

Central Kitchens

Small price, big energy savings

Central Kitchens, an award winning business, has built more than five thousand kitchens over twenty-one years and has one of the largest showrooms in Victoria.

Central Kitchens undertook an energy assessment to better understand and manage business energy use in light of rising energy prices. The energy assessor found that 68% of Central Kitchens' usage went toward running the equipment and plant, 29% was used for lighting and 3% was used for heating and cooling. A number of equipment energy saving measures, and \$4800 in costs savings, were identified.

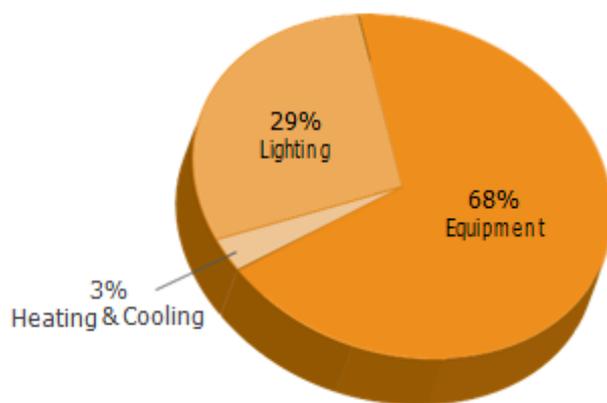
Recommendations included an air compressor upgrade because compressed air uses up to 10% of industrial electricity and efficiency gains are achievable. Central Kitchens upgraded to a rotary screw compressor, which had the added ability to tailor the output of the compressor and further minimise service and running costs.

Lighting recommends included the replacement of high bay and halogen lights with compact fluorescent lights and LEDs and that timer buttons be attached to toilet lights. Exhaust fans and timers on their drink machines were also installed to reduce energy consumption. Owner Steve Hoiles also benefitted from information on how to reduce energy use by better managing the company's start-up and shut down procedures.

'The cost of an energy assessment is minimal compared with the savings it makes possible,' Steve Hoiles, Central Kitchens.

Central Kitchens reduced energy costs by:

- upgrading to an energy efficient air compressor
- introducing better management of start-up and shut down procedures
- replacing halogen lights with energy efficient CFLs and LEDs
- installing timer buttons in the toilets
- fitting exhaust fans and timers to the drink machines
- installing CFLs to high bay.



Energy use breakdown