

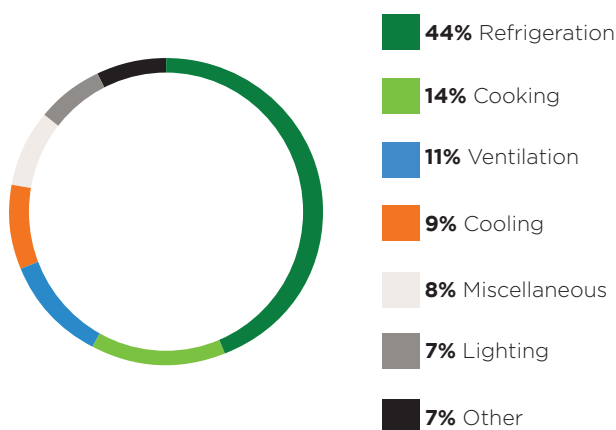
## ENERGY SAVINGS FOR RESTAURANTS

Did you know that saving 20% on energy operating costs at your restaurant can increase your profits by as much as one-third?\*

Lower energy costs mean higher profits for your restaurant. An energy efficiency project can help increase customer and employee comfort by improving air quality. It can also lower the life-cycle costs of your kitchen equipment.

The TakeChargeVA Program can assist you with custom energy efficiency projects in your restaurant. We provide financial incentives for new energy efficient equipment and act as your trusted energy advisor. We can even help with paperwork, so you can focus on your customers and your cuisine.

### HOW RESTAURANTS USE ENERGY:



\* [https://www.energystar.gov/buildings/resources\\_audience/small\\_biz/restaurants](https://www.energystar.gov/buildings/resources_audience/small_biz/restaurants)

**Visit:** [TakeChargeVA.com/Business](https://www.TakeChargeVA.com/Business)

**Call:** 833-402-2221

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Learn more at [aep.com/privacy](https://www.aep.com/privacy).



### KEY WAYS TO SAVE:

- LED lighting
- HVAC maintenance
- Kitchen equipment
- Refrigeration
- Water heaters
- HVAC controls

### AN ENERGY EFFICIENCY PROJECT COULD HELP YOU:

- Save money on utility bills
- Lower maintenance costs
- Increase profits
- Boost safety
- Decrease staff turnover
- Improve service and cook times

### START SAVING TODAY!

We encourage you to explore further ways to reduce your energy use – and our program can help! If you have additional questions, please visit [TakeChargeVA.com/Business](https://www.TakeChargeVA.com/Business) or call 833-402-2221.