

THE FOSSIL-FREE KITCHEN

Net zero carbon strategies for design and operation are not only an urgent planetary need, but they are increasingly sought after by investors, guests/customers, and employees. Reducing the energy and carbon emissions of your hospitality operations are vital components of these plans and targets.

“I HAVE NEVER WORKED WITH SUCH A PASSIONATE TEAM OF CONSULTANTS WHO KNEW THEIR SUBJECT SO WELL.” - DIRECTOR OF CAMPUS SERVICES, IMPERIAL COLLEGE LONDON

When multiple pieces of gas-fired equipment are replaced with electric kit, sometimes running costs and capital costs might be increased.

However if the whole operation is considered, from the knock-on impact on ventilation requirement to the cleaning and labour costs, huge savings can be realised - even more if you think outside the box rather than just consider like-for-like replacements. We've helped hundreds of UK operators realise these enormous savings.

	Gas	Electric	Saving (actual)	Saving (%)
Capital costs	£44,214	£54,369	-£10,155	-23
Energy	£33,446	£21,054	£12,392	37
Cleaning - staff	£9,673	£5,616	£4,057	42
Cleaning - chemicals	£11,660	£6,890	£4,770	41
Total yearly running costs	£54,778	£33,559	£21,219	39
5-year running costs	£273,892	£167,797	£106,095	39
Total 5-year costs	£318,106	£222,166	£95,940	30



Benefits of Electric Cooking:

- Reputational benefits
- Improved indoor air quality
- Reduced carbon emissions
- Faster cooking time
- Better working environment
- Lower energy costs
- Easier to clean
- Regulatory benefits

“OUR LOW-CARBON KITCHEN IS COOLER, CALMER, CLEANER, CHEAPER... AND BETTER FOR THE PLANET TOO!”

- HEAD OF BARS & DINING, UNIVERSITY OF READING