

SMALL BUSINESS, Big Opportunity

SUSTAINABLE GROWTH



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The benefit to your business is not just lower energy bills but also better performance. It's also about extending the lifespan of often very expensive equipment. Besides, you've got a kitchen at home, right? So these tips will help save energy there too:

1. Make the most of the energy you use. Limit the opening of oven doors. Keep lids on your pots and pans as much as you can. Use flat-bottom saucepans that match the size of hotplates to maximise heat transfer. Ensure energy isn't wasted by flames licking around the sides of pots.
2. Combine jobs. Use a saucepan with a stacking steamer to make the most of a single hotplate. Plan ahead to use a heated oven that can cook several dishes.
3. Use the most efficient implements. Smaller appliances can help to meet peak needs where large appliances, taking longer to heat up, would be underused. A microwave oven is far more efficient (and faster) than an oven, so use it to thaw frozen food.
4. Adopt energy-conscious cooking styles. Reducing heat after initial searing then cooking at moderate temperatures will preserve food quality and save energy. An oven can usually be turned off several minutes before food is fully cooked because the residual heat will complete the process.

Case study: La Porchetta – investing in new equipment and saving money

La Porchetta has more than 80 Italian restaurants around Australia. Each restaurant spends between \$8000 and \$15,000 per year on gas supplies. They have now identified a new gas powered oven that reduces this gas usage by a third. Better still, it cooks food faster.

Using this oven will save money, reduce gas-related emissions and get the food out quicker to hungry customers. This is the kind of win-win environmental development that all companies should be on the lookout for.