

Indulge Fine Belgian Chocolates

More bottom line, less bill



Hayley Tibbett: Owner, Indulge Fine Belgian Chocolates

Indulge Fine Belgian Chocolates manufactures and sells handmade confectionary, as well as coffee, homemade cakes and ice-cream, on site at its Bendigo store.

Indulge business owner, Hayley Tibbett, wished to better manage her energy costs whilst expanding the business. After sourcing energy efficiency information, Indulge focussed on behaviour change as a first step. Lights are switched off when not in use. All equipment is unplugged at the end of each day and the electric hot water service is switched off

overnight. In summer the air conditioner is kept at the recommended temperature of 25°C or more. In winter excess heat from the chocolate manufacturing equipment keeps the cafe at a comfortable temperature. This design feature, combined with a commitment by staff to keep doors shut and wear warm clothes, means that the heater remains switched off. Other cost saving measures include the purchase of an energy efficient refrigerator and extra shading fitted to the building. Energy efficient LED lighting was also installed above the front counter.

Indulge Fine Belgian Chocolates has grown by 20% in the past four years. Its energy consumption remains the same representing a cost saving of \$1600 per annum.

Indulge Fine Belgian Chocolates reduced energy costs by:

- Switching off the electric hot water service overnight
- Replacing lights with energy efficient LEDs
- Installing an energy efficient refrigerator
- Fitting extra shading to the building
- Keeping the air conditioner at 25°C or more in summer
- Using excess heat from machinery to replace the reverse cycle heater in winter
- Keeping doors closed and dressing warmly
- Turning lights off in areas not used
- Unplugging equipment at night.