

**F E E A**

Foodservice  
Equipment  
Association

**Information Involvement Influence**



**HOSPITALITY**  
ENERGY SAVING  
& SUSTAINABILITY

# Sustainability Panel

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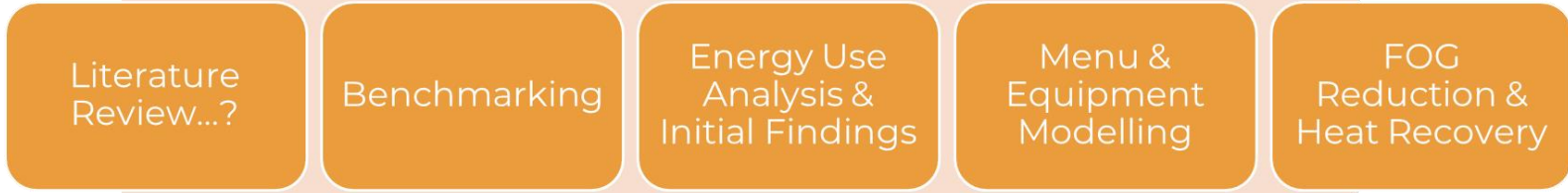
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# Why am I here?



**NET ZERO & SUSTAINABILITY**  
Whether it's understanding your baseline, science-based target setting or developing a credible net zero strategy, HESS's experienced team can provide a complete service or specialist help to complement your expertise across emissions reduction, water and waste.

**ENERGY MANAGEMENT**  
HESS offers a comprehensive range of services to assist you in understanding, managing and reducing your energy consumption and costs. From site audits, data analysis to bespoke reporting, and ongoing support - we measure, target and reduce.

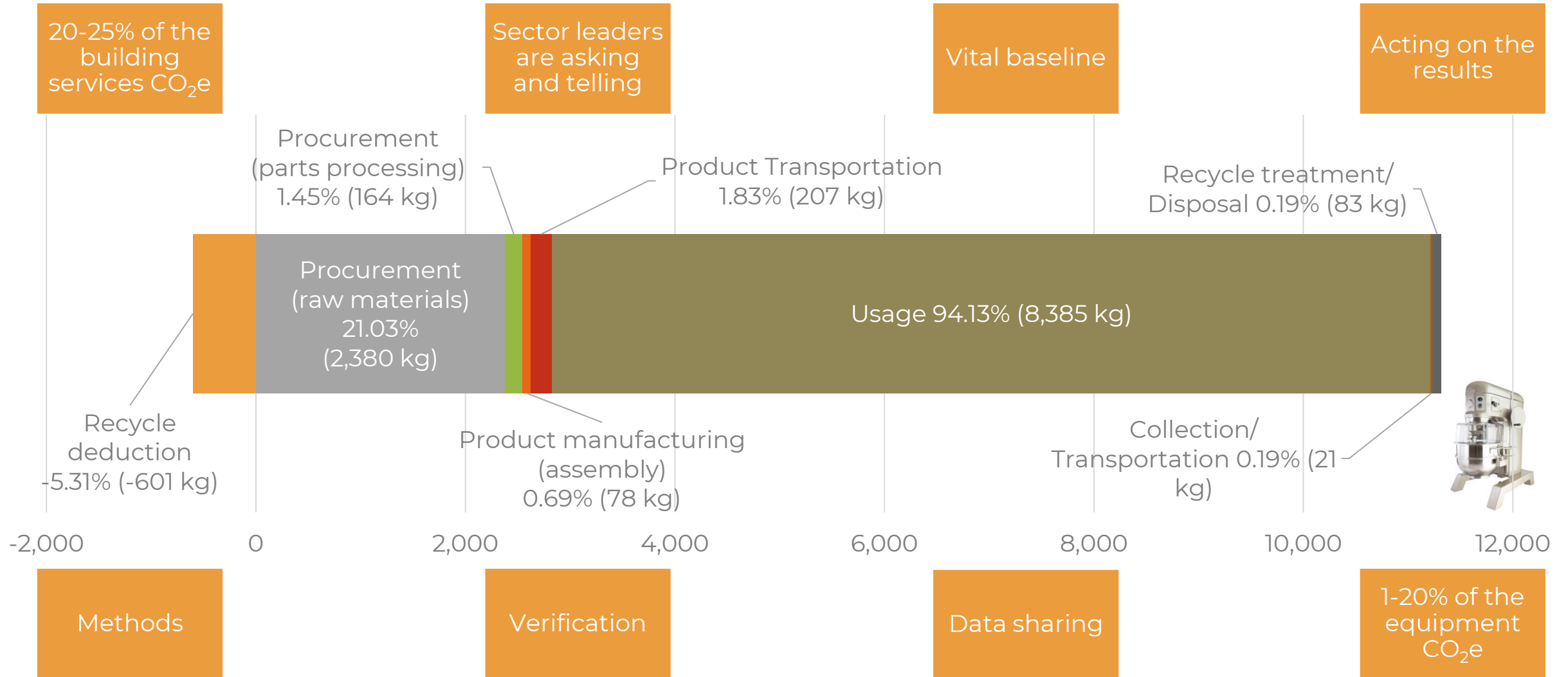
**COMPLIANCE**  
HESS will keep you on the right side of compliance while helping you to reduce energy, carbon emissions and costs. We keep on top of all developments for you, ensuring you fulfil your mandatory requirements and also help towards your corporate environmental and sustainability goals through voluntary legislation.

