

# SAVING ENERGY

*Tips for saving energy  
in a restaurant*

## Cold rooms



**araven**

FOOD SAFETY INNOVATION

# Checks and maintenance of **facilities**

*Regularly checks that cool rooms, fridges and freezers are in good condition, in particular:*



- 1 Fridge and freezer compressor units**
- 2 The insulation inside the walls of cool rooms and airtight door seals**
- 3 Piping and ductwork should not have damaged insulation to prevent the loss of cold and the appearance of condensation**

# Rules for **cold rooms**

1



**Good organisation and cleanliness will improve productivity** and aid efficient kitchen management

**Don't overfill cold rooms** above their capacity

2



3



**Don't put hot food** inside fridges or cold rooms next to other food

1

2

3

4

**Leave adequate separation between the different foods** to encourage air circulation



4

5



**Keep a temperature log for cold rooms** to monitor their correct operation

Walk-in fridges



Walk-in freezers



**Avoid the formation of ice and frost in freezers** because it makes chilling difficult



6

# Energy-saving **ARAVEN** products

## **ARAVEN GastroNorm towers**



**Their design allows food temperatures to be lowered quickly by enabling the circulation of cold air around the food containers**



## **ARAVEN shelving units**



**The shelves are perforated to facilitate the circulation of cold air and lack sharp angles and protruding parts to prevent the build-up of food remains and condensation**





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