



ENERGY EFFICIENCY CASE STUDY SUMMARY:

CLIENT: Large Chain Restaurant Baytown, TX

PROJECT BACKGROUND

This large chain restaurant in Baytown, Texas is located approximately 5 miles from Galveston Bay. Continuous salt-spray intrusion and other typical environmental impacts associated with the restaurant industry. Typical uncoated condenser coils would survive only 6 to 7 years before needing replacement.

SOLUTION

Restaurant management turned to Optimize Coatings for help. Optimize had provided the same service for their restaurant in Clute, Texas. Since that time they have seen their energy bill go from an average of \$ 11,000.00 monthly to an average of \$ 6,000.00 per month. They have also increased the life of their HVAC systems and have reduced high temp failure rates.

The coils were coated with **OPTY-COIL COATING® - CLEAR**, and the exterior cabinet surfaces were coated with an Energy Star Ceramic coating to prevent solar heat loading on the cabinets.

RESULTS

The fins and cabinets are now protected from corrosive elements and the cabinets have a substantially lower solar load. The customer is experiencing energy savings and extended equipment life. This chain has several more restaurants in the region and has plans to work with Optimize to have all units coated and protected as budget allows.



BEFORE



AFTER

