



For Immediate Release  
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## ACCA Targets Retail Energy Waste

*Releases Restaurant and Strip Mall Design Process and Workbook*

Arlington, VA October 5, 2017 – The Air Conditioning Contractors of America (ACCA) announced the release of a new technician's guide and workbook, *Maria's Restaurant*, covering the basics for understanding the commercial HVAC system design process, and accompanying online Qtech training.

The commercial food service industry consumes about \$10,000,000,000 worth of energy each year, most of which is used for refrigeration, heating and cooling. However, about 30 percent of that energy is wasted due to poor planning and building designs that result in negative airflow issues. These design and airflow issues result in excessive utility bills, employee turnover and customer complaints due to uncomfortable conditions and varying cooking temperatures.

"The restaurant industry uses up to ten times more energy per square foot than other commercial buildings. Much of that energy is simply wasted due to poorly designed and installed HVAC and refrigeration systems and an inability to properly calculate the loads when mixing cooking and comfort," said Don Langston, ACCA Board Chairman and President & CEO of Aire Rite Air Conditioning and Refrigeration, Huntington Beach, CA. "As a commercial contractor, I've seen countless system designs that have left restaurant owners with unnecessarily high utility bills. ACCA's *Maria's Restaurant* will help other contractors do what I do in these situations - sell energy. My pitch to restaurant owners is 'you can try to sell hundreds more sandwiches next month, or you save thousands of dollars on your utility bills by hiring a contractor who follows proper design protocols.' It's usually a no brainer."

"*Maria's Restaurant* is an important new tool for commercial contractors. ACCA's new guide, workbook and online Qtech training will help contractors save small business owners significant amounts of money by cutting their energy use," said Paul T. Stalknecht, ACCA President and CEO. "This design book will also useful for business owners, facility managers and restaurant service companies who are looking for a basic overview of the design process and equipment needs for retail outlets. ACCA's goal is to make their businesses more energy efficient, comfortable and healthy."

Much of the nation's commercial retail space is located in strip malls, thus ACCA designed the guide and workbook to be representative of a typical restaurant that can be found in these spaces. *Maria's Restaurant* will also help contractors better understand the design needs of less complicated retail spaces including convenience stores, small grocery stores, salons and barber shops and other outlets typically found in strip malls.

ACCA also created an online Qtech training course for *Maria's Restaurant* to accompany the guide and workbook and help technicians understand the design basics and how to identify design related issues in the field. The online course is recognized by the Refrigeration Service Engineers Society (RSES), ESCO Institute, International Code Council (ICC) and North American Technicians Excellence (NATE) for continuing education units. It is available for \$99 for ACCA members and includes a PDF version of *Maria's Restaurant*. A print copy of the guide and workbook is available through ACCA's online store for \$70.

For more information, please contact ACCA's Director of Industry and External Relations, Todd Washam, at [todd.washam@acca.org](mailto:todd.washam@acca.org) or 703-824-8864.

### **About ACCA**

*The Air Conditioning Contractors of America, is the nation's premier trade association for heating, ventilation, air conditioning, and refrigeration contractors. ACCA's member companies provide quality service in heating, air conditioning, refrigeration, building and home performance, solar, hydronics, and plumbing. ACCA has created the nationally-recognized and industry-endorsed standards needed to ensure HVACR systems are properly installed and maintained. Learn more at [www.acca.org](http://www.acca.org).*

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