

Decarbonization The Road to Net Zero



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It all starts here, with us.

People like us make a difference.

Take the small steps to look after the things that matter and together, we'll make a big difference.

When we work together - our people, our customers, and our suppliers - there's no limit to what we can do.

Because life is too good to waste.

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OUR JOURNEY TO NET ZERO

Reducing our impact on the planet



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Fullers Net Zero Roadmap

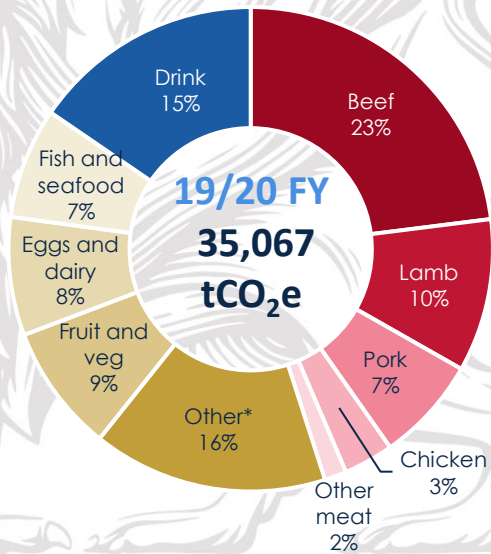
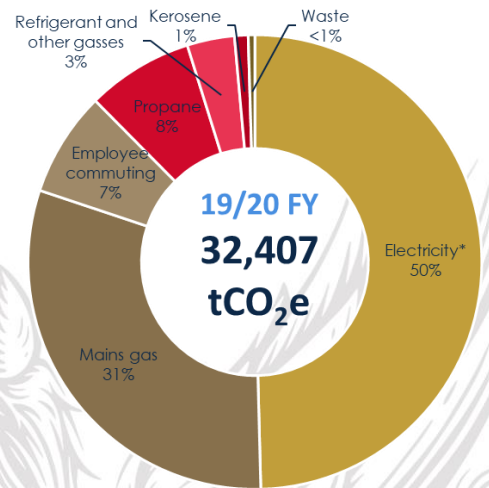
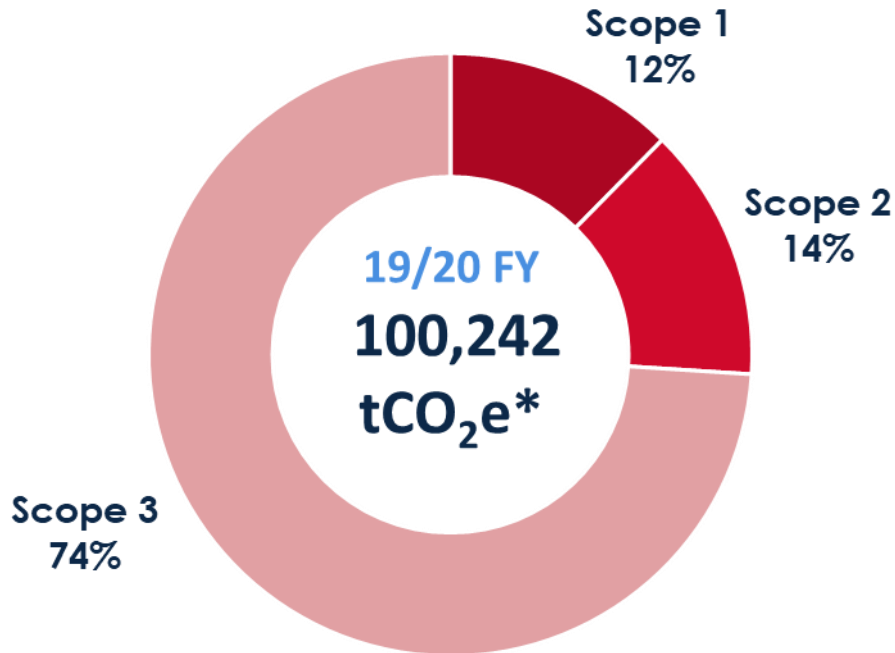
**Net Zero greenhouse gas emissions by 2030
for
Scope 1&2
(Company emissions)**

**Net Zero greenhouse gas emissions by 2040
for
Scope 3
(Supply chain emissions)**



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Fullers Carbon Footprint



How will we achieve Net Zero?



