BII Guide

Energy Saving

A guide to reducing usage and improving profitability

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Energy Introduction

Pubs are facing inflationary business costs of more than 10 per cent as licensees battle spiralling energy and labour costs.

Some switches and behaviour changes might seem small, but with hospitality venues often being large or old buildings, with doors being opened and closed regularly throughout the whole day, a real difference could be seen.

Tip: Nominate a member of staff to be your "Energy Champion" and take ownership of these measures.

With the current spiralling costs of energy, this guide focuses on ways to cut your consumption to protect your profitability.

Much like many UK homes, hospitality venues can look to make their bills more manageable by taking a range of decisive steps.

This guide aims to arm you with the information and tools to cut your bills!

Conserve

Billing and Contracts

BII

A first simple step to saving on your bills is to make sure they're correct. Estimates can be wrong and could be costing you more, so check your readings and submit to your supplier for a revised bill.

Take meter readings weekly. Try to do this at the same time and on the same day each week so that you have an accurate note for comparison.

Check bank statements to make sure that payments correlate with direct debits. Contact your bank for any discrepancies.

Undertake a comparison survey to make sure you're paying the best rate - we recognise this is difficult at the moment.

Keep all the above in mind, and then follow our tips in this guide for keeping bills down!

Follow the tips in this guide to save on energy

Check your bills

Energy saving basics: Lighting

50 watt halogen bulb

Cost: £1.50
Life: 4000 hrs (1 yr)

Uses £22 electricity annually

Total cost £23.50pa per bulb

4 watt LED bulb

Cost: £9.50
Life: 30,000 hrs (8 yrs)

Uses £4 electricity annually

Total cost £5pa per bulb (over 8 years)

Making the switch to energy saving bulbs might feel like a large initial outlay but switching to LED from halogen could save you £18.50 per bulb, per year.

Making a simple swap could result in a significant saving.

See our **checklist** for ways to reduce consumption.

It's likely that 40% of your electricity bill (and 20% of your overall energy cost) will be attributed to lighting.

Swap to LED lightbulbs

Lighting Checklist

- [ ] Change your bulbs to LED bulbs which use less power but are still bright.
- [ ] Consider putting automated lights in areas which aren't used all the time, like toilets and cupboard/storage areas. Be careful to adequately light areas where you have surveillance cameras.
- [ ] Other ways to brighten an area might be decorative. Make the most of light spaces by decluttering or using light and bright colours, or embrace the dark and create cosy corners.
- [ ] Consider using lights only when needed for functionality rather than for atmosphere.
- [ ] Have all the windows and any skylights cleaned - natural light is free!

maximise natural light

Energy saving basics: Heating

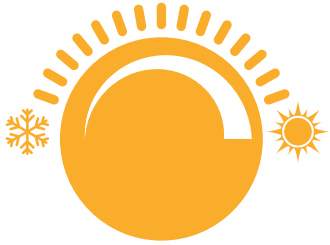
Turning down your heating by 1° can make significant savings across a year...

Bleed your radiators to increase efficiency

Check radiator thermostats

Check boiler settings are 60-65°

Keeping your establishment cosy and inviting can be expensive, but maximising boiler and radiator output as well as blocking draughts by windows and doors and using insulation in lofts can keep temperatures up and bills down.



Don't have the thermostat in draughty areas, or in direct sunlight so that your heating comes on unnecessarily

Heating your premises is a fine balance between the customer's comfort and your costs.

use reflectors behind radiators

Heating Checklist

- [ ] Stick to a recommended temperature of 20-22 degrees, ideal for the cosy vibe people want when entering a pub
- [ ] Separate your pub into zones. This will allow you to control the temperature using individual radiator thermostats in quieter areas of the pub.
- [ ] Have your thermostat around areas popular with customers, the temperature will warm up when there are people present.
- [ ] Don't have the thermostat in draughty areas, or in direct sunlight.
- [ ] Have a fire lit only in rooms that are in use, turn down the heating in these spaces.
- [ ] Fit reflective foil behind radiators to bounce heat back into the rooms. This is most efficient on exterior walls.

Have a fire where customers will benefit

Energy saving basics: The Cellar

Good cellar management is the making of a great pub, it doesn't have to be expensive...

Improve the layout. Keep hot and cold apart.

