

Kitchen Area

Establish the minimum heat-up times for appliances, and make sure staff observe them. Do not switch on appliances until required, and switch them off when they are no longer in use.

Most appliances require a maximum of 10 to 15 minutes to reach operating temperature.

Ensure dishwashers are only run when full - running a partly loaded machine uses as much energy a fully loaded one.

You should also check what equipment is being used in the office kitchen: old kettles, tea urns, or refrigerators tend to be less efficient than newer models – it could be worth investing in a new energy efficient appliance to improve performance and save money in the long run.