

# New guide to energy efficiency in commercial kitchens

The Catering for a Sustainable Future Group (CSFG) has launched a guide, 'Energy Efficiency in Commercial Kitchens', to help caterers save energy, cut costs and reduce their impact on the environment.



Commercial kitchens are large users of gas, water and electrical energy and leave a significant carbon footprint. It is estimated that the total energy consumption of Britain's catering industry is in excess of 21,600 million kWh per year, with energy being a kitchen's highest cost after labour.

Energy savings relate directly to the profitability of the kitchen operation and will prove especially useful as we fight our way out of recession.

The 64-page guide, entitled 'Energy Efficiency in Commercial Kitchens', is the result of a collaboration between representatives from the catering industry including consultants, equipment manufacturers, suppliers and installers who came together to form the CSFG in 2006. They felt that by working together they could bring responsible change within the industry to address the social, economic and environmental issues facing us all.

Today the CSFG is recognised and represented by three of the industry's professional bodies: the Catering Equipment Distributors Association (CEDA), the Catering Equipment Suppliers Association (CESA) and Foodservice Consultants Society International (FCSI).

The guide has been produced in association with the Chartered Institution of Building Services Engineers (CIBSE). Each section has been written by experts in their field and provides clear, practical advice that readers can begin to use immediately to improve their carbon footprint and save costs.

The guide offers industry-specific guidance and advice to the catering and hospitality industries on sustainability and how to reduce energy throughout all sections of the kitchen. It covers design, maintenance and operational issues as well as information on equipment and appliances and there is also a section on energy audits and benchmarking.

Kerry Burnett, Director of CDIS-KARM, a design consultancy specialising in catering and associated services, and a founder member of the CSFG,

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notes that the guide can be used as an aide-mémoire when considering design issues to ensure a facility falls within the Government's climate change emissions targets for 2020, as referenced in the Climate Change Act 2008.

Kerry notes, "The aim of the guide is to provide information that can be used by anyone within the catering industry, regardless of the size or type of operation, whether it is new build, a refurbishment or an existing facility. We hope it will become a standard point of reference for all tasks that have an impact on energy usage in kitchens - whether it is designing a new facility or simply replacing a piece of equipment."

'Energy Efficiency in Commercial Kitchens' costs £60 - a cost the CSFG believes will be easily recouped as running costs are reduced by following the advice in the guide.

**To purchase copies log on to the CSFG website  
[www.csfg.co.uk](http://www.csfg.co.uk)**