

65 Energy Saving Tips

Reduce your utility costs and share each point with every employee

Mostly common sense... but good sense isn't that common!



WATER DOs & DON'Ts

1. Don't allow staff to wash up under running hot water, train them to conserve hot water whenever possible.
2. Don't use an Immersion heater to produce hot water unless it is the only form of heating available. Use only in emergency. If an immersion heater has to be used regularly, ensure that it controlled by a time switch.
3. Do set the hot water thermostat at 60° C (130°F); hot enough to discourage washing under running taps but not excessively hot and wasteful.
4. Do ensure the cylinder is well lagged with no gaps in the jacket.
5. Do repair dripping taps immediately.
6. Do set time switches to control boilers and immersion heaters so that hot water is only produced to need the demands of the building. Ideally, there should be three periods of operation:
 - A. Early morning for washing
 - B. Lunchtime trading hours
 - C. Evening trading hours
7. Do use the central heating boiler to produce hot water all the year round; gas and oil are normally cheaper than electricity.
8. Do turn hot water systems off at night, even individual heaters.
9. Do make sure plugs are fitted in all sinks and basins.
10. Do always use hot fill washing machines, dishwashers etc, hot water from central heating systems is cheaper than electric heater machines.
11. Do confirm that you haven't any leaks in the system by taking a meter reading last thing at night and first thing in the morning....especially if you have just taken over a new licensed premises, or your water charges have increased for no apparent reason.
13. Don't open windows to cool overheated rooms, turn the heating down.
14. Do experiment with the setting of your time switch and room thermostat until you find the minimum satisfactory settings: reducing the overall temperature by 10C will save 10% off your heating bill.
15. Do fit radiator thermostats.
16. Do turn radiators to a very low setting or off in rooms that are rarely used.
17. Do keep windows closed when heating is on.
18. Do use extractor fans as little as possible and don't leave them running when not needed and check regularly that fans are clean and that the auto shutters open and close properly.
19. Do draw curtains and blinds at night to reduce heat loss.
20. Do turn off heating in your flat when the children are at school and you and your partner are working.
21. Do regularly check that automatic door closers are working properly.
22. Do remember to reset time switches at the beginning and end of British Summer Time and after power cuts and to adjust the time switch during spring and autumn.
23. Do ensure that the heating boiler is serviced regularly and properly and that it is working at the correct temperature/usually between 76-82° C (170-180°F).
24. Do put bar-back bottle fridges on timers so that they switch off after evening service, and on again before morning service.
25. Do fully clean the backs of the bar-back bottle fridges when the clocks change



HEATING DOs & DON'Ts

12. Don't use electric fires or other individual heaters unless absolutely essential.
26. Do not use external lighting during daytime other than for pictorial signs, if necessary
27. Do make the most of daylight—its free/open curtains and blinds first thing in the morning to use natural light as much as possible.
28. Do turn off fluorescent lights whenever you leave the room, its cheaper than leaving them on.



LIGHTING DOs & DON'Ts

29. Do label light switches clearly and indicate those that should be used when cleaning and outside trading hours.
30. Do check that your external light have not been turned on accidentally in daylight hours.
31. Do mark external lights with a warning sign.
32. Do stop cleaners turning on all lights unnecessarily, only allow them to use enough lights to enable them to do their job properly and safely.
33. Do label light switches that the cleaner is allowed to use.
34. Do set lighting levels to suit the trading session, less lights are needed at lunchtime than in the evening. only use sufficient lights to be welcoming and attractive to customers.
35. Do make sure that external lights and signs are turned off at night. Fit time switches if not already installed.
36. Do check regularly that lights have been turned off in the cellar, basement, stores and other unoccupied rooms.
37. Do try to reduce the size of the bulbs used—particularly in decorative lighting, service areas, cupboards and so on but maintain safe lighting levels.
38. Do keep lights and their shades clean so they give off as much light as possible.
39. Don't switch off strip lights or low energy bulbs if they are located in areas of frequent use. The switching on process is expensive, equivalent to 20 minutes of electricity in the case of a strip light.
40. Do replace bulbs with L.E.D. They are the energy efficiency of the future.
41. Don't allow the cleaner to turn the gaming machine on (until opening time)
42. Don't keep the beer cellar colder than is really necessary.



CELLAR DOs & DON'Ts

43. Don't obstruct the outside condenser and evaporator grill and keep the area around them clean and tidy.
44. Don't leave the cellar door and/or flaps open.
45. Don't store tools and equipment in the cellar; unnecessary access to the area will waste electricity.
46. Don't use hot water in the cellar if cold water will do the job.
47. Fridges and freezers give off heat they should never be sited in the cellar.

48. Do check the cellar temperature regularly keep a thermometer in the cellar, have it hanging away from the wall and not in line with the blower unit.
49. Do make sure that lights are turned off when not needed - they generate heat.



KITCHEN DOs & DON'Ts

50. Don't cook with saucepans boiling—bring pans to the boil, add the product to be cooked, bring back to the boil and then reduce the heat to simmer. Simmering uses a lot less heat and is therefore more efficient.
51. Don't let flames overlap the sides of saucepans on gas rings reduce the flame size so that only the Saucepan base is covered.
52. Don't turn on more equipment than is really needed and don't pre-heat ovens and grills for longer than is absolutely necessary.
53. Don't run ventilation fans all the time use only when necessary and make sure that they are turned off when cooking has finished.
54. Don't operate refrigerators and freezers colder than necessary.
55. Do defrost refrigerators and freezers regularly excessive ice causes more electricity to be used.
56. Do clean refrigerator condenser coils regularly if blocked by dirt and dust they use more electricity.
57. Do clean extractor hood grease filters regularly, it is a legal requirement but also dirty filters reduce ventilation and make the fans less efficient.
58. Do pre-wash all crockery and cutlery but use cold water.
59. Do put lids on saucepans less heat will be required.
60. Do make sure that dishwashers are used with full loads partly loaded machines are wasteful.
61. Do try and use ovens fully loaded this saves energy.
62. Don't allow staff to clean vegetables under running cold taps.
63. Don't allow kitchen staff to use cooking hob ovens as heaters before the kitchen's are open (yes it does happen!)
64. Do keep refrigerators set at between 2° C and 5°C. Any warmer and fresh food will deteriorate at a much quicker rate, any colder and the food will lose nutrients
65. Don't leave equipment on if not in use.

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