

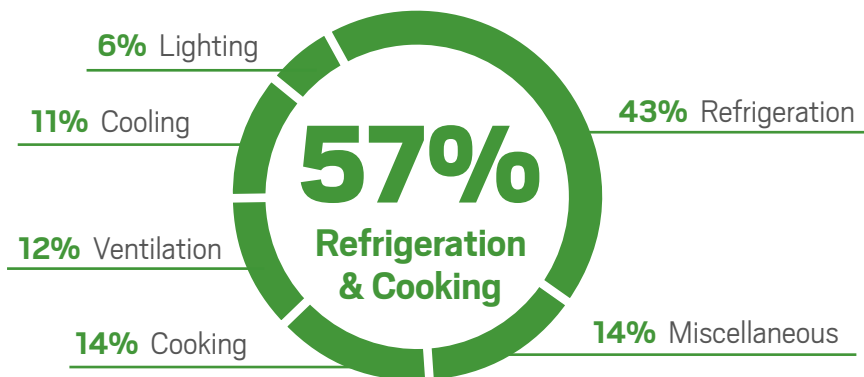


# Savings for Restaurants

## See What's on the Menu to Save Big

Restaurants use 5-7 times more energy per square foot than other commercial building types. Nearly half of the electricity used goes to powering refrigerators, with everything from cooking, lighting and ventilation accounting for the remainder. Upgrading to more energy-efficient technologies will lower operating costs, increasing your profit margins and decreasing maintenance costs. The Ameren Missouri BizSavers® Program provides generous incentives for a range of more efficient technologies, many of which can pay for themselves in energy savings within a year. We're here to provide you the perfect recipe for energy savings.

### How Restaurants Use Energy



### Top Ways to Save



Efficient Hot Holding Cabinet



LED Lighting & Controls



Efficient Refrigeration

### Get Started Saving!

Now that you know what to upgrade, visit [TradeAllyNetwork.com](http://TradeAllyNetwork.com) to find an approved contractor or contact a Business Development Representative at [BizSavers@Ameren.com](mailto:BizSavers@Ameren.com) or 1.866.941.7299.

### Savings in Action

**\$1,342,406**

Total incentives distributed

**22,294,863**

Total kilowatt-hours saved

**586**

Program participants



#### Success Story:

#### Cracker Barrel

\$9,926 in incentives earned  
188,740 annual kWh reduction  
\$14,187 annual electricity savings

#### Upgrades included:

Refrigeration, Cooking and Lighting



[AmerenMissouri.com/BizSavers](http://AmerenMissouri.com/BizSavers)  
**1.866.941.7299**

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Please recycle