

# IT'S SIMPLE TO SAVE

A MIX OF SIMPLE CHANGES IN KITCHEN WORKING PRACTICE AND SMART CHOICES WHEN REPLACING OLD KIT MEAN THAT CUTTING YOUR ENERGY BILL ISN'T THAT DIFFICULT. IAN MARTIN REPORTS

**Induction cooking is still to be fully embraced by the catering industry - despite the fact that it's fast, efficient and known to save energy.**

According to Mike Coldicott of Tricon Foodservice Consultants the switch from traditional gas burners to induction alone can generate major cost savings.

"And we should be using greener refrigerants, while also specifying warewashers with heat exchangers. In addition there's simply no excuse for still pumping hot air out of ventilation systems - the heat can be harnessed and reused, for

example, to heat water."

Coldicott adds: "Caterers also need to be aware of the maintenance issue. Fridges with damaged door seals, blocked gas burners which are common and a total waste of energy and money."

Tricon's head of design Gareth Sefton says caterers often select the cheaper option when buying equipment because energy-saving features cost extra, even though the energy-efficient equipment actually costs less if calculated over the life-time of the machine.

He says: "Very soon it won't be a matter

of choice. It's only a matter of time before we have to choose sustainable equipment over the cheaper option if governments are to meet environmental commitments."

But energy-saving technology does not have to be either complicated or expensive says Jeremy Hall of British manufacturer Precision Refrigeration.

"Forget fancy over-complicated bells and whistles, the big trend in energy-saving refrigeration is simple: it's drawers. Most of a fridge's energy is used getting the interior back down to temperature after you've opened the door. When you open a

50→



HOBART WAREWASHERS CAN ACHIEVE AN EIGHT-MONTH RETURN ON INVESTMENT



THE WINTERHALTER RANGE COMES UNDER THE 'INTELLIGENT RESOURCE TECHNOLOGY' UMBRELLA

drawer you lose much less cold air, so you need significantly less energy to get it back down to temperature."

Figures supplied by Steve Elliott of Serviceline show a split door seal on a fridge uses up to 11% more energy through lost temperature; a split door seal on an oven can lose 20% of the oven's heat; a heating element covered in scale uses up to 50% more energy to reach working temperature; a refrigerator or freezer condenser blocked with dirt or an evaporator covered in ice will use 25% more energy for the same cold air output.

Although attitudes among caterers are beginning to change, Ian Osborne of Enodis UK warns: "Too many operators still look at the initial purchase cost as the deciding factor. Buyers need to start to look at the life-time cost, taking into account how much the range or fryer saves them over a period of 10 years."

Energy usage can also be addressed by tackling wasteful working habits.

An Aga Foodservice Equipment (AFE) commissioned survey into the way chefs work found 65% turned on the burners as soon as they arrived and left them on, with 26% admitting to leaving the burners on full power. On average, burners were left on for 6.3 hours a day.

AFE's Barry Hill says: "Although energy efficiency is high on the agenda for operators, there is still some way to go to

get chefs to change their daily habits. Chefs need to understand that they can make simple changes that will have a remarkable impact on energy consumption, fuel bills and kitchen heat."

Open-top six-burner ranges have a minimum thermal efficiency of around 50%; Hill says AFE has called for this figure to be raised to 60% and for the setting of higher long-term goals.

Trevor Burke of Exclusive Ranges says responsibility for energy efficiency is a shared one between caterers and suppliers.

"Manufacturers have a responsibility to provide both the necessary equipment and identify how much of an energy saving can be achieved if caterers are going to reduce energy use in their kitchens," he says.

Bill Downie of Meiko UK adds a word of warning, though, that energy saving should not be pursued to the point it compromises the working efficiency of equipment like warewashers.

"Caterers should look at companies that supply a wide range of products and which clearly indicate energy savings.

"Such savings include reduced detergent consumption, optional heat modules, double wall insulation panels, low energy heating in the drying sections and reduced power usage in maintaining the temperatures of the wash tank. Energy efficiency is important, but warewashing systems need to be robust, simple to use and efficient."

#### TOP TIP

**Putting lids on pots when boiling or simmering can reduce energy use by up to a third**

Source: Valera

#### WHERE TO LOOK FOR HELP

Hospitable Climates (HC) has devised a check-list to help caterers save energy. Visit [www.hospitableclimates.org.uk](http://www.hospitableclimates.org.uk). The Institute of Hospitality and the Carbon Trust - with assistance from CESH and Oxford Brookes University - have developed an online, interactive energy efficiency training pack targeted at hospitality industry staff that is due for release early this year. Visit [www.instituteofhospitality.org](http://www.instituteofhospitality.org) or [www.thecarbontrust.co.uk](http://www.thecarbontrust.co.uk). Ways in which food and drink businesses can save money by boosting their environmental performance will be highlighted at the Food Environmental Efficiency Day (FEED) taking place on February 5 at the East Midlands Conference Centre. Visit [www.envirowise.gov.uk/feed](http://www.envirowise.gov.uk/feed). Other useful sites are: CEDA (visit: [www.ceda.co.uk](http://www.ceda.co.uk)) and CESA (visit: [www.cesa.org.uk](http://www.cesa.org.uk)).