

SAVING MONEY WHILE SERVING OTHERS

TIPS FOR KEEPING YOUR COOL IN THE KITCHEN WHILE REDUCING YOUR ENERGY USAGE

1

UPGRADE APPLIANCES

ENERGY STAR CERTIFIED COMMERCIAL FRIDGE/FREEZER USES **20% LESS** ENERGY THAN STANDARD MODELS



Country Grocer replaced their old refrigerators and ceiling lights, reducing the store's environmental footprint. They have seen a significant drop in their energy bills

2

HAVE 5CM SPACE FOR CONDENSER COILS TO BREATHE

CLEAN THE COILS!

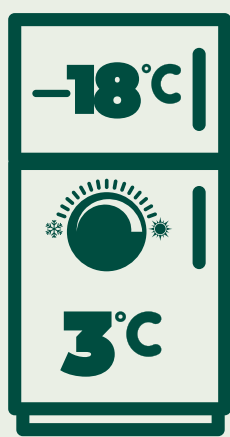
- Dust and debris restricts cool-air flow in the fridge forcing the unit to work harder
- Located behind OR underneath the fridge vacuum out every **6 MONTHS**



3

ADJUST FRIDGE THERMOSTAT

KEEP THE FRIDGE BETWEEN **2.5-4.5°C** AND THE FREEZER NO COLDER THAN **-18°C**



Iron Skillet in Collingwood found their refrigeration units were **eating up 42%** of their energy costs. They installed curtains to prevent cold air from escaping, lowering their energy bill

4

MAINTAIN/CLEAN APPLIANCES

WATCH OUT FOR FROST BUILD-UP!

- **DEFROST** at least **once/year** - Frost makes your appliance work harder than needed using more energy
- Keep cold appliances away from direct sunlight or sources of warmth



5

A FULL FREEZER OPERATES BETTER THAN AN EMPTY ONE

KEEP THE DOOR CLOSED

- Use an ice tray instead of an ice maker!
- **AVOID** overloading the refrigerator! A lack of air flow will increase cooling times and lead to food deterioration - Donate or Share any leftover food items from events!



YOU CAN'T MANAGE WHAT YOU DON'T MEASURE - SIGN UP FOR OUR ENERGY BENCHMARKING PROGRAM

These tips and more can be found in the ENERGY STAR Action Workbook for Congregations endorsed by FCG, on our website

www.greeningsacredspaces.ca and on our Facebook Page @GSSOttawa

