

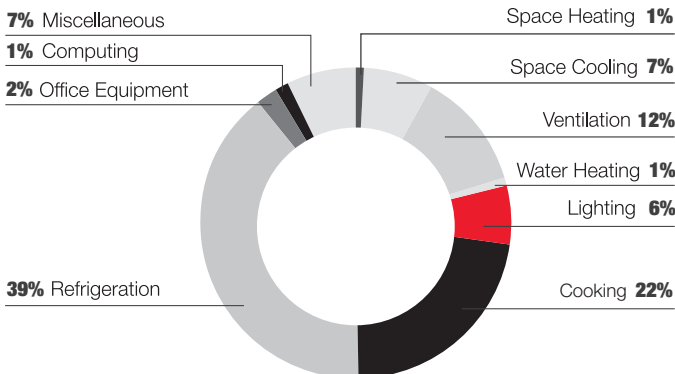
Obsessively, Relentlessly
At Your Service

SAVE ENERGY AND MONEY AT YOUR RESTAURANT

TAKE A BITE OUT OF YOUR ENERGY COSTS

Did you know the average restaurant in the Midwest spends nearly \$17,000 per year on electricity and natural gas? The following pie charts illustrate what restaurant activities use the most energy and cost the most. Cooking and refrigeration accounts for a large fraction of energy use in restaurants.

ELECTRICITY END USES



NATURAL GAS END USES



	Average Electric Cost/Month	Average Gas Cost/Month	Energy Savings Potential
Cooking	\$ 231	\$ 176	Moderate
Refrigeration	\$ 410	-	High
Space Heating, Cooling and Ventilation	\$ 210	\$ 88	Moderate
Water Heating	\$ 11	\$ 62	Low
Lighting	\$ 63	-	Moderate

WAYS TO SAVE

You can find a complete list of simple, low cost and capital investment improvements that can reduce your energy use at MidAmericanEnergy.com/restaurant.



COOKING

Cooking equipment is the second largest energy user within restaurants. The average restaurant will spend \$407 per month in total cooking costs alone! There are a variety of methods to lower this cost.



REFRIGERATION

A typical restaurant's refrigeration equipment is its largest energy user, costing \$410 per month on average. Simple changes can help you save almost a third of this cost.



SPACE HEATING, COOLING AND VENTILATION

Temperature control for both the kitchen and dining areas are important for comfort but use significant energy.



WATER HEATING

Cooking and cleaning requires a lot of hot water, which is why even a simple change in the water heater temperature can reap large benefits – each 10°F reduction in water heater temperature can save 3-5% in water heating costs.



LIGHTING

Changing lighting does not have to impact ambience or lighting quality; LEDs are available in dimmable options, while also helping you save energy. A simple switch from incandescent lights to LEDs can reduce your monthly lighting costs from \$63 down to \$16!

CURIOUS HOW YOUR RESTAURANT COMPARES?

Energy Use Intensity (EUI) is a common measure used to benchmark a building's energy use as a factor of its size. To calculate EUI for your restaurant, total your electric bills for one year, then divide by your building's square footage; repeat for natural gas. If the score is lower than those listed below, you are using less energy than most.

Average EUI for restaurants in the Midwest

Electric: 43.0 kWh/square foot

Natural Gas: 1.67 therms/square foot

Call us today at **800-432-8583** to learn about tools that can help you with benchmarking your facility.

SMALL BUSINESS EXPRESS IS HERE TO LEND A HAND.

We offer rebates for some of the improvements mentioned above. MidAmerican's Small Business Express makes it easy for you to get professional guidance to identify energy-saving opportunities. Eligible rebates can help lower your out-of-pocket cost to replace failing equipment, and help save energy and money long term.

Visit MidAmericanEnergy.com/SBX to learn more and get started today!

Restrictions apply. MidAmerican Energy reserves the right to cancel or modify the rebate program at any time at its sole discretion. Rebate offers may not be combined with any other MidAmerican Energy rebate for the same product or service. Visit MidAmericanEnergy.com/SBX for full program details and rebate requirements.

Estimated energy costs are based on US Energy Information Administration's Commercial Buildings Energy Consumption Survey (CBECS) for the Midwest, eia.gov/consumption/commercial/. Due to rounding, percentages in pie charts may not total 100%. For more information about ENERGY STAR® qualified appliances, visit energystar.gov. ENERGY STAR is a registered mark of the US EPA.