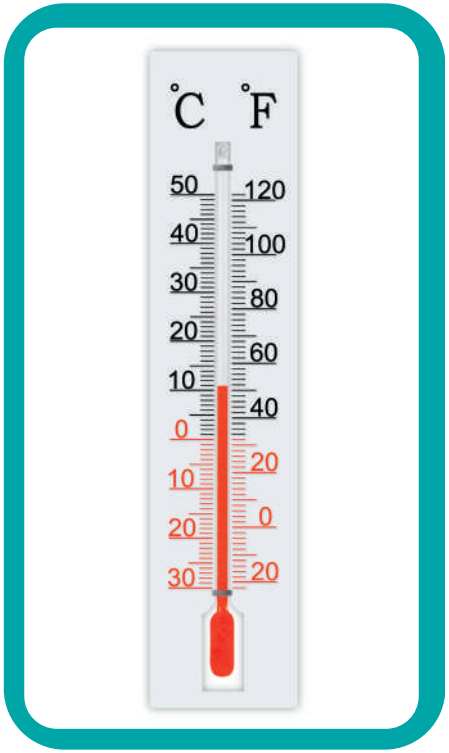
Replace tungsten lighting

Clean refrigeration equipment

Maintaining the cellar is essential for great product, and for superb hygiene. The cellar has to be clean and cool to prevent contamination and wastage, ideally between **10 & 14 degrees centigrade.**

Put any heat producing equipment (line coolers, cooling cabinets and icemakers etc) outside of the main cellar space in a well ventilated area to promote temperature regulation.

recommended cellar temperature 11-13°



In many pubs, 10% of the overall energy bill cost is incurred because of the cooling equipment.

Cellar Checklist

- [ ] Clean dust and dirt away from vents and grills.
- [ ] Ensure lighting is as efficient as possible, replacing tungsten lights and having them be automatic or the switch in a convenient place by the door.
- [ ] Use draught strips and insulation on cellar doors.
- [ ] Set cooling system temperature sensors to the recommended temperature. Place them at barrel height away from the coolers.
- [ ] Place any heat producing equipment outside of the cellar in a well-ventilated area.

Clean fans and grills around cooling units

Keep barrels and coolers separate

Energy saving basics: Water

Having a systematic approach to water management could dramatically reduce usage...

Fix dripping taps and leaks

Install flush systems

Take regular meter readings

It is recommended to use a water management system if on a water meter. Knowing how you're charged is a first step to taking control of your bills.

Urinal and toilet flushes can be made much more efficient through fitting sensors and controls, this combined with attention to dripping taps and leaks can see great reductions in water usage.

Adopting a systematic approach to reducing water use could cut your water use significantly.

Take your water readings regularly.

Water Checklist

- [ ] Fix dripping taps to avoid the wastage of water - both hot and cold
- [ ] Avoid overheating water: this can be potentially dangerous and isn't cost effective. The optimum temperature for stored hot water is about 60℃
- [ ] Only cook or make hot drinks with the amount of water required
- [ ] Always choose Energy Star rated equipment for the best energy savings
- [ ] Consider fitting urinal flush controls and dual flush valves on toilets
- [ ] Make sure staff are running glass and dishwashers efficiently. Full loads that are well stacked will reduce water usage

Energy saving basics: The Kitchen

Commercial kitchens are known for high energy use, but they don't have to be wasteful.

Make space for ventilation

Clean vents and grills

Only turn on gas/electric appliances when needed

A full fridge or freezer is more efficient

Fridges = 5°

Freezers = -18°

Place cooking equipment away from refrigeration

Training staff to **switch off** equipment when not in use can save on your fuel bills.

Keeping refrigeration units **full and clean** is another way to maximise efficiency.

Across the board, keeping the kitchen **clean and well ventilated** is great practise for energy reduction as well as for hygiene and quality.

A recent study found that between **45% and 70%** of electric energy is needlessly wasted in a commercial kitchen.

turn off equipment when not in use

Kitchen Checklist

- [ ] Consider installing a sub-meter to see more accurately what energy is being used specifically in the kitchen.
- [ ] Clean fans and vents on extractors and ovens etc. to improve efficiency. Keep space around equipment to improve natural ventilation.
- [ ] Place refrigerators/freezers away from cooking equipment to keep ambient temperatures efficient.
- [ ] The most economic and appropriate temperatures for fridges and freezers are 5°c and -18°c.
- [ ] A full fridge or freezer doesn't work as hard to keep cool; fill them up to maximise efficiency!
- [ ] Appliances - Only turn on gas or electric appliances as and when required.

only use what you need

Energy Champion

Saving energy is a team effort, but identifying one **Energy Champion** within your business will enable them to take ownership of the continued efforts to reduce usage and promote efficiency within the team.

- The Energy Champion should take a walk around every month and check that changes that have been made are being maintained. Keep a record of improvements and tasks that still need to be done.
- They will champion staff motivation to keep up efforts in energy efficiency. Staff should be monitored and encouraged.
- Use the checklists in this document to form a plan and keep track of performance which is relevant to their establishment.
- Lead by example and make consistent changes to working practices.
- The Energy Champion should feel able to try new ideas as well as keep updated on legislation that may affect the business

Your BII Team

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