### "Did you know:

In 2026, 30% of new car sales in Canada MUST be Zero Emission Vehicles? By 2030, 60% of new car sales in Canada MUST be Zero Emission Vehicles? By 2035, **100%** of new car sales in Canada MUST be Zero Emission Vehicles?

In the future, EV Charging Stations are **not optional**, they're an **essential** part of your business."

# **BUSINESS CASE FOR EV CHARGERS AT RESTAURANTS**

Installing EV chargers at restaurants is a strategic investment that attracts new customers, increases dwell time, and enhances brand image. Here's why restaurants should consider adding charging stations:

### 1. Increase Customer Dwell Time & Spending

- EV drivers typically charge for 30 minutes to 2 hours, making sit-down restaurants an ideal location.
- Longer visits often lead to higher average check sizes as customers order drinks, desserts, or additional items.
- A study found that EV drivers spend 50% more than regular customers when charging is available.

#### 2. Attract High-Spending EV Customers

- EV owners tend to have higher disposable incomes, making them valuable patrons.
- As EV adoption grows, restaurants with chargers will have a competitive advantage over those without.

#### 3. Generate Additional Revenue

- Charge for usage: Restaurants can set competitive per-kWh rates or per-session fees.
- Bundled promotions: Offer discounts or free charging with a minimum food purchase to drive traffic.

# 4. Strengthen Brand & Sustainability Efforts

- Boosts corporate social responsibility (CSR) by supporting clean energy initiatives.
- Positions the restaurant as an **eco-friendly brand**, appealing to environmentally conscious consumers.

## 5. Leverage Government Incentives

- Federal and provincial grants and rebates help offset installation costs.
- Some programs offer up to 50-75% of the total cost for businesses investing in EV infrastructure.

## 6. Stay Competitive in the Evolving Market

- As **EV adoption increases**, charging availability will become a deciding factor for customers choosing where to dine.
- Being an early adopter positions the restaurant as a leader in sustainability and innovation.





