

MONEY SAVING CHECKLIST

Speaking with our Admiral team we have put together a checklist of money saving ideas, the nitty gritty, some you may be doing but hope that it gives you some food for thought.

FOCUS ON: FRONT & BACK OF HOUSE GENERAL ENERGY SAVING

HEATING

Do not attempt to change fittings or settings on your own – always use a professional.

- Only heat the areas of the building that are occupied at any point in time.
- Use the valves to reduce heat in rooms not used.
- Make sure heating timers are set accurately for your trading hours.
- Use Thermostatic Radiator Valves (TRV's) where possible to ensure you're not over-heating rooms more than necessary. No. 3 on a TRV (1-5) is 21°C
- On your boiler, set the temperature of the water in the central heating to 58°C or 59°C.
- Bleed the radiators and ensure there is enough pressure in the boiler to have efficient circulation - remember your private accommodation too.
- Turn heating in trade hours on 1 hour before trade starts and turn off, depending on customer numbers, up to 1 hour before close.
- If possible turn off the heating to the private accommodation when not in use.

LIGHTING

Always use a qualified electrician for any changes made to lighting / electric circuits

- Switch off lights in rooms that are not in use.
- Swap halogen and tungsten bulbs to LED where possible. Make sure you are using the correct lux levels to give either 'Warm' or 'White' light in the appropriate areas.
- Fit motion sensors on lighting in less frequently used areas such as customer toilets, please ensure the 'on' period is sufficient enough not leave someone sat in the dark!
- Keep back of house lights turned off when areas are not in use.
- Ensure private quarter lights and appliances are turned off when not in use.

CELLAR

Keeping your cellar clean and cool with a temperature between 11-13 degrees will keep your beers in perfect condition and avoid contamination, dispense issues and wastage.

- Set cooling system temperature sensors to the recommended temperature. Place them at barrel height away from the coolers.
- Ventilate your cellar for 10 minutes each morning, after ventilation keep the doors closed. Use draught strips and insulation on cellar doors.
- Regularly clean the cellar cooler – casing and grills making sure there are no blockages. Ensure airflow around the APC and cooler evaporator units and that they are unobstructed and free from debris. Lastly top up the water levels in the cooler.
- Ensure lighting is as efficient as possible, replacing tungsten lights with LED, ideally automatic or the switch by the door.
- Place any heat producing equipment e.g. line coolers, cooling cabinets and ice machines, outside of the cellar in a well-ventilated area.
- Cellar curtains – consider the size of your cellar, if it is a large space think about placement of stock and the APC/ cask ale cooler – could you make this more efficient with the addition of a cellar curtain or stud wall effectively reducing the energy needed to keep the space cool.

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BEHIND THE BAR

- Turn off tills and other non-refrigerated appliances at the plug after service.
- Ensure all ventilation grills on the bottle coolers are free from dirt / fluff.
- Make sure seals on bottle fridge doors are in good condition.
- Fit timers to the bottle fridges that can turn them off for a maximum of 6 hrs overnight before ensuring they are back on for at least one hour.
- Ensure all ventilation grills on any flash coolers are free from dirt / fluff.
- Keep your glass washer clean and free of debris.
- Only turn on the glass washer when you are finally ready to use it – with a full tray of glasses not at the start of service.
- Review use of the ice machine.

TRADE AREA - GAMING MACHINES

- AWP game updates are typically sent to the digital machines in the middle of the night, automatically going live when the machine first powers up the next trading day so switch off your machine overnight.
- Turn on your AWP machines close to opening hours and off close to closing to maximise machine uptime and customer access whilst reducing cost. Timers on the socket would help.
- The cost of this will vary according to your machines and tariff but for example based on 55p per KWH the 12hr daily cost of a machine would be between 74p and circa £1.40. Accordingly it is our recommendation that machines remain switched on throughout pub opening hours, as we would expect the income generated to be substantially in excess of the running costs.

TAKE A LOOK AT
THESE TOP TIPS FOR YOUR
FRONT OF HOUSE
OPERATIONS

TRADE AREA - GENERAL

- Make sure any vents to let heat out from behind fixed seating are open and clear from debris.
- Keep external doors / internal lobby doors closed where possible with adequate draught excluders.
- Tackle draughty windows with draught excluders.
- Ensure internal door closers are working correctly.
- Where open fires / log-burners exist ensure that chimneys are swept regularly and that the correct fuel for the fire type is used.
- Review your flow of footfall - can you alter your trading hours to open and close 1 hour earlier?

TRADE AREA - OUTSIDE

- Make sure outside light timers are accurate - remember to change them when the clocks go back!
- Fit timers to outside fairy lights etc to ensure they are not running throughout the day.
- Review any outdoor heaters and their use to ensure they are delivering value for money – look at the number of customers using them and whether alternatives such as blankets may be of use.
- Where possible ensure all outside lighting is LED and not Tungsten or Sodium lighting.