

ORDER UP!

ENERGY EFFICIENCY PROJECTS SERVE SAVINGS.

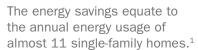
Courtesy Corporation is a family-run business owning and operating more than 50 McDonald's restaurants in the Midwest. As a longtime FOCUS ON ENERGY® participant, Courtesy Corporation is committed to keeping its restaurants at the forefront of energy efficiency by completing a wide-range of energy-saving projects, including lighting, HVAC, and commercial kitchen equipment.

In 2017, Courtesy Corporation upgraded its exterior pole-mounted parking lot lights to LEDs and replaced its older rooftop units with high-efficiency models. The new equipment will save more than \$250,000 in energy costs over its lifetime.

How the savings stack up.

See how Courtesy Corporation's commitment to energy efficiency is making a positive impact on the environment and their bottom line.

1 Annual Energy Savings



2 Annual Cost Savings

The cost savings is equal to the profit earned from the sale of 1,500 cheeseburger meals each year.²





"The Focus on Energy staff are incredibly helpful in identifying energy efficiency opportunities and assisting with maximizing the associated incentives. The energy savings, and the incentives we received for our lighting and new equipment installations will help fund future energy efficiency initiatives. We look forward to working with Focus on Energy on our future lighting and equipment replacement projects."

Calli Blank of Courtesy Corporation



Looking to save like Courtesy Corporation? We can help.

The average full-service restaurant's energy consumption can be attributed to five main areas.³ Focus on Energy can help you save by offering incentives to make energy-efficient equipment more affordable!

Food Preparation 35%

The central focus of your business – making and preparing food – is also the largest consumer of energy. ENERGY STAR® rated kitchen equipment typically costs the same as non-ENERGY STAR models, but uses significantly less energy.

Sanitation 18%

Speed up washing and rinsing by choosing ENERGY STAR, Consortium for Energy Efficiency and WaterSense rated equipment. This reduces the amount of water used without sacrificing the pressure needed to tackle tough pots and pans.

Lighting 13%

Installing LED fixtures is a great way to update the appearance of your restaurant and increase safety for diners and employees.





28%



18%



13%



6%

HVAC 28%

Upgrades reduce energy consumption while providing greater temperature control of your space, improving the comfort for diners and employees.

Refrigeration 6%

High-efficient refrigeration equipment uses less energy and produces less heat. This reduces the demands on your equipment to keep food cold and provides more consistent temperature, reducing food spoilage.

Add energy savings to your menu.

A positive customer experience is your top priority. Let Focus on Energy improve your bottom line.

Visit focusonenergy.com/business or call us at 800.762.7077 to learn more about the Focus on Energy incentives available for your business.

REDUCING ENERGY WASTE ACROSS WISCONSIN

FOCUS ON ENERGY®, Wisconsin utilities' statewide program for energy efficiency and renewable energy, helps eligible residents and businesses save energy and money while protecting the environment. Focus on Energy information, resources and financial incentives help to implement energy efficiency and renewable energy projects that otherwise would not be completed.



¹ Environmental Protection Agency (EPA) Greenhouse Gas Equivalencies calculator

² Department of Energy (DOE) Commercial Building Energy Alliance Financial Savings calculator and David Hayden of The Hospitality Formula Network

³ ENERGY STAR Guide for Cafes, Restaurants, and Industrial Kitchens