SELF-AUDIT

Commercial Kitchen Energy Checklist

Enspara

Ten questions. Answer them from what you already know about your kitchen: no meter readings, no spreadsheet and no site visit required.

1	Do your extraction fans run at full speed whenever the kitchen is open, regardless of what is cooking?	☐ Yes ☐ No
2	Are hot passes, salamanders, grills and fryers switched on at opening and left on until close?	☐ Yes ☐ No
3	Do you know your electricity use per trading hour when the kitchen is quiet compared with peak?	☐ Yes ☐ No
4	Are walk-in freezer and cool-room doors, seals, defrost cycles and setpoints checked on a schedule?	☐ Yes ☐ No
5	Is hot water heated by electric elements or gas storage rather than a heat pump with storage?	☐ Yes ☐ No
6	Does the air conditioning run to a fixed schedule rather than to occupancy and temperature?	☐ Yes ☐ No
7	Do gas grills and burners run on open flame between orders?	☐ Yes ☐ No
8	Do you compare energy cost per cover, transaction or occupied room across sites?	☐ Yes ☐ No
9	Could you hand over twelve months of bills and interval data tomorrow?	☐ Yes ☐ No
10	Was the result of your last energy upgrade measured against an agreed baseline?	☐ Yes ☐ No

> If you answered yes to several of questions 1 to 7, avoidable cost is likely leaving through the kitchen. Request an Energy Profit Snapshot: a complimentary desk review of twelve months of bills for one or two sites, under a mutual non-disclosure agreement, at enspara.com/contact.

An Energy Profit Snapshot produces a preliminary opportunity range and a recommended next step, not an engineering report.