

66 Energy Saving Tips

During the six months before your utility contracts come up for renewal, check the terms being offered from other suppliers

Give individual staff members the opportunity to become energy monitors responsible for certain regular checks- including monthly meter readings



Caution
Very hot
water

WATER DOs & DON'Ts

1. Do set the hot water thermostat at 60°C (130°F). Hot enough to discourage washing under running taps but not excessively hot and wasteful.

2. Do ensure the cylinder is well lagged with no gaps in the jacket.

3. Do repair dripping taps immediately.

4. Do set time switches to control boilers and immersion heaters so that hot water is only produced to meet the demands of the building and adjust when the clocks change. Ideally, there should be three periods of operation:

- a) Early morning for washing
- b) Lunchtime trading hours
- c) Evening trading hours

5. Do use the central heating boiler to produce hot water all year round. Gas and oil are normally cheaper than electricity.

6. Do turn hot water systems off at night, even individual heaters.

7. Do make sure plugs are fitted in all sinks and basins.

8. Do always use hot fill washing machines and dishwashers. Hot water from central heating systems is cheaper than electric heater machines.

9. Do confirm that you haven't any leaks in the system by taking a meter reading last thing at night and first thing in the morning....especially if you have just taken over a new licensed premises, or your water charges have increased for no apparent reason.

10. Don't allow staff to wash up under running hot water, train them to conserve hot water whenever possible.

11. Don't use an Immersion heater to produce hot water unless it is the only form of heating available. Use only in emergency. If an immersion heater has to be used regularly, ensure it is controlled by an FBT4N TIMEGUARD five choice switch.



HEATING DOs & DON'Ts

12. Do experiment with your time switch and room thermostat until you find the minimum satisfactory settings. Reducing the overall temperature by even 1°C will make a significant cost saving.

13. Do fit radiator thermostats.

14. Do turn radiators to a low setting in rooms that are rarely used.

15. Do keep windows closed when heating is on.

16. Do use extractor fans as little as possible and switch them off when not needed. Check regularly that fans are clean and that the auto shutters open and close properly.

17. Do draw curtains and blinds at night to reduce heat loss.

18. Do regularly check that automatic door closers are working properly.

19. Do remember to reset time switches at the beginning and end of British Summer Time.... and after power cuts.

20. Do ensure that the heating boiler is serviced regularly and that it is working at the correct temperature/usually between 76-82°C(170-180°F).

21. Do put bar-back bottle fridges on timers so that they switch off after evening service, and on again the next day.

22. Do fully clean the backs of the bottle fridges twice a year (when the clocks change).

23. Do ensure that the heating is set at a low setting or switched off at busy times

24. Don't use electric fires or other individual heaters unless absolutely essential.

25. Don't open windows to cool overheated rooms. Turn the heating down or off completely.

26. Don't heat your private accommodation in the daytime.

27. Don't turn radiators off completely in rooms that are not used otherwise heat will be drawn from other areas.



LIGHTING DOs & DON'Ts

28. Do make the most of daylight- its free. Instruct your cleaner to open curtains and blinds first thing in the morning, rather than switching lights on.

29. Do label light switches clearly showing which should be used when cleaning and outside normal trading hours.

30. Do check that your external lights have not been turned on accidentally in daylight hours.

31. Do mark external lights with a warning sign.

32. Do stop cleaners turning on lights unnecessarily, only allow them to use enough lights to enable them to do their job properly and safely.

33. Do label light switches that the cleaner is allowed to use.

34. Do set lighting levels to suit the trading session. Less lights are needed at lunchtime than in the evening. Only use sufficient lights to be welcoming and attractive to your customers.

35. Do make sure that external lights and signs are turned off at night. Fit time switches if not already installed and adjust when the clocks change.

36. Do check regularly that lights have been turned off in rooms, when not in use.

37. Do try to reduce the size of the bulbs used—particularly in decorative lighting, service areas and cupboards, (providing safe lighting levels are maintained).

38. Do keep shades clean so they give off as much light as possible.

39. Do replace bulbs with L.E.D.

40. Don't use external lighting during daytime hours.

41. Don't switch off strip lights (or low energy bulbs) if they are located in areas of frequent use. The switching on process is the costly element.

42. Don't allow the cleaner to turn the gaming machine on until opening time.

43. Don't keep the beer cellar colder than is really necessary.



CELLAR DOs & DON'Ts

44. Do check the cellar temperature regularly. Have a thermometer hanging away from the wall and not in line with the blower unit.

45. Do make sure that all lights (except strip lights) are turned off when not needed - they generate heat.

46. Don't obstruct the outside condenser and evaporator grill. Plus keep the area around them clean and tidy.

47. Don't leave the cellar door and/or flaps open.

48. Don't store anything but necessary tools and equipment in the cellar. Unnecessary access to the area will waste electricity.

49. Don't use hot water in the cellar if cold water will do the job.

50. Don't site fridges and freezers in the cellar, as they give off heat.



KITCHEN DO's & DON'T's

51. Do defrost refrigerators and freezers regularly, excessive ice causes wasted electricity.

52. Do clean refrigerator condenser coils regularly, if blocked by dirt and dust they use more electricity.

53. Do clean extractor hood grease filters regularly. It is a legal requirement but also dirty filters reduce ventilation and make the fans less efficient.

54. Do pre-wash all crockery and cutlery but use cold water.

55. Do put lids on sauce pans as less heat will be required.

56. Do make sure that dishwashers are used with full loads as partly loaded machines are wasteful.

57. Do try and use ovens fully loaded to save energy.

58. Do keep refrigerators set at between 2°C and 5°C. Any warmer and fresh food will deteriorate at a much quicker rate. Any colder and the food will lose nutrients.

59. Don't cook with saucepans boiling—bring pans to the boil, add the product to be cooked, bring back to the boil and then reduce the heat to simmer. Simmering uses a lot less heat so more efficient.

60. Don't let flames overlap the sides of saucepans on gas rings. Reduce the flame size so that only the Saucepan base is covered.

61. Don't turn on more equipment than is needed or pre-heat ovens and grills for longer than is necessary.

62. Don't run ventilation fans all the time. Use only when necessary and ensure they're turned off when cooking has finished.

63. Don't operate refrigerators and freezers colder than necessary.

64. Don't allow staff to clean vegetables under a running cold tap.

65. Don't allow staff to use cooking hob ovens as heaters before the kitchen opens.

66. Don't leave equipment on if not in use.

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