



viewpoint

news, views & tips for the modern commercial kitchen

Keep cool in the kitchen this summer

Refrigeration can be a challenge in warmer weather, and a major expense too.

On average, 28% of kitchen energy costs are refrigeration, significantly more in the summer.

At Francis Catering Equipment, we have created some simple hints and tips to maximise the efficiency of your fridges and freezers and help keep costs under control:



1. Shut that door

Obvious, we know, but keeping the fridge and freezer door closed makes a big difference. Self-closing doors are available on new equipment.

2. Seals

Seals should be kept clean and replaced if they are split or poor fitting.

3. Vents

All vents should be kept clean and be unobstructed. Don't pile boxes around condensers

4. Don't overfill

To work at their best, fridges need air to circulate. If your fridges are often full, it may be time to buy more.

5. Check the condenser

Condensers should be kept clean and free from ice - if ice build up is excessive, call an engineer.

When 'the heat is on' it can be easy for everyone to sacrifice disciplined practices and regular maintenance, but a few simple regular checks can help get much more from your refrigeration equipment.

For more advice on refrigeration or any other aspects of commercial kitchens, speak to one of our experts:

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

Implementing just one of these ideas will make a difference to your running costs and the effectiveness of your kitchen equipment.

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