

TOGETHER, LET'S SAVE ENERGY!

Your Novae restaurant is committed to reducing his energy consumption, to protect the environment, limit additional costs and help avoid power cuts this winter. Find a summary of the actions we are implementing here !

 *Potentiel d'économie*

Everyday

KITCHEN, DISHWASHING, STORAGE

Reduce the pre-heating time of ovens and avoid opening during cooking.

(20% heat loss with each opening)



Minimize the number of fridges and freezers used (gather the content as much as possible) and **defrost** the equipment regularly.



Turn on the equipment just before using it rather than on arrival.

(braising pan, dishwasher, etc.)



Disconnect kitchen equipment that can be disconnected after use (food processor, vacuum packing machine, coffee machine).



Cover pots and pans when cooking, **adapt their size** to the contents and the heating plates.



Adjust the temperature of fridges containing drinks to 8 to 10°.



Fill dishwashing facilities to maximum capacity before starting a cycle. Favour short cycles.



RESTAURANT & OFFICE

Switch off standby equipment (computer screens, printers, coffee machines, etc.) If necessary, install power strips with switches to facilitate operation.



Turn off all lights (vending machines, cold storage, restaurant, etc.).



Turn off refrigerated display and vending machines in the evening.

(if product does not need to be kept cold)



Reduce the heating temperature by a few degrees if possible.



Before long closures

(holidays, weekends...)

Turn off the beverage cooler.



Turn off all fridges and refrigerated drawers for kitchen set-up.

(be careful to leave them open)



Transfer the contents of the kitchen freezer to the freezer storage room and turn off the empty freezer.



Empty and turn off unused vending machines.



Group the content of all cold storage together by dividing the shelves into sectors.

(Goal: 1 single active cold room)

