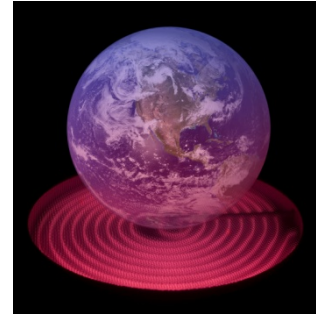


Green Kitchen policy*



In most commercial kitchens it is possible to make immediate savings by using the equipment as efficiently as possible. No financial investment is needed; for example, a check on how the catering equipment is being used may reveal areas where equipment can be turned off when it is not needed, or where usage can be reduced without affecting the level of service to customers.

Work practices checklist

- Inform kitchen staff of heat-up times for cooking equipment - less than ten minutes for many hobs, grills and convection ovens, 15-20 minutes for heavier equipment; discourage staff from using hobs or ovens for space heating
- Avoid overfilling pans and keep lids on pans while cooking
- Minimise hot storage of cooked food
- Make sure the shelves in your fridge are properly spaced out and, if you're storing boxes, make sure they don't block the airflow
- Fill fridges to optimum level that maximises capacity while still allowing air to flow
- Switch off extraction systems when not in use
- Fill kettles to the required water level only
- Train staff and use laminated labels to inform kitchen staff of good environmental practices

Equipment Maintenance

It is important to keep kitchen equipment well maintained, and replace worn parts quickly to make sure it is using energy efficiently.

For example:

- A split door seal on a fridge uses up to 11% more energy through lost temperature.
- A split door seal on an oven can lose 20% of the oven's heat.
- A heating element thick with scale uses up to 50% more energy to reach temperature.
- The incorrect gas/air mixture on a burner can waste 20% of the gas through non-combustion

- A blocked freezer condenser or iced up evaporator will use 25% more energy for the same cold air output

Maintenance checklist:

- Make sure your fridge has plenty of ventilation and make sure staff don't block it, for example, by storing trays beside the cabinet's ventilation panels
- Make sure fridges are placed in the coolest part of the kitchen away from cookers and boilers
- Ensure extractor hood grease filters are cleaned regularly
- Regularly check gaskets and check good seal -11% efficiency can be lost through poor sealing
- Defrost fridges and freezers and turn off over the holidays
- Have all equipment serviced by a reputable company twice a year and don't skimp on replacing worn parts

*Advice taken from "Increasing efficiency within the commercial kitchen" From AGA Foodservice Equipment