Welcome, Shari's Café and Pies!

Energy Management

2015

Strategic Energy Management

- Reasons we implemented SEM
  - Establish a policy to reduce Shari's impact on the environment.
  - Improving our performance and reducing energy, water and other waste costs.
  - Establish efficient best practices that are also cost-effective.
  - Partners with energy management companies and utilities

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Projects Implemented

1. **Gas broilers – retrofitted**
2. Auto door closers
3. EC motors in freezers/coolers
4. Aerators on faucets
5. SOP's for set points, landscape watering, HVAC maintenance
6. Energy efficient equipment
7. LED signs
8. Rain sensors
9. **Smart irrigation meters**
10. **Heated Dipperwells**
11. Demand Control Ventilation Systems
12. Energy Management Systems
13. Recycling
14. Lighting changes – from T-12's to T-8's – LED (few restaurants)
15. Behavioral changes
16. Equipment purchasing guide

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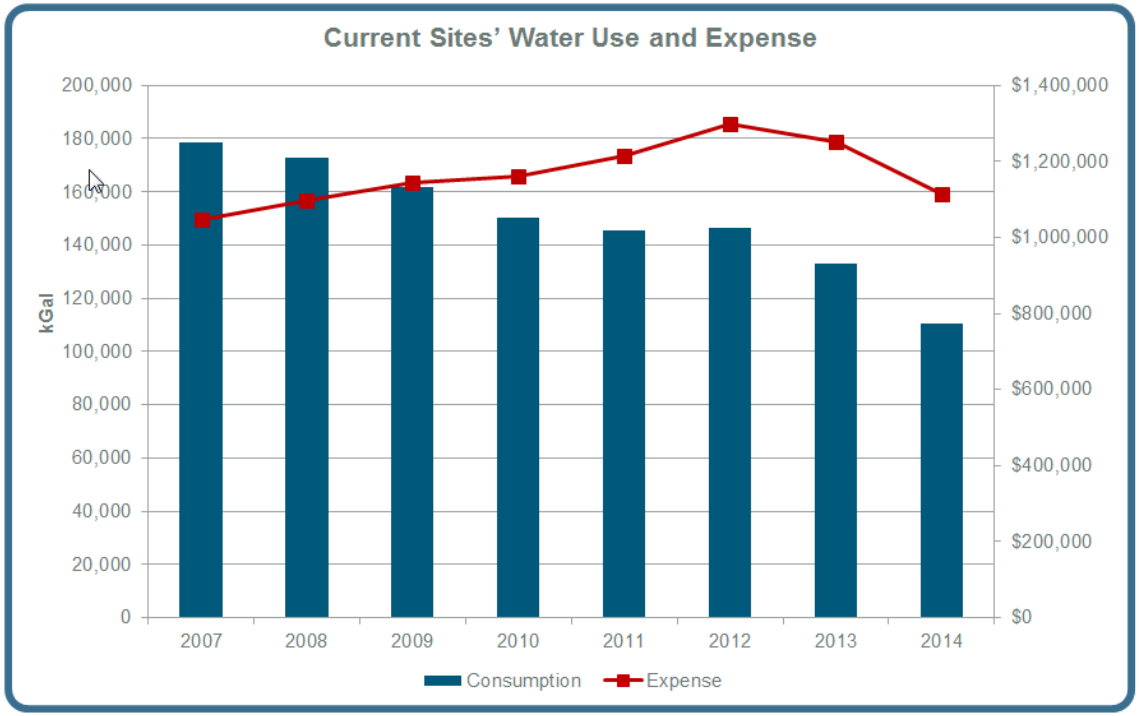
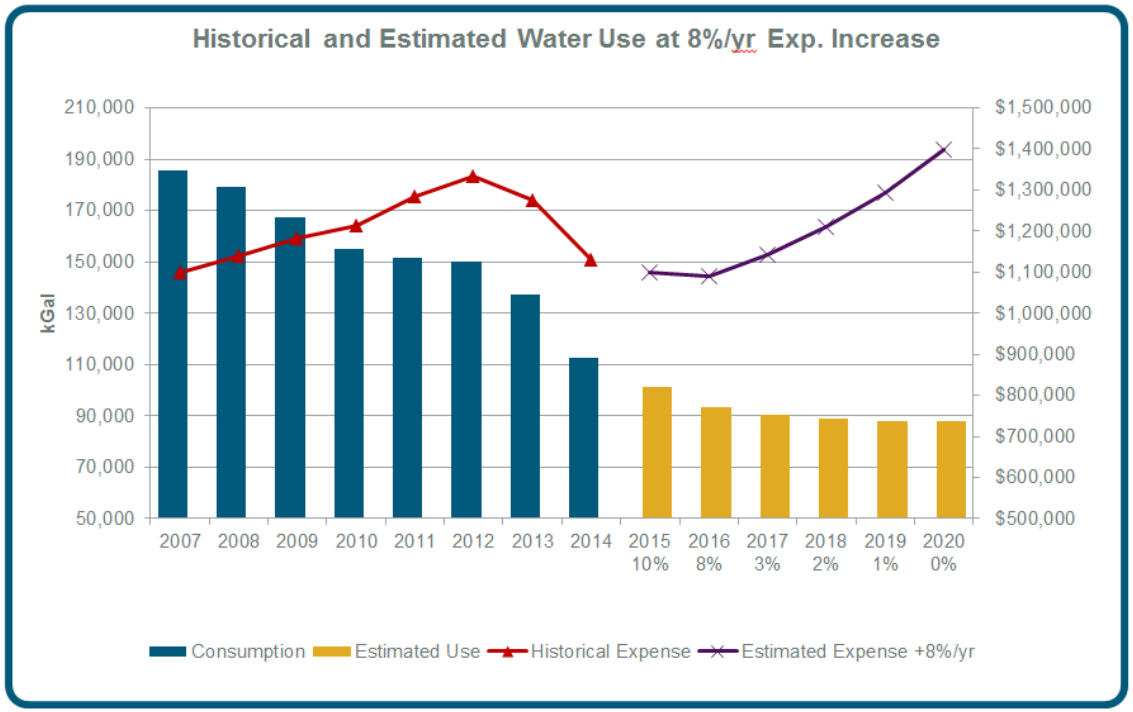
Historical Look at Water Usage

