



East Grand Forks Water & Light Department

Life Connected Since 1909

ENERGY EFFICIENCY FOR BUSINESSES

Office Equipment

- Turn off all office equipment and lights every night and weekend. If you can't turn off the whole computer, turn off the monitor and the printer.
- When purchasing computers, monitors, printers, fax machines and copiers, consider ENERGY STAR models that “power down” after a user-specified period of inactivity.
- Use email instead of sending memos and faxing documents.
- If you need to print, consider double-sided printing and reusing paper.

Lighting

- Retrofit T12 lights with magnetic ballasts to T8 lights with electronic ballasts.
- Replace incandescent light lamps with LED.
- Consider removing excess fluorescent lights and installing reflectors. Lighter colored walls need less light.
- Install motion detectors to control lighting in frequently unoccupied areas, such as restrooms.
- Retrofit incandescent or fluorescent exit signs with long-lasting, low-energy LED exit signs.
- Clean dusty diffusers and lamps every 6-12 months for improved lumen output.

HVAC

- Set thermostats at 78 degrees for cooling in the summer and 68 degrees for heating in the winter.
- Install electronic time clocks or setback-programmable thermostats to maximize efficiency.
- Install locking covers on your thermostats to prevent employees from tampering with temperature settings.
- Regularly clean condenser coils, replace air filters, and check ducts and pipe insulation for damage.
- Consider installing an air conditioning economizer to bring in outside air when cool outside.
- Consider replacing old HVAC systems with new energy-efficient systems.
- Install ceiling fans.
- Install blinds or solar screen shades. Use reflective window film or awnings on all south-facing windows.
- Install ceiling and wall insulation.
- Insulate water heaters and supply pipes

Refrigeration

- Perform scheduled maintenance on units, especially keeping evaporator coils clean and free of ice build-up.
- Adjust door latches, replace worn door gaskets, install auto closers, and add strip curtains to walk-in doors.
- Use night covers on both vertical and horizontal display cases.
- Disconnect anti-condensate heaters.
- Keep refrigerators full to maintain temperature better (water jugs make good fillers).

Food Service Equipment

- Consider replacing some or all electric cooking equipment with comparably sized gas-fired equipment.
- Purchase insulated cooking equipment whenever possible (e.g., fryers, ovens, coffee machines).
- Preheat cooking equipment no longer and at no higher setting than the manufacturer's recommendation.
- Use cooking equipment to capacity. Fully loaded equipment utilizes energy more efficiently. Turn off unused and backup equipment during low production periods.
- Filter fryer oil at least once a day to extend the oil life.
- Don't overload fryer baskets beyond the recommended capacity. Overloading increases cook time.
- Where applicable, replace broilers with grooved or smooth griddles to significantly reduce the associated energy consumption.
- Make sure oven doors fit tightly and gaskets are in good condition.