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Hall, Matthew.

"Brighten Up – Taco Bell Adds Compact Fluorescents to its Lighting Menu."  
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# Fresh Ideas for All to Indulge In

By John-Michael Kobes

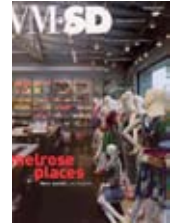
With hundreds of outlets and thousands of menu options, fast food restaurants pride themselves on serving hot, fresh food in a relatively quick and efficient manner. For more than 40 years, Taco Bell, a Yum! Brands, Inc. company, has provided the public with tasty Mexican cuisine while keeping close watch on non-culinary details, including the lighting of its restaurants.

A combination of fluorescent and incandescent lighting used in Taco Bell's kitchens and dining rooms was not providing adequate light levels for employees or patrons. With the increasing costs of energy, the company needed to find a light source that would also reduce energy costs. The majority of restaurants were using T12 2x4 and 1x4 fluorescent lamps in the kitchen area. Incandescent lamps were used under the range hoods and in the hot chili pepper fixtures hanging directly over the tables in the dining area. The company identified more than 400 restaurants in 18 states in need of an improved lighting system.

Robert Horsley, national project manager for Yum! Brands, Inc., turned to lighting consultant Chuck Wood of C.W. & Son Inc., Canton, MI, to come up with a lighting system that could achieve the necessary light levels and reduce energy costs. "With the goals of retrofitting but not rewiring due to budgetary constraints, compact fluorescents lamps (CFLs) were the perfect match for this project," said Wood. "The CFLs would provide better illumination without any additional wires and significantly reduce the wattage." Wood specified CFLs and fixtures from Technical Consumer Products, Inc. (TCP).

For kitchen area, he selected 32-W T8 linear CFLs. The T8 lamps perform for an average 24,000 hours and provide an improved color rendering index (CRI) of 84, compared to 62 CRI with the previous fluorescent lighting system. Under the range hoods and in the hot chili pepper decorative fixtures in the dining area, 60-W and 75-W incandescent lamps were replaced with TCP's 14-W CFL Springlamps and floodlights. The CFLs have an average of 10,000-hour lamp life and a CRI of 84.

With the new lighting system, energy consumption was reduced by an average \$745 per year per location, and since the CFLs have a 10,000 to 24,000 average hour rated life, the new lamps will not need replacement for at least two years. ■



Photos from VM+SD, "Brighten Up", November 2005

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