

energy measures

fact file

Ventilation for Pubs and Restaurants

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Good ventilation has become more and more important as customers are no longer tolerant of smoke filled bars or stale air. Ventilation for pubs and restaurants can, however, be costly in terms of initial installation, maintenance and energy costs. This fact file produces all of the information you will need to help you select the most appropriate ventilation unit to your needs, ensure that this is set up to match the number of air changes to meet the specific needs of your business, ensure managers are aware of the actions they can take to reduce energy wastage from the ventilation system and work with the maintenance contractor to establish an effective preventative maintenance programme.