

**ASHRAE Standard
90.1-2001**

Energy Standard for
Buildings Except
Low-Rise Residential
Buildings

Standard 90.1 provides minimum requirements for the design of energy-efficient buildings. Not only are new buildings and systems covered, but also additions or alterations to existing buildings. Many federal, state, and local government agencies have adopted this standard into their building codes. This most recent standard should produce energy savings of 20 percent over the 1989 version.

Did you know?

Over \$5 billion is spent each year for the 240 trillion Btu required to cool food service entities.



Restaurants

It's Friday evening. Your staff is diligently serving a capacity crowd. Your cooking equipment is in full operation. Countless loads of dishes move through your washing systems, consuming hundreds of gallons of hot water. At the same time, your HVAC&R system is working overtime to maintain air quality and keep your dining area cool and comfortable.

Concerned? Absolutely! You're the restaurant manager. You are charged with the task of controlling expenses, including utility costs. It's a difficult challenge considering that the average restaurant consumes five times the amount of energy as a traditional retailer.

How much do you spend? The amount depends, of course, on the climate of your location, size of your facility, age and efficiency of your existing equipment, daily operations and a variety of other factors.

Historically, the price of electricity has varied significantly. Current costs are near record lows. However, as the need for "reliable" electrical supply continues to become a valid concern (as we've seen recently in California and other areas of the country) and the demand for energy is projected to

grow at an average annual rate of 1.7 percent through 2020, negative price fluctuations are certainly a risk.

Regardless of your current electrical costs, increasing your equipment's efficiency decreases your electrical dependence; therefore, reducing your operational budget and directly impacting your bottom line.

Thus, the evaluation of HVAC&R upgrades makes good sense. Global Energy Group, Inc. can provide HVAC&R enhancements that will produce favorable operating/ownership costs for your restaurant — today and in the years to come. Consider the opportunities of putting our exclusive technology to work at your facility.

A menu of patented energy-saving technologies.

Your building and its environment are unique. The same can be said for the recommendation we create for you — based on your individual needs and our extensive experience. One or a combination of our proprietary, patented technologies may be required.

Allow our representative the opportunity to visit with you personally. We look forward to discussing the many variables that must be considered in crafting the ideal solution for your facility.



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