

National Resource Management CASE STUDY

NRM Refrigeration Retrofit McDonald's, Vernon, Connecticut

“NRM’s controls monitor the temperature of the cooler, so it doesn’t need to be running all the time.”
– Tim Walsh,
Co-Manager

McDonald's in Vernon is one of eight restaurants comprising a family-owned-and-operated McDonald's franchise that dates back to 1961. The franchise is now managed by twin brothers, Tim and Tom Walsh – who are constantly looking for ways to reduce their operation's energy consumption – both to cut overhead to and to be environmentally responsible corporate citizens. NRM worked through Small Business Energy Advantage (SBEA) program contractor, Con Serv Inc., to upgrade the Vernon property's refrigeration technology. As part of the retrofit, NRM installed CoolTrol® to control a walk-in cooler and walk-in freezer thermostat, door heaters and evaporator fan motors. NRM also retrofitted the evaporator fan motors with new electrically commutated motors.

RESTAURANT DESCRIPTION

- McDonald's, Vernon, Connecticut
- Managed by Tim & Tom Walsh
- Property has one, one-door walk-in cooler and one, one-door freezer.

OUTCOME

By installing door heater and evaporator fan controls, along with electrically commutated motors, the Walshes have managed to achieve dramatic reductions in refrigeration-unit use. The upgrades will save 15,934 kilowatt hours per year, or roughly \$2,230 annually.



Total Lifetime Savings from Energy-Efficient Refrigeration Measures: 126,600 kWh

Content for this case study was excerpted from Connecticut Light & Power's case study on the Walshes' Vernon, Connecticut, McDonald's.

