

SAVING MONEY WHILE SERVING OTHERS

WARMING HEARTS WITHOUT BURNING THROUGH POCKETS: HOW TO REDUCE YOUR ENERGY USAGE IN THE KITCHEN

1

UPGRADE APPLIANCES

ENERGY STAR CERTIFIED COMMERCIAL APPLIANCES USE **20- 50% LESS ENERGY** THAN STANDARD MODELS!

- A steam cooker uses up to **50% LESS** energy
- York University's Dining Hall upgraded all their kitchen appliances and HVAC system potentially saving approx. \$20 000/year!

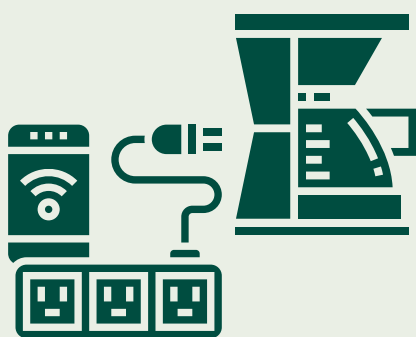


2

USE TIMERS AND POWER STRIPS

ELIMINATE ENERGY WASTE!

- By using a timer to ensure the coffee maker heating elements are not operating during off-hours can save you up to **\$100/year**
- Look for brewers with an energy save mode
- Cut power early! Shut off the burner several minutes before the end of the cook time, let residual heat do the work.



3

REDUCE STANDBY TIME

SKIP PREHEATING THE OVEN

- **1 HOUR** standby time on a boiler-based steamer can cost **\$50 - \$300/year**
- Choose the right burner for the pan! A small burner will take longer to heat large pan, using more energy
- glassware heats up better...less cooking time



4

KEEP OVEN DOOR CLOSED

USE WINDOW TO CHECK PROGRESS! AN OVEN LOSES APPROX **20%** OF HEAT WHEN OPENED

Ensure the oven door seal is tight! A loose seal will leak heat and waste energy.

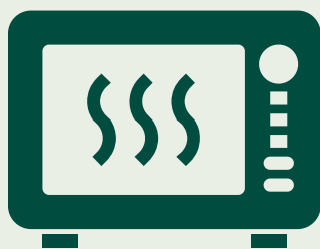


5

USE SMALL APPLIANCES FOR SMALL JOBS

CONSIDER USING A MICROWAVE INSTEAD!

You will use up to **50% LESS** energy than a conventional oven



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

