

Electricity Savings in Grocery Stores

NO-COST & LOW-COST TIPS

- ❑ Check your temperature settings. If your settings are too low, your store may be wasting energy. The most common recommended settings are between -25 °C and -22 °C for freezers and between 1 °C and 3 °C for refrigerators.
- ❑ Keep evaporator coils clean and free of ice build up. Dirt accumulation and ice build up can prevent heat transfer and make the refrigeration system work harder to maintain the same temperature.
- ❑ Seal refrigerator and freezer doors. Air gaps let warm air enter the refrigerator or freezer and make the system work harder to maintain the same temperature. As a general rule of thumb, if you can slide a piece of standard letter paper between the door and the case, it is time to reseal the refrigerator or freezer. Invest in energy efficient refrigerators and freezers to realize the greatest savings.
- ❑ Disconnect or remove lamps in multiple lamp fixtures and use task lighting where needed to reduce energy use by up to 50%.
- ❑ Upgrade the store and refrigeration case lighting to reduce energy use by up to 75%.
- ❑ Install occupancy sensors in rooms with low traffic (break rooms, restrooms, conference rooms) to reduce lighting costs by up to 40%.

Toronto Hydro offers financial incentives and technical help for energy efficiency projects. Learn more at www.torontohydro.com/business