

CASE STUDY

THE CHEESECAKE FACTORY

COMMERCIAL SOLAR THERMAL



ST System Size	803 Square Feet
ST Equipment	20 Heliodyne Gobi 4x10
Storage Quantity	850 gallons
Est. First Year Savings	3,884 Therms
Est. CO ² Avoided	58,112 lbs/year

THE PROJECT STORY – SERVING UP SUSTAINABILITY

Restaurants have high energy requirements for lighting, temperature control, cleaning, dishwashing, and refrigeration. This makes them ideal candidates for solar - particularly for hot water systems. The Cheesecake Factory recognized the waste and consumption of hot water occurring at their restaurants and wisely saw an opportunity to green their business. PG&E's Food Service Technology Center (FSTC) conducted energy audits at two of the company's locations and determined the Pleasanton restaurant was a good fit for a solar hot water heating system.

"The company saw the long term and wanted to do the right thing in 'greening' their system. Having an unbiased third party in the meetings helped them see the whole picture."

- Amin Delagah, PG&E Food Service Technology Center (FSTC)

THE SUN LIGHT & POWER SOLUTION

SLP designed and built a hot water system to be installed on the high volume location at Stoneridge Mall in Pleasanton, CA. Because the use of hot water is so steady at this restaurant, the SLP engineering team created a system with reduced storage, lowering the cost of the system by approximately 5% and allowing the tank to be located on the roof without the need for structural upgrades. The restaurant's Senior Energy Manager and PG&E's Food Service Technology Center also weighed in to ensure the solar thermal collectors were part of a holistic energy saving solution that included installing low-wattage lighting, energy-efficient patio heating and variable-speed hood technology on the restaurant's exhaust hoods.



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The FSTC continues to help The Cheesecake Factory monitor and track its solar water heating system, providing a precise measure of the water temperature as it arrives from the city, after it is preheated, when it is in the main boiler, and when it is dispensed inside the restaurant. This allows The Cheesecake Factory to track and document system performance as well as energy and cost savings.



ENVIRONMENTAL BENEFITS

Every year this system removes the equivalent of 4.3 cars from the road, or prevents 2,310 gallons of gasoline from being burned. It would require 16.9 acres of forest to sequester this much CO2 annually.

FINANCIAL BENEFITS

The solar thermal installation at The Cheesecake Factory will provide clean energy for years to come and is expected to generate \$148,838 in savings over the lifetime of the system.

This project also received over \$47,000 in rebates from the statewide CSI-Thermal program.

CUSTOMER PROFILE

At the heart of The Cheesecake Factory is a set of guiding principles based on excellence and quality in everything they do. They are committed to doing what is right, conducting themselves with integrity and ensuring that their actions follow the highest ethical and professional standards. They embrace sustainability with these values in mind. Learn more at www.thecheesecakefactory.com

SUN LIGHT & POWER PROFILE

Passionate people tend to get very good at what they do. With over 36 years of experience as a leader and pioneer in the solar industry, Sun Light & Power provides the highest possible design, engineering, and installation expertise for solar electric and thermal energy needs and places high value on lasting customer relationships.



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