



SHARI'S 10 EASY RESOURCE CONSERVATION MEASURES

Turn Off Second Cook Line (Griddle)

The second cook line can be turned off during the evening for most days of the week. Turning off the second griddle alone from 10pm to 6am every day will save \$1,890 in natural gas expenses. I encourage you to talk to some other managers as well as your cooks, and take a fresh look at your line use to see if there is an opportunity to shut it down when you really are not making use of it.

Turn Off Broilers

One or two of the burners on the broilers can be turned off during non-peak hours, particularly during the evening shift, but do not use less than four burners as the broiler will not be able to maintain proper temperature. Some sites are only using four burners throughout the day, and turning on the extra burners 30-60 minutes before their rushes. Almost every Shari's can turn off two burners off from 10 p.m. to 6 a.m., which will save \$640/year in natural gas.

Adjust Dipperwell Flow

Additionally, the water flow rate of the dipperwell has a great impact on its annual cost. The flow only needs to be enough to refresh the container regularly. Reducing the flow rate of five dipperwells from twelve ounces per minute to eight ounces per minute reduces water and natural gas expenses by \$915/year. If you are unable to adjust the flow, please contact Kathie Burke.

Turn Off Dipperwells

It is unlikely that both cook line dipperwells are necessary during the evening, nor are both needed on the server aisle. Additionally, there are likely periods during the day when one or more of the units could be turned off. Remember, because the water is heated, you are not only saving water/sewer costs by turning them off, but also natural gas costs. Make sure your restaurant team removes the utensils and drains the water from the units when they are turned off so you adhere to health code requirements. Turning off two dipperwells running hot water from 10 p.m. to 6 a.m. every day will save \$360/year in natural gas and water/sewer expenses.

Turn Off Egg Burners

An average egg burner uses about \$90 in natural gas per year when left on unused for just one hour per day. However, typically multiple burners are left on for many hours a day, so the costs can quickly add up to hundreds of dollars a year. There is no reason those burners should be left on unless there is a full house and eggs are being cooked.

To see what it's costing your site, over an average weekday and without mentioning anything to your cooks, observe how many burners are left on (unused) and for how long over the course of the day. Take the number of burners, multiply it by the number of hours and then multiply that by \$90. That's about how much money is literally going up in flames at your store every year. If you are unable to turn off the burners, because the pilot light will go out, please contact Kathie Burke.

Remember: 1 burner x 2 hours x \$90 = \$180/year.

Reduce Forced Thawing

Thawing with water is an inevitable practice that happens when you have busy days, someone forgets a pull etc., but it really comes down to how often it happens. Tracking the occurrences of when and what had to be thawed can help identify if it is a reoccurring issue or becomes a trend on certain days, and adjustments need to be made to the par lists. Reducing forced thawing 1 hour/week saves \$50/year in water and sewer costs.

Reduce Water Heater Temperature

The water heater temperature should be set to 140°. In addition to reducing your natural gas bill, you will provide a safer water temperature for restaurant team and guests. Water temperatures of 165° or hotter can scald in less than half a second. The specific savings from changing the temperature will depend on the prior water heater temperature settings. On average, there is a \$2.25/year savings for every degree the temperature setting is reduced. So reducing from 155° to 140° will save roughly \$35/year.

Adjust Automation of Exterior Lighting

All exterior lights, including signage, are tied into photo sensors or timers so they turn off during the day. Timers should be adjusted quarterly to adjust for changing daylight. Reducing the 'on' hours in the transition from winter to summer by two hours can save \$35, not including parking lot lights, which would add another \$15 per fixture.

Turn off Lighting in Infrequently-Used Spaces

There are a few BOH areas that often have lights left on long after restaurant team has used them. Turning off the storage room lights for eight hours a day, every day saves \$25/year.

Adjust Refrigeration Temperatures

Check refrigeration thermostats for proper set points. Coolers should be set at 36-38° to maintain 34-41° temperatures. Freezers should be set at 0° to maintain -10 to +10° temperatures. The specific savings from changing temperatures will depend on the prior refrigeration temperature settings, although a conservative estimate is \$25/year.

Turn Off / Down Annual Saving Opportunities

Action	Hours per Day	Annual Savings
Turn Off Griddle	8	\$1,890
Reduce Dipper well Flow	16	\$915
Turn Off Broiler	8	\$640
2 Dipper wells	8	\$360
Turn Off Egg Burners	2	\$180
Reduce Forced Thawing	1	\$50
Adjust Water Heater Temperature	Varies	\$35
Adjust Exterior Timers	2	\$35
Turn off Lights in Storage, etc.	8	\$25
Adjust Refrigeration Temperature	Varies	\$25
Total Annual Savings Potential		\$4,155

