



LEARN MORE AT
energystar.gov

ENERGY STAR®, a U.S. Environmental Protection Agency program, helps us all save money and protect our environment through energy efficient products and practices. For more information, visit www.energystar.gov

ENERGY STAR® LIGHTING OPTIONS FOR RESTAURANTS & COMMERCIAL KITCHENS

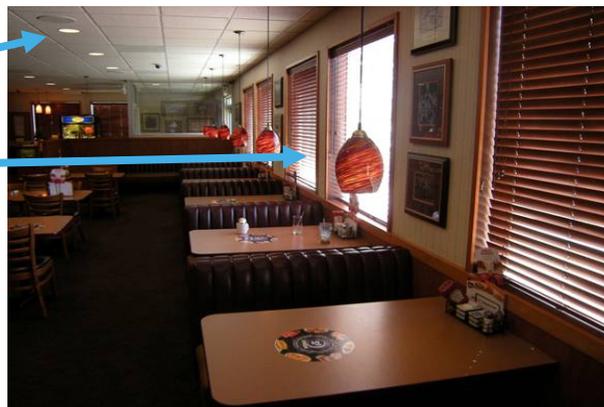
Lighting is a significant energy user—averaging 13% of the total energy breakdown of a restaurant—and is a great place to start an efficiency upgrade. ENERGY STAR certified light fixtures and bulbs, used in both the front and back of the house, save energy, save money, and help protect the environment.

Traditional lighting not only consumes 75% more energy, but also wastes that extra energy as heat. Upgrading lighting systems with efficient light sources, fixtures, and controls can reduce lighting energy use, improve the visual environment, and impact the sizing needs of HVAC and electrical systems. The ENERGY STAR program certifies a wide variety of energy-efficient lighting solutions. Products that earn the ENERGY STAR meet strict guidelines for efficiency, performance, and quality set by the U.S. Environmental Protection Agency to offer energy savings without compromise.

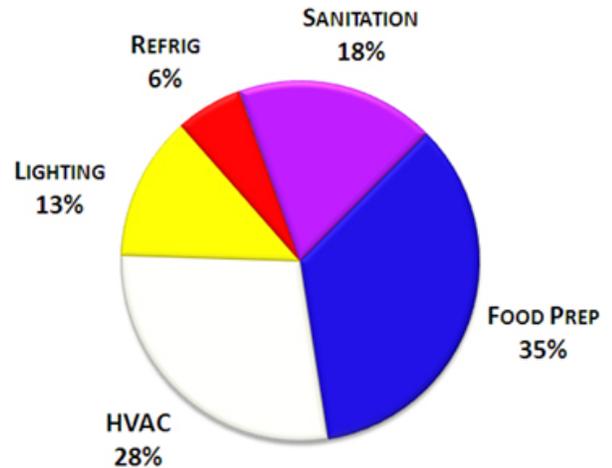
While the ENERGY STAR label is primarily intended for residential lighting products, high-performing commercial lighting products, such as accent lights and downlights, are eligible for ENERGY STAR certification.

WHY CHOOSE ENERGY STAR CERTIFIED LIGHTING?

- **Save Money**—Compared to traditional bulbs, ENERGY STAR certified lighting uses at least 75% less energy. Replacing ten incandescent bulbs with ten bulbs that have earned the label could save your restaurant nearly \$300 annually in electricity costs.
- **Reduce maintenance costs**—ENERGY STAR certified lighting products last 10–25 times longer than products using incandescent light bulbs. Fewer bulb replacements mean less maintenance and more time and money that can be spent on other items.
- **Better design and performance**—The directional nature of LED lighting solutions allows for precise placement of light, helping to highlight important areas in your restaurant. ENERGY STAR certified LED light fixtures come in a variety of styles, sizes, and forms offering restaurants flexibility in their placement. Durability and enhanced cold-temperature performance make certified LED lighting perfect for outdoor or freezer use.



Restaurants can select from a wide range of ENERGY STAR certified lighting options for use in the front and back of the house. Examples might include recessed LED down lights and pendants, pictured left.



An example of the total energy breakdown in a full-service restaurant (Source: PG&E's Food Service Technology Center).

More Reasons to Choose ENERGY STAR Qualified Lighting

- **Excellent color quality**—ENERGY STAR certified lighting products have passed multiple tests for light color consistency and quality, including long term testing to ensure the shade of white light appears clear and consistent over time.
- **Decorative style**—A full range of fixture types including recessed down lights, hanging pendants, wall sconces, and ceiling fan lights are covered by the program. Additional examples of certified fixtures can be found at www.energystar.gov/lightfixtures.
- **Warranty guarantee**—ENERGY STAR certified fixtures and LED bulbs come with a minimum three-year warranty which is far beyond the industry standard.
- **Convenient features**—Many ENERGY STAR certified LED and fluorescent fixtures and bulbs are available with dimming capability. Some outdoor models have automatic daylight shut-off and motion sensors to ensure lights are not being used when they are not necessary.

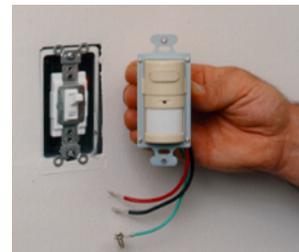


Additional Lighting Options

- **Skylights**—This option results in several kilowatt-hours of saved energy and requires no changing of bulbs.
- **Blinds**—This low-cost option helps control the amount of sunlight that enters the restaurant and decreases the need for artificial lighting. Additionally, opening the blinds during the winter months lets heat in and lowers energy costs.

Lighting Tips

- **Swap old Open/Closed and EXIT signs with LED lighting** for additional energy savings.
- **Turn off lights** in unoccupied areas and where daylight is sufficient.
- **Install occupancy sensors** in closets, storage rooms, break rooms, and restrooms. Check the manufacturer's website for compatibility with controls.
- **Ensure you choose the right bulb for your application.** For guidelines, please visit www.energystar.gov/lighting.
- **Switch your transformer.** If you're going to swap out low voltage MR-16 products to LED MR-16 bulbs, you may need to consult an electrician about your transformer to ensure it can accommodate the reduction in power consumption.
- **Check for dimming compatibility.** Many LED products are dimmable, but it is still good practice to coordinate with both the lamp or fixture manufacturer and the dimmer manufacturer when using a product with dimming capability, to help ensure optimal performance on your dimming system.



Resources

- Learn more about ENERGY STAR certified lighting products: www.energystar.gov
- View ENERGY STAR certified commercial food service products and resources: www.energystar.gov/cfs and www.energystar.gov/training/cfs
- Download the ENERGY STAR Guide for Restaurants: www.energystar.gov/ia/partners/publications/pubdocs/restaurants_guide.pdf
- Join the ENERGY STAR Small Business Network: www.energystar.gov/smallbiz
- Read case studies and success stories: www.energystar.gov/restaurants and www.energystar.gov/cfs/success
- View the ENERGY STAR Building Upgrade Manual: www.energystar.gov/bldgmanual

For additional information, contact EPA's ENERGY STAR Commercial Food Service Program at commercialfoodservice@energystar.gov or ENERGY STAR Lighting Program at lighting@energystar.gov.