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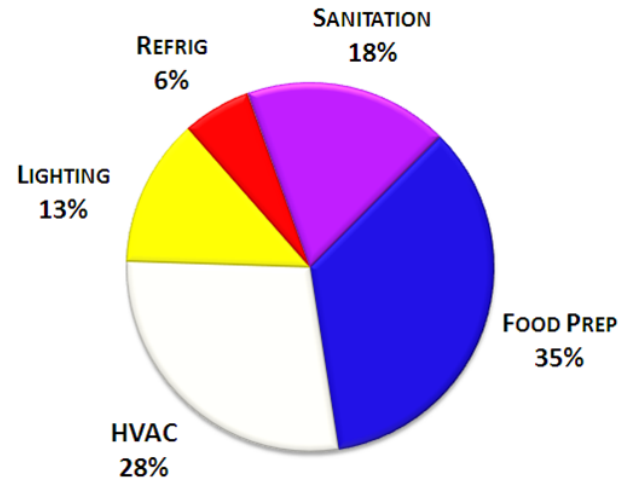
ENERGY STAR®, a U.S. Environmental Protection Agency program, helps us all save money and protect our environment through energy efficient products and practices. For more information, visit [www.energystar.gov](http://www.energystar.gov)

## 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 qualified 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 covers both fluorescent and LED technologies and ensures that performance is not compromised for efficiency's sake. Products that earn the ENERGY STAR meet strict guidelines set by the U.S. Environmental Protection Agency.

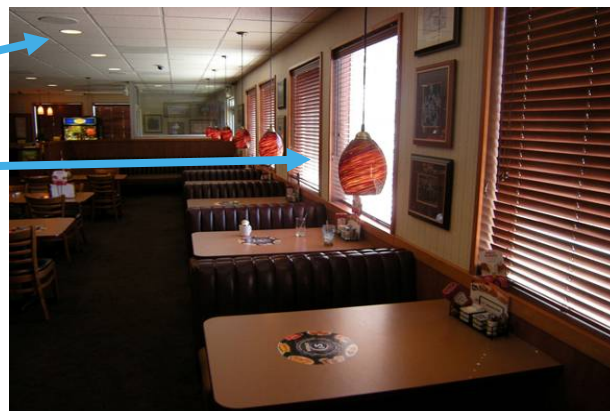
While the ENERGY STAR label is primarily intended for products to be installed in residential applications, high-performing commercial lighting products such as accent lights and downlights are eligible for ENERGY STAR qualification.



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

### WHY CHOOSE ENERGY STAR QUALIFIED LIGHTING?

- **Save Money**—Compared to incandescent bulbs, ENERGY STAR qualified lighting uses at least 75% less energy. Replacing ten incandescent lamps with ten lamps that have earned the label could save your restaurant more than \$400 annually in electricity costs.
- **Reduce your maintenance costs**—ENERGY STAR qualified lighting lasts 10–50 times longer than incandescent lighting. Fewer bulb replacements mean less maintenance and more time and money that can be spent on other projects.
- **Better design and performance**—The directional nature of LEDs allows for precise placement of light, helping to highlight important areas in your restaurant. ENERGY STAR qualified LED fixtures come in a variety of sizes and forms, offering restaurants flexibility in their placement. Durability and enhanced cold-temperature performance make qualified LED lighting perfect for outdoor or freezer use.



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

## More Reasons to Choose ENERGY STAR Qualified Lighting

- **Excellent color quality**—The shade of white light appears clear and consistent over time compared to products that do not meet strict ENERGY STAR requirements.
- **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. More examples of qualified fixtures can be found at [www.energystar.gov/lightfixtures](http://www.energystar.gov/lightfixtures).
- **Warranty guarantee**—ENERGY STAR qualified fixtures and LED bulbs come with a three-year warranty which is far beyond the industry standard.
- **Convenient features**—Certain 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.

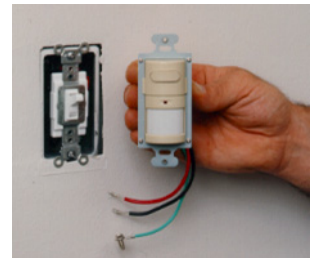


## Additional Lighting Options

- **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 electricity savings up to 80%.
- **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/lightbulbs](http://www.energystar.gov/lightbulbs).



## Resources

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

For additional information, contact EPA's ENERGY STAR Commercial Food Service Program at [commercialfoodservice@energystar.gov](mailto:commercialfoodservice@energystar.gov) or ENERGY STAR Lighting Program at [luminaires@energystar.gov](mailto:luminaires@energystar.gov).