

ENERGY SAVING TIPS

Advice to help your venue save energy to help combat rising energy costs & reduce your carbon footprint.

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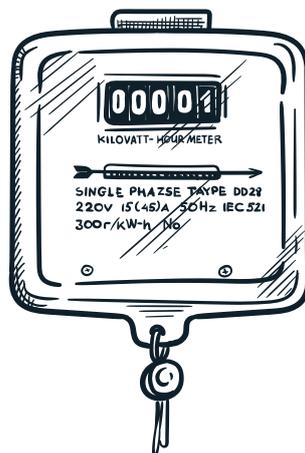
All of the below are suggestions and are not to be done at the risk of the health and safety of your customers or staff

GENERAL

Don't light or heat empty space.

What are your staff switching on? And when? Ensure that only necessary equipment is switched on by labelling all switches & sockets so that you team know what they are turning on or off. Get a plan in place for when equipment gets switched on. E.g. when does your oven need to go on to be ready for service? Do you need all decks of the oven on for a quieter shift? Or both sides of the fryer on if only one is needed?

Can certain tasks be done at night i.e. between midnight and 7:00 when the electricity rates are lower?

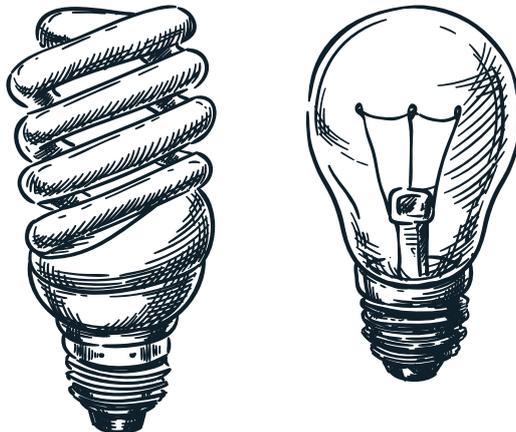


LIGHTING

Replacing old lighting with modern LED solutions can reduce lighting energy consumption by up to 35%.

Solutions are available without capital outlay meaning that new installations can be paid for out of the savings achieved on a monthly basis rather than a large upfront cost.

PIR/Motion Detectors – only light space when it is used – toilets, stockrooms, cellars, corridors.



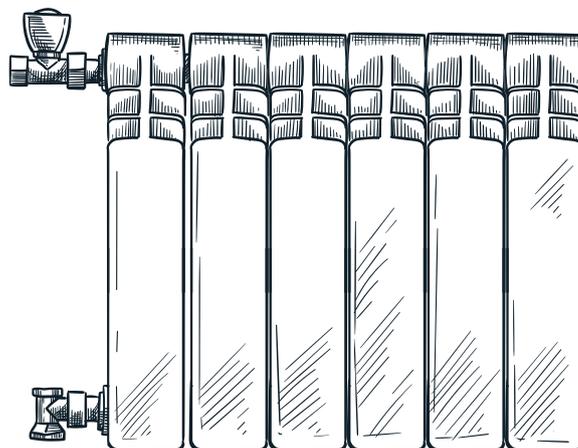
HEATING

Check your cellar temperature – only cool as much as required.

Removing items that generate heat from chilled cellar space – such as ice machines.

Heating – reduce temperature when sites are full.

Keep doors closed where possible to retain heat or if hot open doors to improve cooling airflow.



EQUIPMENT

Ensure equipment is switched off rather than on standby e.g. display screens, till terminals.

Zonal – heat only the areas that need it.

Ensure fridges are away from walls to allow air to circulate freely. Particularly during non service times e.g. over night.

Hoover fridge coils and vents weekly to maximise efficiency which will in turn lead to fridges getting colder which then means the thermostats can be turned up and so less energy required to cool them.

Make sure fridge seals are clean & free from damage.

Equipment needs to be regularly serviced to ensure it is operating at its optimum efficiency level.

Boiler service – regular servicing will ensure maximum efficiency

Ensure all pipes are properly insulated to avoid heat loss.

Clean extractor hoods regularly.

Can your extraction be put on a timer? i.e. when not in service can they be switched off and programmed to come on when required? Or an on off switch could also be an option.

If you have open fridge displays can a cover be added or a roll down blind be applied when you are not open to minimise energy required to cool them?

