

## Checklist for restaurant

### Energy saving tips

Below are a number of energy saving tips.

For further details on most of the tips included in the checklists, see "Description of energy saving tips"

### Lighting

- Replace incandescent lamps by energy-saving lamps (A-lamps). [Energy-saving lamps]
- Replace fluorescent tube fixtures by high frequency electronic ballasts. [Improved fluorescent tubes]
- Use LED lighting wherever possible.
- Install lighting control, movement sensors and time switches. [Lighting control]
- Switch off light outside opening hours [Lighting control]

### Ventilation

- Install automatic shutdown of ventilation outside opening hours. [Ventilation]
- Make sure that mandatory ventilation inspection is undertaken. [Ventilation]
- Consider ventilation system heat recovery. [Ventilation system heat recovery]
- Adjust ventilation to match your requirements. [Ventilation]

### Kitchen appliances and behaviour

- Make sure to acquire the most energy-efficient appliances [Environmental declarations]
- Place lids on pots, deep-fryers and frying pans whenever possible [Reduce kitchen energy consumption]
- Prepare several dishes simultaneously [Reduce kitchen energy consumption]
- Cook on preheat or afterheat whenever possible [Reduce kitchen energy consumption]
- Cover frying pans and fryers when heating [Reduce kitchen energy consumption]

### Refrigeration and freezing

- Switch to energy-efficient refrigeration and freezing systems [Environmental declarations]
- Set the right temperature for the goods to be refrigerated [Optimise refrigeration system]
- Avoid unnecessary refrigeration, for instance during the night [Optimise refrigeration]
- Keep freezers and freezer rooms closed [Freezers and freezer rooms]
- Keep freezers and freezer rooms well-insulated. [Freezers and freezer rooms]

### Air-conditioning

- Only use air conditioning when absolutely necessary. [Reduce cooling system consumption]
- Screen off windows and glass facades against the sun. [Use sunscreening]

### Heating

- Turn off all thermostats before opening windows. [Airing]
- Set all thermostats to 3-3½ and use all radiators. [Setting of thermostats]

- Make sure that thermostat valves are not covered. [Setting of thermostats]
- Close doors to unused facilities to keep the heat in the rooms, you are using.
- Use low-energy panes. [Low-energy panes]

## Insulation

- Insulate hot water pipes in basements and in lofts. [Hot water pipe insulation]
- Insulate lofts. [building insulation]
- Insulate cavity walls. [building insulation]

## Behaviour

- Switch off electric appliances at the socket; do not leave them on standby.
- Set printer and PC energy-saving settings.
- Switch off the light when no one is working in the shop. [Lighting control]
- Indirect emission
- Limit packaging consumption. [Waste]
- Choose energy-efficient goods when deciding on the menu. Include at least one vegetarian dish [Food purchase]
- Use green transportation whenever possible. For instance, place bicycles at the disposal of your staff. [Transportation]
- Use bicycle couriers whenever possible.
- Limit goods deliveries to a minimum.
- Minimise waste [Waste]
- Separate waste (such as cardboard, paper, bottles, organic waste, batteries, etc.)
- Inquire into sub-supplier energy consumption. [Environmental declaration]
- Consider whether night-time outdoor or display-window lighting is required. [Lighting control]
- Use reusable and environmentally declared products whenever possible. [Environmental declaration]

## Other

- Extend the outdoor season using blankets rather than outdoor heaters.
- Arrange at least one activity to encourage staff to take an interest in the climate issue.
- Buy grid-connected rather than battery-operated appliances. If necessary, buy Swan-labelled rechargeable batteries.

Checklist prepared by the City of Copenhagen

