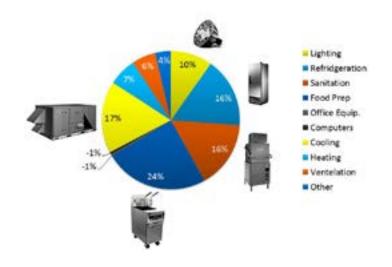


Restaurants that invest in ESP energy solutions and services cut utility costs 20% - 40% without sacrificing service, quality, style or comfort – while making significant contributions to a cleaner environment. By using ESP energy solutions and services, restaurant owners and operators improve the performance of their facilities and equipment while reducing energy costs.

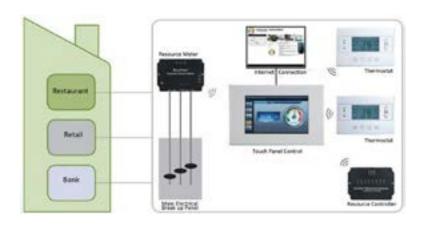
RESTAURANT ENERGY USE

Restaurants, per square foot, consume nearly three times the energy of the average commercial building.

Long hours of operation, specialized equipment and customer comfort often drive energy consumption. However, overall the energy consumption by food service facilities is often inefficient and wasteful; creating an opportunity to reduce operating expenses, increase net operating income and improve customer and employee comfort.



By utilizing ESP Energy Solutions, restaurant owners and operators save between 10 - 30% on energy consumption, equating to significant cost savings and Co₂ reduction.



BETTER USE STARTS WITH ENERGY MANAGEMENT

The key to saving energy in any building is energy management.

With the ESP Energy Management Software solutions, restaurateurs can significantly lower energy costs while simplifying the control of HVAC, lighting, fans and other devices.

LED Lighting

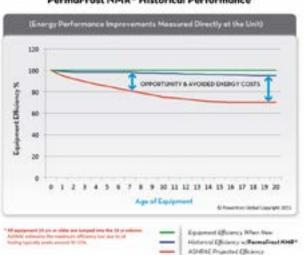


More restaurants are exploring LED lights, which use less energy than incandescent bulbs and often qualify for rebates or other incentives. ESP offers restaurateurs LED lighting solutions that reduce energy costs by 30% and last 35 to 50 times longer than incandescent lighting and about two to five times longer than fluorescent lighting. Restaurants typically start to see a return on their investment in under two years.

HVAC Optimization

ASHRAE Projected Equipment Efficiency vs.

PermaFrost NMR® Historical Performance



All HVAC manufacturers know their equipment performance degrades once in service because of oil contamination in the heat exchangers. A.S.H.R.A.E. estimates that this thermal barrier accounts for up to a 30% reduction in efficiency within the first 5 years of the equipment's life. PermaFrost NMR® is a High Value Energy Conservation Measure.

- Unmatched in terms of total financial return
- For most customers the decrease in kWh consumption across their portfolio equates to about a 10% savings on their total power bill
- Installation is simple and will not interrupt your business during roll-out
- Equipment runs less and lasts longer. PermaFrost NMR® extend the HVAC's equipment life

Performance Management Center(PMC)

What will the PMC do for your business?

- Remotely troubleshoot and diagnose facility issues
- Address FAQ via phone and/or email
- Monitor enterprise-wide equipment to identify performance exceptions that require immediate attention
- Provide real-time visibility into facility, system and device performance across entire portfolios

Manage temperature set points and lighting schedules for over 100,000 individual device



We understand that not every organization has the resource or desire to monitor and manage their energy day to day. For that reason we offer real time monitoring and management of your energy, equipment and facility performance data through a 24/7 Performance Management Center (PMC). With the PMC on call, you can stay focused on your core business activities, maximizing your ROI while ensuring enterprise-wide compliance with organizational and operational standards.

Thermal Energy Storage



As a restaurant heats up during the day and cools off at night, ESP's thermal energy storage solution acts like a sponge, absorbing and releasing energy that can be used to moderate the temperature. The result is a passive process that can deliver a 20% reduction on HVAC operating cost .