Historic Water Reduction



Future savings due to Heated Dipperwells

Water Expense Future



SiteSage EMS – Tanasbourne

Provides:

- Remote thermostat control
- Food safety and equip. alerts
- Equipment level interval energy data
- Insight into equipment performance
- Insight into electric use
- Insight into water use
- Tool for testing, validating efficiency projects

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2015 Energy Management Survey

- Three year findings show an overall improvement in implementation of resource efficiency in operational behaviors and facility management. However…..
- Despite the success of Shari's SWEEP program, there are still a notable amount of opportunities available for reducing resource consumptions and costs through low and no-cost measures.

Operations – largest savings potential

- Utilize various corporate SOP's
  - 10 Easy Resource Conversation Measures Posters

Shari's Easy Savings for Team Members

Because Shari's Cares, we're committed to reducing wasted energy and water every day.

YOUR TEAM CAN DO THEIR PART BY TAKING THESE EASY ACTIONS EVERY DAY.

What?	When?	Why? Savings/Year
Turn Off 2nd Cook Line	During graveyard hours*	$1,890
Turn Off Broiler Burners Don't use less than 4 burners or proper temps won't be maintained	During non-peak and graveyard hours*	$640
Reduce Dipperwell Flow	When the flow is more than needed to refresh	$915
Turn Off Dipperwells	During slow periods	$360
Turn Off Egg Burners	When eggs are not being cooked consistently	$90 Per hour/Day
Load Racks Completely and only Wash Full Loads	Always	$175 5% rack reduction includes chemical savings
DO NOT force thaw under running water	Never. All thawing should be done in the walk-in refrigerator	$50 Per hour/Week
Turn off Lighting in BOH Rooms	You're the last to leave a BOH room	$25 Minimum
	Total Savings	$4,145

THE AMOUNT WE SAVE IS THE SAME AS SELLING 320 SLICES OF PIE OR 80 BURGERS EACH WEEK!!!!