

KITCHENS ENERGY CHECKLIST



ENERGY SAVING ISSUES	YES/NO	PROPOSED ACTION & COMMENTS	BY WHOM
COOKING/SERVING			
1. Label warm up times on cooking equipment			
2. Use equipment to maximise capacity			
3. Avoid opening doors			
4. Use appropriate size utensils			
5. Keep lids on pans			
6. Ensure simmer controls are used where possible			
7. Avoid prolonged warming			
8. Only use serving equipment as required			
REFRIGERATION			
1. Fully use refrigerated space			
2. Minimise door openings			
3. Ensure correct temperatures are maintained			
4. Defrost frozen food in refrigerators			

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5. Do not place hot/warm food in fridges/freezers			
6. Defrost regularly			
7. Manage display fridges/vending machines			
8. Regular cleaning for optimum performance			
9. Properly locate fridges and freezers			
DISHWASHING AND HOT WATER USE			
1. Maximise dishwasher loads			
2. Use appropriate wash programme			
3. Consider use of sanitising liquids			
4. Heat water with gas			
5. Avoid unnecessary hot water storage			
6. Do not wash under running water			
7. Report leaks and dripping taps			
8. Regular cleaning for optimum performance			
HEATING, VENTILATION AND LIGHTING			
1. Minimise use of ventilation			

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2. Ensure control settings reflect demand			
3. Do not use cooking equipment to heat the room			
4. Is extract hood correctly positioned?			
5. Regular cleaning for optimum performance			
6. Remove unnecessary lights			
7. Switch off policy			
8. Regular cleaning for optimum performance			