

Keep your cool through the credit crunch

with energy saving ideas from **GRAM**

As the UK foodservice industry feels the chill of the economic downturn, never before has it been so important for caterers to assess the efficiencies of their operations. Gram, the leading supplier of energy efficient refrigeration offers tips on how operators can reduce their energy bills through implementing more efficient practices, and how to prolong the life of their refrigeration equipment.



Correct Temperature Settings

Ensure that your cabinets are set at the correct temperature requirements for the products you are storing. Recommended storage for chilled products is between 1– 5°C with freezers at -18°C or below.

Visit www.food.gov.uk if you require further information.



Location

The incorrect positioning of a cabinet can drastically affect energy efficiency and its ability to work well. Wherever possible, refrigeration cabinets should be located in well ventilated areas away from direct sunlight or heat sources such as ovens and hobs.



Planned Maintenance

Implementing a planned maintenance schedule to ensure equipment is checked and serviced regularly can save operators future repair costs and will improve day to day efficiency.



Product Replacement

Regularly review the performance of old cabinets as the maintenance, repair and running costs over time can be more expensive than investing in a new energy efficient model. Upgrading will cut down on energy bills and servicing costs.



Chill Smart

Regular cleaning and replacement of door gaskets can save up to 11% on your running costs

Chill Smart

Leaving a standard refrigerator door open will cost you at least £2 an hour and leaving a deep-freeze door open will cost £6 an hour*

*Source: Carbon Trust 2008



Door Opening

Door openings have a direct impact on the amount of energy used. Some busy kitchens could be opening refrigerator doors over 120 times a day. Planning daily requirements can help reduce the amount of time doors are opened.



Product Storage

Placing warm food inside the cabinet will raise the internal temperature and compromise food safety so make sure food is cooled. Products should always be stored in a container or wrapped, with liquids covered to restrict the amount of moisture in the cabinet, which in turn reduces the amount of de-frosts required.

Chill Smart

An average call out fee for a non-warranty customer is roughly £60 – regular maintenance can prevent breakdowns.

Gram offers the most energy efficient refrigeration solutions on the market, according to the **Energy Technology List (ETL)**. Proud to be setting the benchmark for competitor products, the table demonstrates how much cabinets can vary in energy efficiency and running costs.

Model	Net vol (litres)	Kw used (per year)	Energy Index	Annual running cost (based on 10 pence per Kw)
Gram PLUS K 600 H	475	544	6.27	£54.35
Electrolux HD 650 LT SMART	472	681	7.90	£68.05
Zanussi HD 650 LT TN	472	982	11.40	£98.20
Porkka FUR MC 720	461	1161	13.80	£116.10



To receive your free 'Keep Your Cool' brochure full of tips and advice on how to run more energy efficient refrigeration, email your details (name, job title, business name and address) to info@gramuk.co.uk reference **Keep Your Cool**.

For more information on Gram's full range of commercial refrigerators and freezers:
Tel: 01322 616900 Email: info@gramuk.co.uk Web: www.gram-commercial.com



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