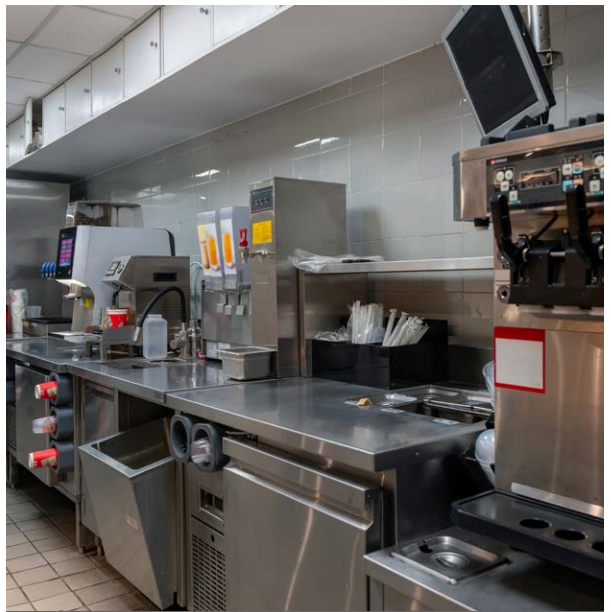
Reducing Energy Costs – Common Challenges and Simple Fixes

Energy use is one of the biggest operating costs for hospitality businesses. Changes to equipment, maintenance, and daily practices can reduce energy bills, improve efficiency, and lower carbon emissions.

Challenges	Problems	Solutions
Gas-heavy kitchens	High energy use	Upgrade to electric and induction cooking.
	Hot kitchen with poor air quality	
	Higher risk of burns	
Budget constraints	Cash flow is tight	Plan upgrades gradually. Upgrade each appliance at end of life.
	Upgrades are expensive	Find rebates and incentives. Compare finance costs to savings.
Leased premises	Landlord approval needed	Discuss how cost savings can help secure a long-term tenancy.
	Solar may not be possible or allowed	Purchase 100% renewable energy or Greenpower.
	Rewiring not possible	Use portable electric equipment.
	Split incentives – can't take fixed equipment with you	Ensure paybacks are possible within your lease terms.

Challenges	Problems	Solutions
Equipment, Refrigeration and HVAC	Run long hours, high energy use	Service equipment, refrigeration and HVAC every 6–12 months.
	Inefficient lighting	Upgrade to LED lighting.
High standby power	Appliances left on during slow times and overnight	Turn off non-essential equipment. Use timer switches. Train staff.
	No shutdown routines	Create end-of-shift checklists.

Lighting and air-conditioning



Equipment

Business benefit: Lower electricity and gas bills > Save money > More efficient operations

Start small > Maintain > Upgrade gradually