**CONSULTANCY**  
HESS help you understand how electrification and decarbonisation may benefit your business. We can model your food offer energy demands, complete comprehensive operational impact analysis and act as sustainability champions in the design, planning and construction phase of your developments.

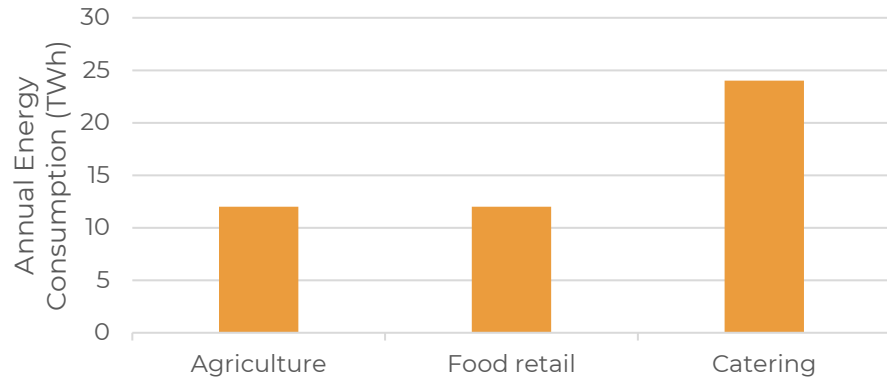
**PROJECT MANAGEMENT**  
We all come from a hospitality background, both operational and property. We know our glycol from our gastronomy, what works and what doesn't. We have decades of experience delivering utilities reduction projects from behaviour change to innovative technology roll outs.



# Lifecycle & Embodied Carbon

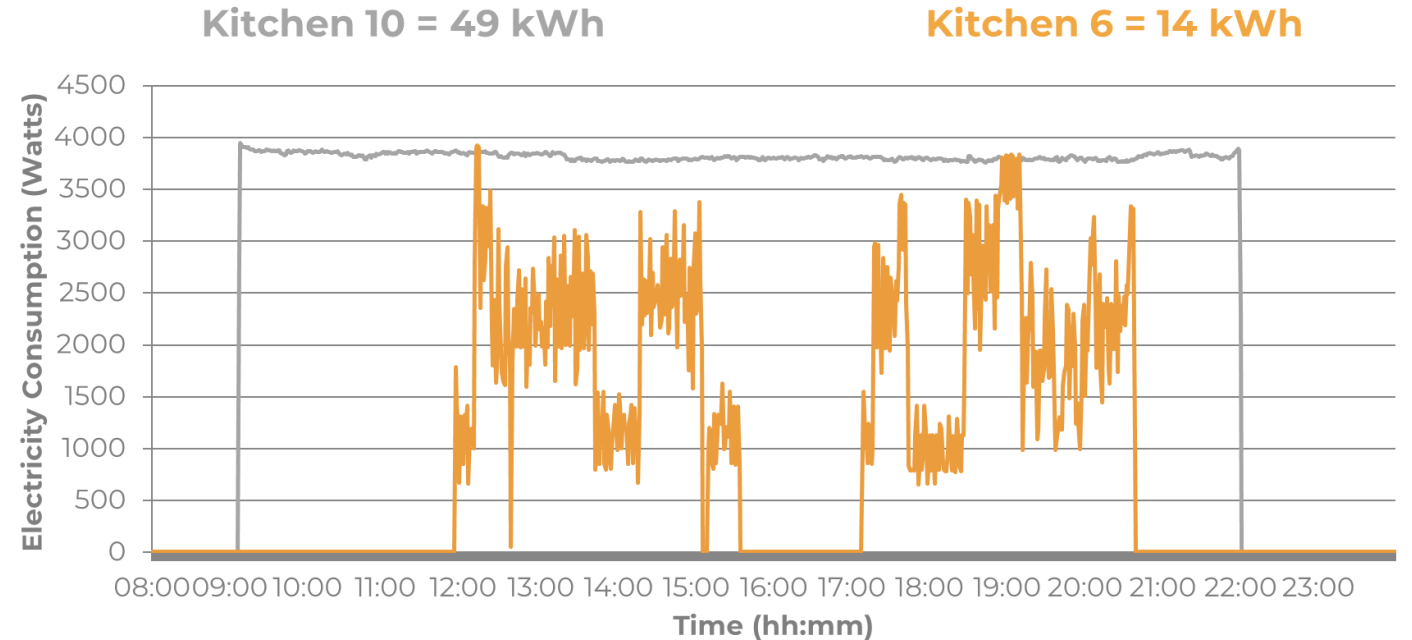


# Operational (Use-Phase) Carbon



**113,710,000,000 kWh (113.71 TWh)**

Equipment Category	Average total daily consumption (kWh)	Daily Carbon (kg CO <sub>2</sub> )	Daily Cost (£)
Walk in Fridge	14	7.2	4.90
Walk in Freezer	39	20.2	13.65
Grill	37	19.1	12.95
Steamer	12	6.2	4.20
Heat Lamps	21	10.9	7.35
Bain Marie	27	14.0	9.45
Other Cooking Appliances	5	2.6	1.75
Fryers	41	21.2	14.35
Combi-Ovens	36	18.6	12.60
Other Refrigeration	70	36.2	24.50
Total kitchen consumption	294	152.2	102.90



**Specification**

**Design**

**Maintenance**

**Decarbonisation**



# Our Esteemed Panellists....



**Pierre Paslier**  
Co-founder and CEO, Notpla



**Tim Radcliffe**  
Net Zero Food Programme  
Manager, NHS England



**Ollie Rosevear**  
Director of Sustainability, Fuller  
Smith and Turner