

Save money... and the environment

Many items of kitchen equipment are heavy users of electricity, gas and water.

It can be one of the most polluting and wasteful areas of the business, especially if equipment isn't used properly.

At Francis Catering Equipment, we have identified some simple ways most commercial kitchens can save money (and the planet):



1. Use Combi Equipment

Use an oven that can do two things at once to save time and energy.

2. Shut the Door

A huge amount of energy can be wasted if doors aren't properly shut.

3. Fill Appliances

Use equipment to its full potential.

4. Turn It Off

Just like TVs, kitchen equipment uses energy when it's on standby.

5. Take care of your equipment

Preventative maintenance extends the life of equipment and improves its efficiency too.

"Going green" can be a scary prospect and may feel like a diversion from key business priorities, but running a greener, more energy efficient kitchen can save a lot of money at the same time.

For more tips and further details, simply visit our website...

<http://www.franciscatering.com>

Implementing just one of these ideas will make a difference to our planet and your "bottom line?"

If you are concerned about spiralling utility costs in your kitchen, we may be able to help.

To speak to one of our experts:

- Call 01384 271166
- e-mail us at info@franciscatering.com
- [Send an enquiry from our website...](#)