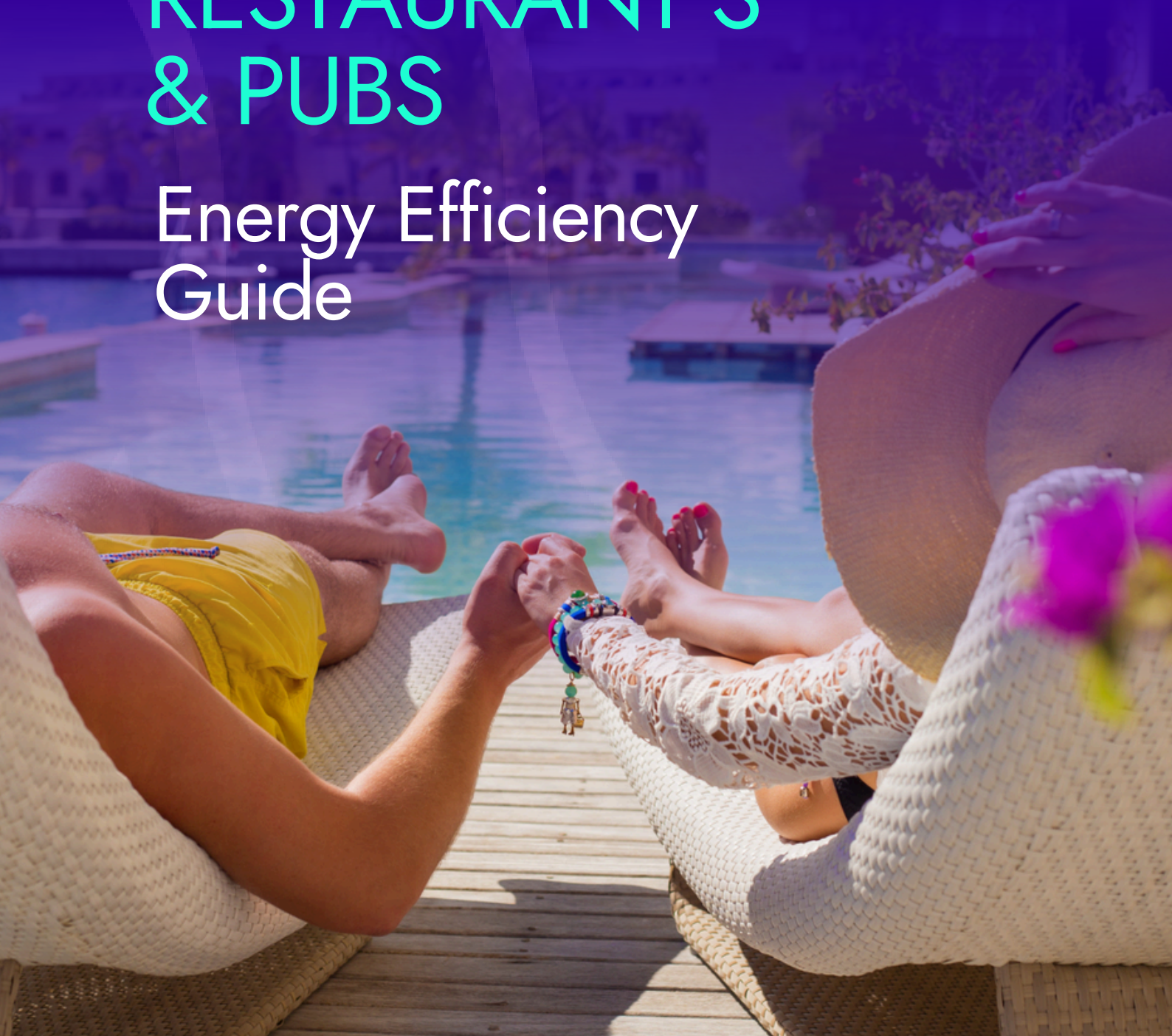




CAFES, RESTAURANT'S & PUBS

Energy Efficiency
Guide



Why It Matters

Energy bills in foodservice businesses aren't just an overhead — they're often one of the biggest costs after staffing. Every unnecessary hour the fryer's left on, every fridge that's over-chilling, and every light left on after close — it's all eating into your margins.

