

APPLICATION NOTE - Food Retail Sites

The Winning Duo: Food Retail Facilities Save 20% on Energy with a ComEC-SinuMEC Combination

THE CHALLENGE

Large operating expenses challenge the food-related retail and commercial industry, including immense energy expenditures. This market segment includes **fast-food facilities, restaurants, convenience stores, supermarkets, hotels**, and more. The sites are equipped with ovens, grillers, refrigeration systems, HVAC systems, internal and external lighting systems, IT systems, etc. To address the high expenditures issue, chains and facilities' managements search for effective solutions to reduce electricity costs and, also, cut down on CO₂ emissions.

SOLUTION

PowerSines has been helping food-related companies save energy in their facilities, for many years. Traditionally, for such retail and commercial sites, the preferred solution was PowerSines ComEC VS. The applicable model of ComEC was selected to match the power level and the main breaker. ComEC, being an excellent, advanced, mixed-loads energy controller, has been typically saving 10-12% in these scenarios.

To substantially increase energy saving, PowerSines is introducing a combined use of ComEC and SinuMEC, offering total energy saving of 20% or more.

PowerSines' SinuMEC-CSD has a patented technology that has been adapted to save up to 25% of the energy used by the HVAC and refrigeration equipment found in such sites.

The new solution uses SinuMEC-CSD on HVAC and refrigeration units, and ComEC or Energy Hub on the other mixed loads at the facility.

RESULTS

This integrated approach maximizes energy saving for food related sites, and can **reduce total energy consumption by 20% or more**, providing an attractive ROI.



20% direct saving in energy consumption

Attractive ROI: 1.5 - 2 years

Maximizing energy-saving to fit food related equipment

Reduction in maintenance costs and increase of motor lifetime

Lowering of CO₂ emissions

