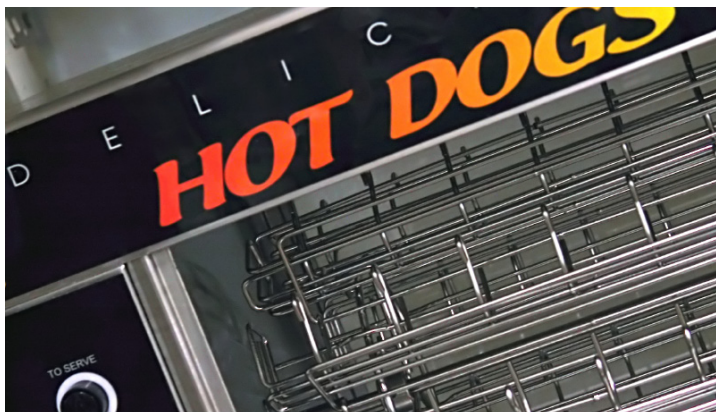
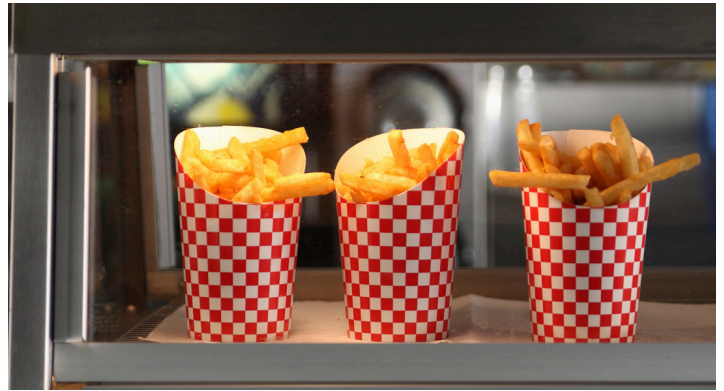


Boost Profit at Your Convenience Store by Cutting Energy Use



Electricity costs are rising and can take a bite out of profits. To protect margins at your store, actively manage your equipment to lower energy use.

Steps you can take to reduce your store's energy use and costs:

Perform Regular Maintenance

- Regularly clean refrigeration evaporator and condenser coils.
- Maintain cooler and freezer door seals.
- Have refrigeration equipment inspected twice a year, once before summer and once before winter.
- Have HVAC systems serviced twice a year, once before summer and once before winter.
- Change or clean air filters monthly, especially during winter and summer.
- For ventilation and duct work, have a professional check for adequate airflow, minimum leakage and pressure balance to ensure equal distribution of conditioned air. Check quarterly for damaged insulation and duct work.

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Make Existing Equipment More Efficient

For refrigeration:

- Install energy efficient product case lighting, such as high performance T-8s or LEDs, both of which use roughly 40% less energy than older T-12 lighting.
- Consider installing high efficiency evaporator and condenser fans.
- Use anti-sweat controls for display cases that have anti-sweat heaters. These controls sense humidity levels and turn off the heaters when they are not needed.
- If compressors are older than ten years, consider installing floating head pressure controls which are standard on new systems. Floating head pressure controls allow head pressures to vary with outdoor conditions. This flexibility saves energy and helps refrigeration equipment last longer.
- Install automatic door closers or strip curtains to walk-ins to keep cold air in during stocking times.
- Cycle or interlock equipment where possible to reduce peak electric demand charges. Equipment with significant loads, such as refrigeration compressors and water heaters, can be placed on timers which enable equipment to be used in staged operation.
- When purchasing new commercial refrigerators and freezers, go with ENERGY STAR® qualified models.

For lighting:

- Upgrade existing fluorescent lighting to high performance T-8 lamp/electronic ballast combos, which use 30-40% less energy than older T-12 lighting.
- Replace older, outdoor, high-intensity discharge lighting with more efficient options such as electronic ballast, pulse start metal halides.

For deli and kitchen equipment:

- Turn off equipment during anticipated slow times.
- Replace older model fryers, griddles, hot food holding cabinets and ovens with ENERGY STAR® qualified models that are 20% to 30% more efficient.
- Consider the costs and benefits of operating electric pizza ovens for several hours a day. Natural gas powered ovens may be more cost-effective.

For HVAC equipment, install:

- Install programmable thermostats with temperature setbacks for areas that are unoccupied for extended lengths of time. If relying on heat pump equipment for heating and cooling, take care that setbacks do not inadvertently cause emergency resistance strip heating to come on unnecessarily.
- Install variable speed drives for fans.
- Insulate ducts to R-8 in spaces outside or above the insulated ceiling.

Tighten the building shell:

- Seal air leaks with caulk and weather stripping.
- Add insulation to R-38 level above the store ceiling.
- Apply reflective roof coatings if the store is in full sun most of the day.
- Apply solar film on any windows with prolonged sun exposure to minimize summer heat gain.

For more information or help with specific projects, contact MACED's Energy Efficient Enterprises team at 859-986-2373. Ask for Elizabeth Graves or Joshua Bills.

