

# ENERGY SAVING GUIDE

## CHECKLIST

### HAVE YOU CONSIDERED HOW ENERGY IS USED?

If you switch something on, it uses energy and costs money... very simple we know, but it's true!  
Here are some things to think about:

- ☒ When do you need your glasswasher... 3pm, if so don't switch on at 9am when you open up.
- ☒ Are all your lights fitted with LED lamps, if not invest in LED lamps they will save you money.
- ☒ Do you have over door heaters, if so when do you switch them on? Only use them when you need them.
- ☒ Do you have Thermostatic Valves (TRV) on all your radiators? If not consider the investment, it helps zoning and controlling heating areas.
- ☒ Do you open up all trading rooms every day? If not zone the heating through TRV and switch off the heating in unused rooms.
- ☒ Do you have your external lights on all night? If so switch them off when you close or put the switch on a timer, so they only come on when needed.
- ☒ Are all your bottle coolers and fridge seal in good order or are the units leaking cold air. If they are consider changing the seals.
- ☒ Do all your doors shut snugly into their frames? If not consider running insulation tape around the reveals or adjusting door closers so they fit tight.
- ☒ Are your urinals controlled by an auto flush system, if not consider fitting one, you will save water.
- ☒ Have you looked into your loft space and is it insulated? If not consider laying loft insulation.
- ☒ Do you have a kitchen and is your extract unit on full all day long? Only switch it on during service.
- ☒ Set your central heating temperature to 21°C max or consider dropping it 1 degree.
- ☒ Do you leave TVs and AWP's on standby? If you do you are using electricity. Switch them off at the wall.

Some of these recommendations may vary depending upon the repair obligations as set out in your tenancy or lease agreement. Please therefore refer to your tenancy or lease agreement for full details or discuss any queries with your BDM.

**THE ATTACHED GUIDE  
WILL GIVE YOU MORE  
DETAIL AND ADVICE ON  
THE ABOVE**

Remember – "Switch it off, it saves you energy"

# ENERGY SAVING GUIDE

## KITCHEN

HOSPITALITY ENERGY SAVING SUSTAINABILITY



### WHERE DOES IT ALL GO?

Hospitality businesses consume a lot of energy, after labour and the cost of food and drink, it's often the largest cost.

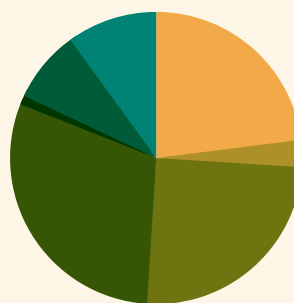
Kitchen equipment should only be turned on in-line with it's heat up time and anticipated usage. Most equipment can be turned down or off when not in use.

Only switch on ring burners and grills shortly before service. Fryers can be brought up to temperature within 15 minutes. Turn off backup fryers during quieter periods.

★ **£280** ★

Your kitchen can cost £28 per hour - that's £280 A DAY

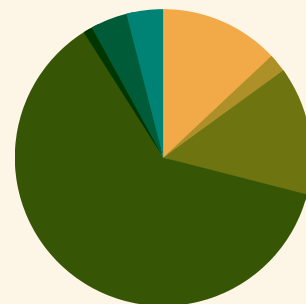
### Wet-Led Business



- Cellar & Bar Servery
- External
- Heating & Hot Water
- Kitchen
- Office
- Toilets
- Trade area

### Dry-Led Business

- Cellar & Bar Servery
- External
- Heating & Hot Water
- Kitchen
- Office
- Toilets
- Trade area



### KITCHEN EXTRACT

#### THINGS YOU CAN DO FOR FREE

- Ensure kitchen extraction and supply units are turned off overnight. If variable speed controllers are present, these should be adjusted based on the required demand using the lowest speed possible that still delivers effective extraction.
- If the kitchen extract is pulling open the kitchen doors, try turning the extraction speed down or changing the balance between the supply and the extraction.



### KITCHEN



- Try to minimize trips to the walk-in fridge.
- Replace broken walk-in door curtains & door openers.
- Keep regular checks on fridge seals and replace when needed.
- Always keep the internal curtains on 'walk-in' fridges and freezers in place to stop heat getting in and cold escaping.
- When loading deliveries, set the fridge program to 'defrost' – but remember to change it back afterwards.
- Fridges should be maintained at 1 to 4°C, with air flow around the contents. Freezers must be maintained at -18 to -21°C and packed tightly.
- Only switch on dishwasher when you have a full load.

Turning off kitchen extraction overnight can save around £3,000 p.a.!







# ENERGY SAVING GUIDE

## HEATING, COOLING & HOT WATER



Heating & hot water can account for up to 40% of a pub's energy usage. Making sure your heating controls are set to the right temperature is vital.



### HEATING

#### THINGS YOU CAN DO FOR FREE

- Central heating should be set to a realistic temperature (max. 21°C).
- When the heating is on make sure you keep doors and windows closed.
- Use of plug-in electric heaters should be avoided.
- Ensure heating time clocks are set to the right time & only set to come on when the building is occupied.
- For AC, an 'off only' schedule is most useful, where staff turn on heating as required but the schedule is set to shut off when the business closes.
- Air conditioning can cost up to £20 per unit per day to run, so only use it when needed. Air conditioning should be set to heat at 21°C and cool at 24°C.
- Ensure TRVs are used as needed, especially for areas not always in use like accommodation or function rooms. Remember, customers will alter these, check them regularly.
- Radiators should always be free from air flow obstructions.
- Ensure overdoor heaters are only used when needed, and always switched off overnight.
- Ensure external heat lamps are isolated off during mild weather so they can't be used when not needed.

