

energy measures

fact file

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Energy Efficiency in Kitchens

Energy Efficiency in Kitchens

In some kitchens, as little as 40% of the energy consumed is actually used for the storage, preparation and service of food. Whether you operate a small kitchen serving breakfasts only or a professional restaurant, this fact file will help you to improve energy efficiency by:

- Following six simple principles for maximising energy efficiency
- Implementing simple and routine maintenance procedures
- Identifying low cost energy saving technologies that will quickly deliver energy savings