



Your Energy Checklist

Where Can I Save Energy & Reduce My Costs?

The rapidly rising cost of energy increases the importance of minimising your carbon footprint and your energy costs. Many guides on efficiency savings make calculations of 13 – 15p per kilowatt for electricity and 2-3p per kilowatt for gas. In today's market rates are 25p and higher for electricity and commonly 6 – 8p for gas. Meaning action to reduce waste will make a much larger saving than previously.

If you are in the fortunate position of being on a lower tariff, make the changes now so you are well prepared for the future. Ideally this guide should be read in conjunction with the two Nationwide Energy Consultants energy advice booklets on pubs & pub kitchens.

We recommend looking at these three types of energy usage:

1. Energy used during trading hours

The energy that is required during trading hours and will increase to a peak around your busiest periods. This type of energy is typically front-of-house, lights, TV's, gaming machines and kitchen equipment etc.

It's essential that equipment is on and ready to operate when needed. The closer the switch-on to the opening time as necessary for it to be ready, the less energy used. Lights, TV's and gas hobs running for hours unnecessarily are driving up your carbon footprint & energy costs.

2. The energy that is used 24/7

We refer to this as the 'baseload consumption' such as fridges, freezers and cellar management systems that are on all the time. Reducing energy wastage in this area can be achieved through regular cleaning and maintenance and ensuring they are located away from heat sources.

3. Heating and hot water

Ensuring that correct thermostat and timer settings are in place will reduce your energy wastage.

Front of House

What is your process for switching on and off at the start and end of the day?	
Are certain lights highlighted for the cleaner as the ones they need on?	
What about TV's, coffee machines etc. who switches them on and when?	
External lights and heaters are costly, who switches them on & off and when?	
Are lights and windows kept clean & clear?	
Do you use natural ventilation when possible?	
Do you have self-closers on doors?	
Where is the start-up & switch-off process displayed?	
Where is the evidence it's followed?	

Kitchen

What are kitchen staff hours?	
What times are the various appliances switched on	
Where are the switch-on instructions displayed?	
Are they followed?	
Are heat lamps, grills, hobs and fryers turned down or off when not needed?	
Does this vary based on who's working? What's different?	
Are appliances – fridges, freezers, extractors maintained? Are vents on fridges and freezers clear of dust. Is there evidence of problems e.g., compressors running all the time?	
Is there a build up of ice in fridges or freezers suggesting poor seals or too low temperatures?	

Cellar

Are there any heat producing equipment in the cellar such as fridges or an ice machine? Can they be relocated out of the cellar in a well-ventilated area?	
Is the cellar cooler clear of dust and debris? Is the rear blocked or can air flow freely?	
Is the beer stored in an area only as large as it needs to be? Is it insulated and draft proofed?	
Check the cellar temperature as overcooling by 1° can increase cellar cooling costs by 10%.	
Has the cellar cooler equipment been maintained? Is there evidence of problems - is it running all the time? Internal fan units will run all the time. Is the internal unit getting down to desired temperature?	
Is the cellar door always closed, or are there signs of it being left open?	

Any other comments or actions.

The energy usage in pubs varies much less than the relative volume of trade over different days. On quieter days the cost per customer or per meal will be often double that of a busy day. There are only so many things you can switch off or turn down and retain the warm welcome that attracts customer.

It's worthwhile finding out what information your supplier can provide about your energy consumption patterns. If you have a half-hourly or smart meter, you may be able to access data on-line to show if energy uses rises too early or lasts too long.

If you have a traditional meter taking readings at the same time every day for a week would highlight if there's a big change in use on your day off, or when different staff are working.

It's worthwhile submitting readings to your supplier to make sure you are billed on actual, not estimated consumption.



Would you like a free of charge energy audit and expert advice onsite?

Email us: info@nationwide-energy.co.uk

Or get in touch on 02476 328995