



Table 1. Full Service Restaurants--Standard vs. Energy Efficient Product Savings Estimates

	Standard Equipment and Use	Energy Efficient Equipment and Use	Savings	Energy Savings
Technology	(\$/yr)	(\$/yr)	(\$/yr)	(%)
Solid Reach-in Refrigerator	210	97	113	54
Under-counter Refrigerator	146	124	22	15
Lighting – Incandescent	26	7	20	75
Lighting – Fluorescent	34	25	9	26
Solid Reach-in Freezer	432	281	151	35
Walk-in Freezer/Cooler	118	39	80	67
Hot-Food Holding Cabinet	767	438	329	43
Fryer	1,169	806	364	31
Steamer	2,700	508	2,191	73
Under-counter Freezer	228	196	32	14
Glass Reach-in Refrigerator	325	163	162	50
Convection Oven	1,051	731	320	30
Prep Table	406	182	223	55
Toaster	964	128	836	87
Broiler	3,539	2,882	657	19
Hot Water Heater	11,354	10,358	996	15
Combination Oven	4,163	2,596	1,567	39
Pre-rinse sprayer	1,973	1,052	921	47
Ware washer	7,657	6,432	1,226	34
Ice Machine	3,650	2,940	710	20
Demand Control Exhaust Hood	7,500	5,000	2,500	33
Griddle	1,117	1,056	61	5