

Energy Saving - Catering

The kitchen has the biggest energy cost in a typical pub (25-40%). A large amount of the energy used in this area cannot be reduced e.g. fridges must always be on, the cooker and extractor need to be on when cooking. Therefore many opportunities in the kitchen lie in switching equipment off during breaks in service and when not in use.

In a typical kitchen the majority of fuel (usually gas or LPG) is used by the hob. Big electricity users are extraction, hot lamps, electric ovens and grills.

The following are major opportunity areas within the kitchen:

GAS HOB

Fact: 7% of pubs have solid top style ranges with the remainder typically having open individual burners. These eliminate the need to wait for the plate to heat up.

Did you know: Turning off the gas hob for 1 hour per day saves around £180 over the year.

How does this apply to me: Visit the kitchen when there is no or little service. Are more gas rings on than are in use? Are the staff leaving the rings on to heat the room?

How do I make the saving: Educate staff on the cost of leaving the hob on. If the room is cold in winter investigate other more efficient sources of heating.

Annual cost per hour used

Equipment	Cost £
Hot Storage Lamps	300
Hob	180
Extractor	120
Fryer	100
Grill	65

EXTRACT SYSTEMS

Fact: 58% of kitchens have a variable speed extract fitted that allows the fan to be turned down. – Is yours ever adjusted?

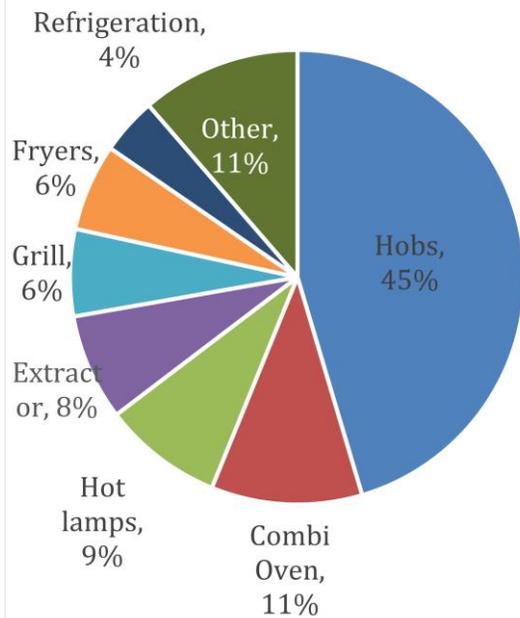
Did you know: Turning the fan down to 75% speed can halve its energy use. Doing this for half the time the fan is on will save you in the region of £250 a year.

How does this apply to me: If you have an extraction system look to see if it has variable control.

How do I make the saving: If installed, talk with catering staff to understand if there are limitations to turning the extract down and the minimum to avoid gas shut off. If gas shut off is a concern at low fan speeds, contact the supplier to limit low speed accordingly.

To guide staff, mark on the dial a few settings so staff know where to set the dial during different levels of service.

Typical Kitchen Energy Use



HEAT LAMPS

Fact: 29% of kitchens with food heat lamps do not turn them off when they are not required.

Did you know: A service bar with three heat lamps in use for 1 hour every day costs £300 over the year.

How does this apply to me: Check to see how many heat lamps you have. Often the bulbs will state the wattage, allowing the energy use to be calculated (Total Cost (£) = No lamps x Watts x hours per on per day x 0.365 x 0.1).

How do I make the saving: Simple – make sure the lamps are only on when required to keep food warm. Is the switch located in an easily accessible place? If not moving it may remind staff to turn the lights off.

APPLIANCE SWITCH OFF

Fact: 40% of kitchens do not turn off energy using appliances such as extraction systems or grills when not in use.

Did you know: Running the extractor for 1 hour more than required every day costs £120 over the year. Leaving the grill on for an hour more than needed every day will cost £65 per year.

How does this apply to me: Visit the kitchen when there is no service, such as first thing in the morning or between lunch and dinner peak periods. Look at what equipment is left on and question if it needs to be on.

How do I make the saving: Educate staff on the expense of leaving items turned on. For items such as grills, calculate the time it takes to heat up from cold. This will allow staff to turn the grill on just before when required, rather than far before service begins.