At the same time, sustainability is fast becoming part of the dining experience. Customers increasingly care about the environmental impact of where they eat and drink — and smart energy use can help you stand out.

Big Energy Users in Foodservice

- **Kitchens:** Fryers, ovens, grills, extraction fans
- **Refrigeration:** Undercounter units, walk-ins, display fridges
- **Lighting:** Ambience matters — but so does efficiency
- **Heating & cooling:** Front-of-house comfort is key
- **Hot water:** Constant demand in dishwashing and bathrooms



Operational Quick Wins

- **Only heat what's needed**
 - Don't preheat ovens and grills too early – label equipment with warm-up times so staff only switch them on when needed.
- **Fridge check**
 - Raise set points by 1°C if safe to do so – could save 2–4% on cooling costs. Keep condenser coils clean and doors sealed.
- **Turn off extractors**
 - Fans and extraction hoods use more energy than you think – and can suck out heated or cooled air. Switch them off when not in use.
- **Match hours to timers**
 - Don't let heating or lighting run before open or after close. Use programmable timers – and review settings monthly.
- **Use light layers**
 - Combine LED general lighting with zoned ambient lighting. Front-of-house needs flexibility, but efficiency too.
- **Clear Staff protocols**
 - End-of-day checklists should include equipment shutdown, light-off sweeps, and fridge door checks.



BEHAVIOURAL FIXES THAT STICK

APPOINT A 'GREEN LEAD' FOR EACH SHIFT.
GIVE THEM 5 MINUTES AT CLOSE TO DO A
FINAL ENERGY CHECK.

PUT UP PROMPTS IN STAFF AREAS –
NOT IN CUSTOMERS' LINE OF SIGHT.

CELEBRATE SAVINGS WITH STAFF –
"WE CUT £140 OFF LAST MONTH'S BILL"
IS REAL MOTIVATION.

BUILD ENERGY CHECKS INTO
OPENING/CLOSING ROUTINES –
NOT AS AFTERTHOUGHTS.



Deeper Improvements (When Budget Allows)

- **Swap out old catering kit**
 - Look for induction hobs, pan sensors, or high-efficiency ovens. Lifetime energy savings usually beat upfront cost.
- **Install demand-controlled ventilation**
 - Kitchen fans that ramp up only when needed.
- **Add door curtains or lobby systems**
 - Rooms near roads, exposed top floors or cold-facing elevations benefit most.
- **Switch to LED everywhere**
 - Especially spotlights and signs.
- **Smart monitoring**
 - Track kWh by zone or appliance to find hidden drains.



YOUR CHECKLIST

A couple is seen from behind, walking towards a bright doorway. The man is wearing a plaid shirt and dark pants, and the woman is wearing a dark top and light blue jeans. They are carrying a large black suitcase and a backpack. The background is a bright, sunlit room with a bed and a window.

Run ovens and grills
only when needed

Review your heating/
cooling set points

Fit fridge/freezer doors
with automatic closers

Install a smart meter or
sub-meter for kitchens

Switch to LED lighting
(front and back of house)

Set out clear opening/
closing energy routines

TO-DO LIST



Clean HVAC filters



Replace halogen lights with LEDs



**Add timer switches to
fridges/lights where possible**



**Monitor fridge/freezer
temperatures monthly**



Educate kitchen & FOH staff



**Display simple reminders near
switches, ovens, dishwashers**





More from PE

At PE, we offer tailored consultancy to help you reduce energy use, cut carbon, and improve margins – without compromising service or guest experience.

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