




ENERGY
SAVING
BEAR



Energy Saving Case Study:

Restaurant Group: The
Hush Collection, London



The Hush Collection's Recipe for Change

In the hustle of a restaurant's busy kitchen, energy is often the silent and overlooked ingredient in the recipes for success. For The Hush Collection, a prominent restaurant group with a story as diverse as their menu offerings, energy efficiency was a critical resource waiting to be harnessed. With the future of our planet at stake and operational costs on the rise, understanding how energy monitoring solutions can transform a restaurant group's landscape is a narrative that goes beyond just bottom lines; it's about creating a more sustainable dining culture.

Why Energy Matters in Hospitality

Stepping into the gourmet world of The Hush Collection, it's easy to get caught up in the sublime dishes and warm ambiance. However, behind the scenes, energy consumption was a growing concern. The restaurant industry is notorious for high energy costs attributed to extensive operating hours, varied equipment and expensive tariffs.

The Hush Collection, like many of its kind, faced the daunting challenge of controlling energy costs without compromising the quality of service. Previous efforts with conventional energy consultants had yielded inconclusive results. High-level data offered an incomplete view, leaving them in the dark as to where their energy was going.

A New Course Charted with Technology

Enter Energy Saving Bear, a game-changing partner in The Hush Collection's sustainability journey. Their approach was decidedly pragmatic and refreshingly precise. By installing submeters that could trace energy consumption across specific appliances and areas, The Hush Collection gained unprecedented visibility into their energy usage patterns.

This wasn't just about identifying 'hotspots' in energy consumption; it was about understanding that each appliance, from kitchen fixtures to ambient lighting, had a unique power profile.

The approach was surgical, the diagnosis clear and the prognosis optimistic — it was time for The Hush Collection to understand and control its energy usage at a granular level.



A Recipe for Change

The submeters didn't just reveal patterns in energy consumption; they empowered The Hush Collection to execute targeted and tangible changes. A series of strategic interventions were introduced to lower their carbon footprint and, as a delightful side effect, their bills.

Cooking Up Conscious Consumption

The kitchen extract system emerged as a dominant force in daily electricity usage. To address this, a new more efficient motor and fan unit was installed into the existing carcass, resulting in a substantial 67% reduction in extract system usage. Staff training began focussing on reducing the excessive use of over-door heaters, resulting in an 81% drop in energy consumption for this equipment.

Bold Adjustments, Big Savings

The kitchen's salamander grill stood out as a significant energy guzzler, often running at higher levels than necessary. By adopting new cooking strategies and operational practices, the grill's consumption was slashed by 37% without compromising the quality of culinary deliverables.

Chill Innovation, Cool Returns

The strategic decision to shut down non-essential cellar chillers when not in use delivered a remarkable 92% reduction in energy usage, while the deactivation of an underutilised ice maker led to a 46% energy saving which had a very palatable project cost of £0.

Dish Up the Data

The results aren't just numbers on a report; they're whispers of a more sustainable tomorrow. Through the meticulous analysis provided by Energy Saving Bear, the path to a more efficient future was illuminated. The Hush Collection embraced the data, and with it, a culture of sustainable energy practices.

Their achievements underscore an essential message for the culinary world: conscious consumption isn't a flavor-of-the-month, it's a commitment that yields measurable and lasting benefits.

Ready to uncover your opportunities for Energy Efficiency?

Connect with Energy Saving Bear to see how Submetering Technology can set a new table for your restaurant's future. The move towards sustainability might just be the secret ingredient your operation's been missing.

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