

energy measures

fact file

2a

Investing in New Energy Efficient Cellar Cooling Plant

Cellar cooling refrigeration is an essential and integral element of modern-day pubs and other establishments serving cold drinks. Generally, plant is designed to maintain temperatures in cellars at/or below 12 degrees C, making cellars one of the largest consumers of energy, accounting for as much as 20% of the total energy costs in a pub. **Fact File 2 for pubs and hotels** deals with energy efficient management of Cellars in pubs and hotels. The measures described in that Fact File can reduce energy consumption in cellars by as much as 50% and should be fully implemented before consideration is given to replacement, refurbishment or up-grading existing plant.

This **Fact File (2a)** gives guidance on energy efficient cellar cooling technologies that are available and should be considered when planning new buildings, refurbishment of existing cellars, or replacement of existing installations.