

10 ways to cook up energy savings

In the restaurant industry, cooking represents almost half of all gas consumption, with water heating claiming another 30%. Of course, investing in new energy-efficient equipment will help you save water and energy. Add in changes to related employee behavior, and you can realize significant benefits:

- Increased food sales
- More comfortable environment for customers
- Higher customer service ratings
- Increased employee productivity
- Improved employee recruitment and retention
- Decreased number of order errors
- Fewer sick day absences
- Reduced carbon footprint
- Reduced maintenance costs



Want to achieve all those benefits? Follow 10 behavioral best practices in your kitchen to save energy:

1. Watch your plug loads.
2. Only preheat before actually cooking.
3. Don't use running hot water to thaw frozen foods. Use microwave ovens for thawing, partial cooking and reheating.
4. Cover all pots to reduce heat loss and cook food faster.
5. Don't operate fryers higher than 350°F.
6. Pre-cook foods like potatoes and chicken in a steamer before frying.
7. Wash full loads of dishes.
8. Scrape dishes before washing.
9. Fix water leaks.
10. Set water heaters at the proper temperature – usually 120–130°F.

We have the financial incentives you need to upgrade your cooking equipment.
Call 1-800-787-1706, email energysavings@nationalgrid.com or visit ngrid.com/business.