

## Water Heating

Don't forget about water heating needs. There are a variety of ways to save with low flow water aerators, sprayers, high efficiency water heaters and more.

- Install low-flow devices for kitchen sprayers and in bathrooms.
- Lower your hot water temperature to 120 degrees Fahrenheit when applicable.
- Insulate hot water tanks and pipes.
- Replace your old water heater with a high-efficiency model.
- Consider installing a properly sized, high-efficiency, dedicated water heater if you utilize a heating boiler for your domestic hot water.
- Install tankless water heaters. Tankless saves by heating only what's needed on demand.
- Look to Cascade Natural Gas for cash rebates on qualified equipment.



## Staff Awareness

Include your staff in your energy conservation plan(s). They may be able to identify areas for savings that you hadn't considered and they will help you implement your plan to make it successful.

- Complete your own energy audit to help identify where you can start saving.
- Establish an energy policy and communicate to staff.
- Encourage ideas from staff about how to reduce energy use.
- Communicate success to motivate staff.

## CASCADE NATURAL GAS COMMERCIAL & INDUSTRIAL CONSERVATION TIPS



To learn more about our Commercial and Industrial Conservation program, contact us at 1-866-450-0005 or visit us online at [www.cngc.com/conservation](http://www.cngc.com/conservation)



*In the Community to Serve*

## Commercial Cooking Equipment

High efficiency cooking equipment combined with a sound energy plan can save you plenty.

- Cook wisely; use the most efficient appliances for the task. Look to ENERGY STAR® for a list of energy efficient commercial cooking equipment. [www.energystar.gov](http://www.energystar.gov)
- Reduce the amount of idle and preheat time. Implement a start up and shutdown plan to ensure that only the required appliances are operating.
- Maintain and repair all kitchen equipment. Everyday wear and tear such as leaky gaskets, clogged burners and loose hinges can add up to be major sources of energy loss.
- Recalibrate thermostats and temperature controls of kitchen equipment to ensure you're cooking at the right temperature.
- When replacing kitchen equipment, buy the most efficient piece of equipment that you can. Even when faced with an immediate replacement need, consider the total lifecycle cost rather than purchasing the cheapest. It will save you money in energy efficiency, productivity, maintenance, durability, ease of use and cleaning.
- Look to Cascade Natural Gas for cash rebates on qualified equipment

## Heating Equipment

Purchase the best equipment possible and keep up on the maintenance. Properly maintained equipment will last longer and save energy.

- Install programmable thermostats.
- Set temperatures in summer to 75 degrees with a night time setback of 85 degrees
- Set temperatures in winter to 68 degrees with a night time setback of 50 degrees
- Upgrade to high-efficiency heating equipment when replacing units and make sure it is sized properly.
- Ask your HVAC contractor about installing economizers.
- Perform routine and regular maintenance of mechanical equipment (filters, steam traps, clean coils).
- Perform boiler efficiency testing and adjustment
- Look to Cascade Natural Gas for cash rebates on qualified equipment

## Insulate and Seal Leaks

Pesky drafts and hot/cold sections of your building add up in wasted energy costs. Make sure to seal your building envelope to keep your energy costs down, providing comfort to employees, customers and tenants.

- Seal air and duct leaks.
- Make sure there are no worn out gaskets or door seals.
- Insulate the roof, walls and ceiling.
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