responsible business committed to people, planet and profit."

*James Soares
Squatters
Director of Environmental
and Social Responsibility*



Rebate Options

Rebates are available for these equipment upgrades.

For more information visit:

www.rockymountainpower.net or
www.thermwise.com

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Water Efficiency

Up to 50 percent of the water used in a restaurant is used in the kitchen and another 35 percent comes from domestic water use. Many options exist to reduce water use and save on your water bill.

- Replacing kitchen spray nozzles can save up to 2.5 gallons of water per minute of use.
- Installing low-volume faucets or low-volume aerators can save up to 1 gallon of water per minute of use.
- Installing low-volume or waterless urinals can save up to 5 gallons per flush. **Squatters Pub Brewery** has saved 165,000 gallons and \$1000 annually since installing 4 waterless urinals.
- Check for and repair leaks to the plumbing system on a regular basis. A leaky toilet can waste up to 50 gallons of water per day!



Waste Reduction and Diversion

Restaurants generate waste of all types. From the various packaging and container materials to the food waste from prep and leftovers, many opportunities are available to limit waste generation, divert waste from the landfill and reduce overall disposal costs.

- By expanding its recycling efforts, **Squatters Pub Brewery** diverts 12 tons of waste from landfills and saved almost \$3400 annually.

Any restaurant can benefit from energy, water and waste efficiency measures. The e2 Business program has experience working with many different restaurants and will provide you with the guidance and assistance necessary to make your restaurant more environmentally and economically sustainable.

Current e2 Business Restaurants:

*Bambara Restaurant • The Bayou • Mazza Middle Eastern Cuisine • Naked Fish Japanese Bistro
Oasis Cafe • Rico's Mexican Market and Catering • Sage's Cafe • Spoon Me • Squatters • Vertical Diner*

e2 Business Program: Squatters



Squatters' Company Sustainability

In 2006 Squatters created a new position within the company to manage new business opportunities and maintain the course that they have chosen. James Soares currently fills this position, Director of Environmental and Social Responsibility, and works with everyone in the company to research, investigate and implement new policies and procedures.

Recent Successes:

Squatters expanded its recycling programs which allowed it to reduce the quantity of its non-recyclable waste and ultimately reduce the size of its bins and the frequency of waste pickups. These actions resulted in the following annual savings:

- 12 tons of waste diverted from landfills
- \$3396.60

Squatters installed four waterless urinals resulting in the following annual savings:

- 165,000 gallons of water
- \$1000

Squatters conducted a lighting survey and replaced 35 low efficient lights with CFL bulbs resulting in the following annual savings:

- 24,064 KW/h of electricity
- 50,534 lbs. of CO2
- \$1804.80

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and Social Responsibility

147 West Broadway
Salt Lake City Utah
www.squatters.com

Peter Cole and Jeff Polychronis decided it was time that Salt Lake City had a microbrewery of its own and established Salt Lake Brewing Co., L.C in 1989. Better known as Squatters, it currently consists of three Pubs in Utah and employs over 250 people. From the beginning, environmental stewardship has been a priority. As a result, Squatters has frequently been recognized for taking a proactive role in reducing its environmental impact.

Since 2004, Squatters has received the Environmental Company of the Year Award from the Recycling Coalition of Utah and the Pollution Prevention Award from the Department of Environmental Quality. In 2006 the Utah Water Conservation Forum bestowed their Annual Conservation Award to Squatters for reducing their water consumption by 35%, reflecting a savings of 849,120 gallons of water per year.



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