

The Ultimate Energy Saving Checklist for Hospitality Businesses

Kitchen

- Use frying pans rather than griddles for single orders.
- Use the smallest pan/pot size you can and make optimal use of lids when cooking.
- Pack your fridges and freezers strategically to avoid wasting space.
- Cook food items together wherever possible to minimise your appliances' on-time.
- When opening your kitchen, keep cooking appliances off until needed for use.
- Cook to order wherever possible to reduce your cooking and refrigeration-based energy usage.
- Use dishwashers and washing machines at full load.

Bar

- Turn your drink's fridges off at night
- Turn your ice machines off at night.
- Use glass-washers at full load.
- Shorten dishwashers' drying times.
- Regularly defrost fridges and freezers for greater efficiency.
- Keep fridges and freezers closed as much as possible.

General Maintenance

- Switch to LED lights.
- Set your hot water tank to no higher than 60 °C.
- When buying new appliances, go for maximum energy efficiency ratings.
- Use smart water management.
- Install automatic shutdown sockets.
- Repair leaky taps.

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Staff

- Use ordering tablets, till computers or Whatsapp reminder functions to set daily reminders for your staff to turn off appliances, lights, sockets and tills at closing time.
- Post reminder signs for your employees and guests in visible spots throughout your business.

Accommodation

- Install spray taps and tap controls.
- Install water efficient shower heads.
- Buy thermal curtains for guest rooms.
- Use night setback controls to lower temperatures in corridors and communal spaces while guests are away from these areas.
- Install light sensors if you run a hotel, holiday let or B&B.