AUTOMATION

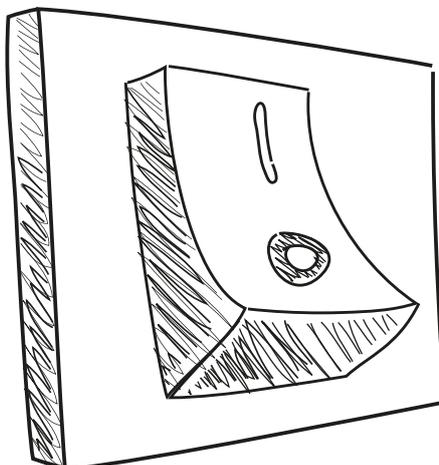
– Take away reliance on people remembering to switch things on or off

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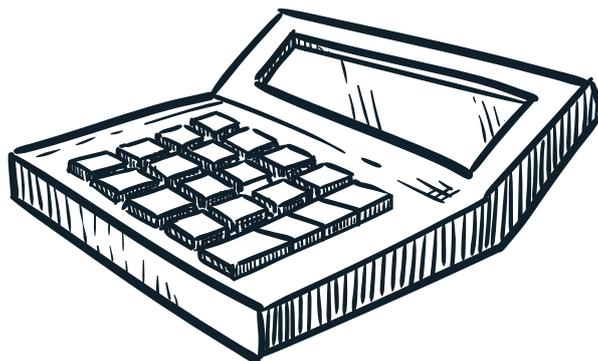
ALTERNATIVE SOLUTIONS

Solar Generation – if you have available roof space, solar panels can provide energy to your business or this can be sold back to the grid. The payback periods if you have surplus energy have been significantly reduced by the recent spike in energy costs. This also performs a great PR element to the way your business works as the public are becoming more and more conscious about the environment and their potential impact on it.

Buying energy contracts in bulk e.g. multiple sites, can help reduce the price across all sites rather than seeing a fluctuation across sites. This can also make it more attractive to a potential supplier so securing better prices.

What about your other utilities? Although all the talk in the media is about gas and electricity, what you are paying more for here can be offset by cheaper contracts in other utilities such as telecoms, water and IT solutions.

Auditing of current and historic contracts to see if overcharging has occurred and claw back of the overcharging.

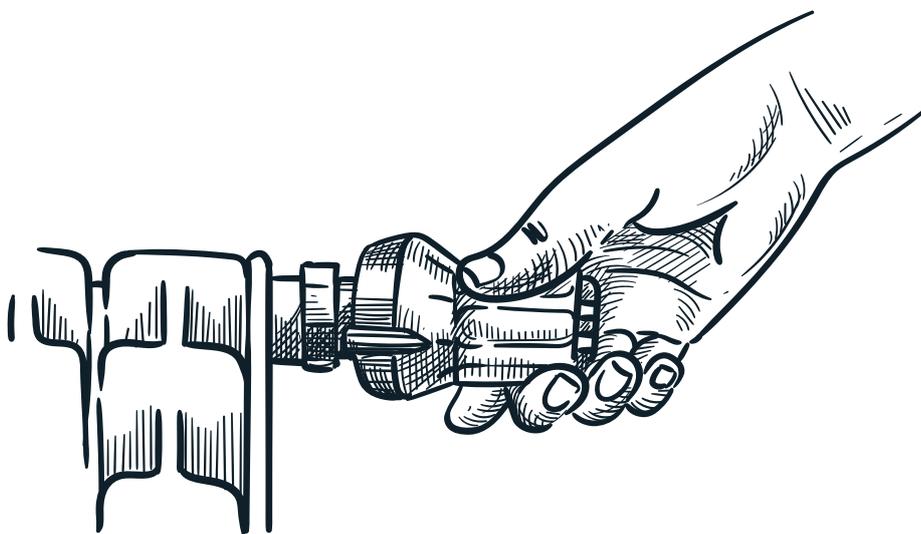


STAFF

Generate a culture that makes energy saving everybody's responsibility.

Training on all the content here can help to generate shared responsibility for saving energy across your business.

Opening & closing checklists should be in place to ensure all energy consuming services are switched off when not required.



WATER

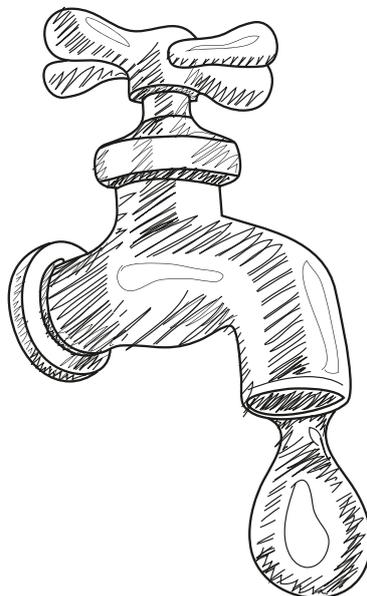
Hot Water – Ensure thermostats are set at the correct level to avoid overheating & wasting energy.

Heat water only when required – ensure timers are in place to heat water for the required times only.

Install flow spray valves & aerators onto all taps to reduce flow & costs

Water softening – if you are in a hard water area, water softening will reduce build up on heating elements & improve efficiency.

Reduction in energy use will reduce the carbon footprint of your business & is a positive message that can be shared with your team and customers. Engage with customers to explain actions you are taking – reasons for light levels, heating levels etc.



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