### HOT WATER

#### THINGS YOU CAN DO FOR FREE

- The optimum set point for hot water is around 60°C.
- Hot water controls should be timed if a storage tank is used.
- Try turning the immersion elements in your water storage tank off, if hot water is still supplied you just saved yourself around £300 p.a.

Every metre of uninsulated pipework can cost £150 p.a. in lost heat!

#### LOWER COST FIXES

- A hot water cylinder should have at least 150mm of insulation for optimum savings. Adding insulation to exposed tanks and pipework is usually straightforward and gives instant savings.
- Ensure hot water pipework is insulated, especially when it is situated in areas that are actively cooled such as the cellar. A relatively low outlay on pipe lagging can give substantial savings.

### HEATING

#### LOWER COST FIXES

- If thermostatic radiator valves (TRVs) are not in place, consider installing these, especially in areas that are not always in use or where other heating such as an open fire is present.
- Effective insulation is the cheapest way to keep a building warm. External doors and windows should be free from draughts, using draught exclusion strips where needed. Payback time is around six months.

Preventing a simple draught can save £100's per year!

Turning the thermostat down by 1°C can save 10% of heating costs!



# ENERGY SAVING GUIDE

## CELLAR & BAR

### CELLAR

#### THINGS YOU CAN DO FOR FREE

##### Temperature

Make sure temperature is maintained between 11-13°C by keeping the temperature gauge at the height and location of cask barrels.

##### Segregation

Keep heat sources such as extra fridges, ice machines, post mix and python units as far away from cooling & as close to extracts as possible.

##### Doors

Keep cellar doors shut & install/replace door curtains where feasible.

##### Lights

Turn off cellar lights when unoccupied.

##### Air Flow

Ensure air can flow freely around chillers, including cellar chillers, beer line chillers and post-mix dispense units. Outdoor condensers should be unobstructed.

### CELLAR

#### LOWER COST FIXES

Ensure the cellar is well insulated, including a door with self-closer and draught exclusion. Any cold air allowed to escape/warm air allowed into the cellar causes the cellar chiller to use more energy to achieve the set temperature. Basic draught exclusion should have a payback time of around 3 months.



If your beer chiller or post-mix chiller has a DFX Series 1e controller (see above), you can program your trading hours so

it turns off when not needed – this can save up to £250 p.a. View the manual online for help.

### BAR

#### THINGS YOU CAN DO FOR FREE

- Check fridge seals on a regular basis. Replacing damaged ones has a payback time of less than 6 months.
- Make sure fridge air vents are kept unobstructed.
- Precool bottles in the cellar and restock at the end of night.
- Turn off fridge & bar lights at end of night.
- Coffee machines should be turned off whenever the machine is not to be used for a few hours or more (e.g. overnight) and only turned on 30 mins before use.
- Clean the ventilation grills and/or pull-out filters on fridges, ice machines and chillers regularly to ensure air flow is maintained.

A damaged fridge seal can cost over £100 p.a.!



### GLASSWASHERS

Delaying glasswasher switch-on by 2 hours each day can save over £500 p.a.!

- Don't switch on glasswashers till you have your first full load.
- Wash full loads in the glasswasher - running it for partial loads could be wasting you over £200 p.a. Always keep the door shut to retain the heat, and only switch on a second machine during peak times.
- Keep your glass wash machines well maintained and ensure all the water jets on the arms and in the cabinet are clean and not blocked.



# ENERGY SAVING GUIDE

## LIGHTING & MORE

★ Devise a business “close down” and “start up” checklist for every part of your business so that everything is turned on or off at the correct time every day. ★



## WATER USE

- Regularly check that taps in toilets, kitchens, bars and staff areas are not dripping or leaking and get washers replaced quickly to ensure no water is being wasted... especially hot water!
- Fitting urinals with water saving devices will save a lot of water whilst the business is closed. First ensure that you have a device fitted, then check it is flushing effectively but not too often, If they're not flushing at all, the batteries in the water saving device might need replacing.
- You should also check that toilets are not over-filling - there should be no sound or visuals of trickling water once the tank has re-filled following a flush.

A water saving device can save over £2,000 of water p.a.!

## LIGHTING

### THINGS YOU CAN DO FOR FREE

- Only turn on lights as needed, especially outside of trading hours and back of house lighting.
- Ensure any timers for external lighting are working properly and adjusted throughout the year to reflect daylight hours.
- Switches should be well labelled to allow individual/zonal control of lighting in FOH areas. Use colour-coded labels to clearly identify which lights should be on and when.

Upgrading 16x old lamps for LEDs can save £1000 a year!



## LIGHTING

### LOW COST FIXES



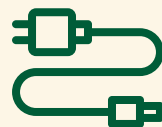
Switching to LED lighting, most old lamps can simply be swapped for an LED one. Payback times are around one month.

An easy way to tell of a lamp is energy efficient or not is by feeling how much heat is emitted when it is turned on, if it is too hot to touch it's non-efficient and should be replaced.



## OTHER AREAS

### THINGS YOU CAN DO FOR FREE



- Function rooms or other rarely used areas are usually an area where savings can be made. Ensure that everything that can be turned off is switched off when these areas are not in use, this includes bottle fridges (turn on again ~12 hours before use), coffee machines, fans, music/ entertainment systems, TVs and fruit machines.
- Equipment such as irons, heaters, lights and chargers can easily be left on in staff areas. Routinely check these areas and turn things off as required.
- Office spaces can also waste energy. Ensure heating is low or off when these areas are not in use. P.C. monitors, CCTV screens, chargers and music systems should be switched off overnight.