

Energy efficiency

By changing to energy efficient equipment you could be saving money as well as helping the environment. Look what the latest kit can offer



Rational's award winning SelfCooking Center

By investing in equipment that is listed on the Carbon Trust's Energy Technology List (ETL), you can receive a significant tax break from the government. The Enhanced Capital Allowance (ECA) scheme enables businesses to claim 100% first year capital allowances on their spending on qualifying equipment. Businesses can write off the whole of the capital cost of their investment in these products against their taxable profits for the period during which they make the investment. This can mean up to £30 saved for every £100 spent. The list shows an Energy Index score for each product based on how many kilowatts per hour of energy they use per year: the lower the index figure, the higher the saving.

Bunzl Lockhart Catering Equipment, for example, carries a range of energy efficient equipment including refrigerators, freezers, dishwashers and boilers that qualify for the ECA scheme.

Gram leads the way in energy efficient refrigeration, with an impressive total of 33 units on the ETL, including its most recent fridge and freezer unit, the 610. Foster Refrigerator, meanwhile, won a 2008 Sustainable Catering Equipment Award from the Foodservice Consultants Society International (FCSI) for its new energy saving Eco Pro range of foodservice refrigeration cabinets.

Precision claims to be the first commercial refrigeration manufacturer to use Envirofoam, a new foam insulation based around vegetable oils rather than petrochemicals,



Primeware's energy efficient Hot Tile

which has been hailed as a major advance in environment-friendly solutions because it is based on renewable resources and actually requires less energy to produce than conventional polyurethane foams.

In terms of cooking equipment look to the likes of Rational's SelfCooking Center, which was awarded the Innovation prize for design, research and development by ASUE, the German Association for the Efficient and Environmentally Friendly Use of Energy. Now featuring the new 'CareControl' system, the latest SelfCooking Center never needs descaling, doesn't need a water filter and cleans itself - a combination which will slash running costs and help protect the environment. What's more, the unit's new 'care tablets' are fully biodegradable. Or there's the new wood pellet burning deck and rack bakery oven range from Bakewell Ovens.

Target Catering also builds traditional wood ovens, which are considered carbon neutral, and has developed its own range of induction i hobs to help reduce energy consumption and fuel bills.

Primeware has announced a new energy-saving addition to its Hot Tile range of tiled inserts which simply drop into a servery counter to create a stylish platform for the display of snacks such as paninis, croissants, cakes and other bakery products. The new natural grey slate Hot Tile absorbs the temperature of the counter, whether hot or cold, cutting back on energy consumption.

When it comes to warewashing you



Eco-star dishwasher from Meiko

Lincat's FilterFlow boiler

should be looking for machines which use less energy, water and detergent - such as Meiko's Eco-Star range, or Winterhalter machines with IRT warewashing technology (another winner in the FCSI's 2008 Sustainable Catering Equipment Awards).

Why not enhance the benefits of sustainable beverage ingredients by using a machine that has its own green credentials? In the world of coffee machines N&W was the first manufacturer to be granted ISO 14001 certification (which specifies the requirements for an organisation's environmental management system) and the machines themselves include energy saving features such as 'sleep mode' and LED rather than fluorescent back-lighting. You can also get energy efficient water boilers from the likes of Marco Beverage Systems (the EcoBoiler) and Lincat (FilterFlow).

CONTACTS	
Bakewell Ovens	01706 221758
Bunzl Lockhart	08701 678678
Foster Refrigerator	01553 691122
Gram	01322 616900
Lincat	01522 875500
Marco Beverage Systems	01933 666488
Meiko	01763 215120
N&W	01902 355000
Precision	01842 753994
Primeware	020 8995 1542
Rational	0800 3892944
Target Catering	01452 410447
Winterhalter	01908 359000