



CIBSE Guide on 'Energy Efficiency in Commercial Kitchens'

The Catering for a Sustainable Future Group announces the launch of a guide to help caterers save energy and reduce their impact on the environment.

Energy savings relate directly to the profitability of the kitchen operation and will prove especially useful as the industry fights its way out of recession.

The Guide on Energy Efficiency in Commercial Kitchens is being produced in association with CIBSE, The Chartered Institute of Building Services Engineers. It offers guidance and advice on sustainability and how to reduce energy for managers, operators, owners, contract caterers, kitchen designers, specifiers and installers of commercial kitchen facilities.

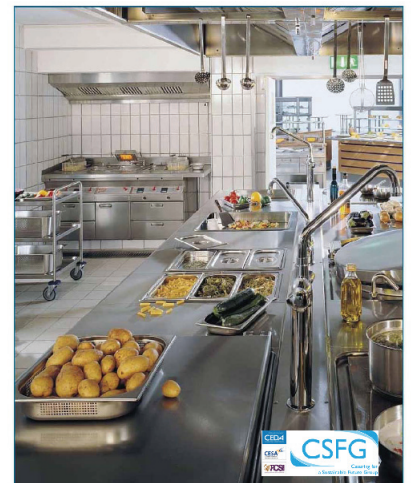
'Energy Efficiency in Commercial Kitchens' runs to 64 pages and is scheduled for publication as a CIBSE Guide in Summer 2009. It will cost £60 but this will be easily recouped as running costs will be reduced following the advice in the Guide.

The Guide is the result of a unique a collaboration of catering consultants, catering equipment manufacturers and catering equipment distributors who came together to form the CSFG in 2006.

Each section has been written by experts in their field and provides clear, practical advice that readers can begin using immediately to save energy and cost and improve their carbon footprint.

...more follows

Energy efficiency in
commercial kitchens





The CSFG worked with the Chartered Institute of Building Services Engineers (CIBSE) to develop the guide which covers:

Commercial kitchens are large users of gas, water and electrical energy and leave a significant carbon footprint. It is estimated that the total energy consumption of Britain's catering industry is in excess of 21,600 million kWh per year.

This Guide provides industry-specific guidance and advice on sustainability and how to reduce energy for managers, operators, owners, contract caterers, kitchen designers, specifiers and installers of commercial kitchen facilities. It will help reduce the kitchen's carbon emissions and running costs.

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The CSFG feels that the initiative for change should come from within the industry, rather than having it forced upon it by legislators and regulators at a later date.

The Group's chosen mission statement is: -

'To provide the foodservice industry with a code of practice and guidelines for consideration towards energy efficiency and the use of sustainable products.'

www.csfg.co.uk