Operational Emissions
(Scope 1 & 2)



Supply Chain Emissions
(Scope 3)

Changing habits to save energy

How to save energy
Closing down the bar

MAKE SURE YOU SWITCH OFF...

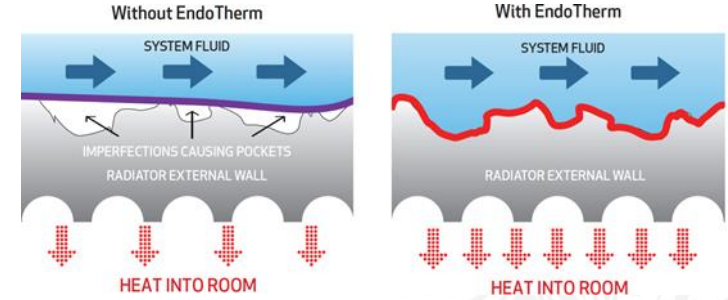
- ☑ Coffee machines on 15 minutes or end of service
- ☑ Hot water boilers during low water and coverage!
- ☑ All appliances not required at the end of service
- ☑ Handwash for bar machines to be switched when the bar is closed
- ☑ Lights in bar to be switched off when the bar is closed
- ☑ Glass washers at the end of service. Do not leave any water in them at the end of service
- ☑ All 24 hour coverage of the 24 hour coverage
- ☑ Know fridge locations

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How to save energy
Closing down the Kitchen and Outdoors

KITCHEN	EXTERNAL
<ul style="list-style-type: none"> ☑ Make sure all appliances are switched off at the end of service ☑ Check all lights in work in areas not through customer's sight ☑ Switch off plugs and wall sockets at service end ☑ Switch external systems from service end ☑ Make sure doors, grills and fans are turned off at the end of service ☑ Switch on heat at the dishwasher after the final load is done 	<ul style="list-style-type: none"> ☑ Make sure external lights are switched off at the end of service ☑ Check external lighting isn't on in the kitchen ☑ Check door seals for gaps and ensure lights are properly sealed ☑ Ensure lighting is switched off at the end of service ☑ Use gas patio heaters when the weather is cold enough and gas is not used ☑ Consider using heaters in an alternative

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Kitchen Energy Management
COMPETITION DEADLINE 13 Sep 2024
PRIZE: Tony's Chocolonely Gift Pack

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TURN YOUR CELLAR INTO A PROFIT CENTRE

Use it, don't lose it!



Key Equipment

Induction Hob's

Induction hobs use powered electromagnets which heat the underside of pans. They ensure that heat is only supplied to the pan making the heating process is more efficient, with less heat loss than other cooking methods.

- Removes risk of hob being left on.
- Increases speed to boiling
- Reduced temperature in the kitchen

Electric Salamander Grills

A salamander's uses includes melting, broiling, top-browning, and toasting. A salamander allows you to quickly and easily melt cheese, caramelize the sugar on desserts, brown the top of casseroles, toast sandwiches, or even give steaks a crispy finish.

- Only come on when grill is pulled down unlike gas version
- Quicker to heat up
- Reduces temperature in kitchen

Electric Fryer

While deep fat fryers are commonly used to cook French fries they are also good for cooking whole variety of other foods. The cooking medium with all fryers is oil, heated to about 350°F.

- Electric Fryers more accurately control heat
- They typically have lower maintenance costs
- Quicker heating times allows them to be switched off during quieter periods



Key Findings

- 🦁 **Site gas usage dropped between 35-100% depending on other kitchen equipment plus heating and hot water..**
- 🦁 **Electricity only increased nominals on most sites and dropped on others. Despite additional power requirements of the new equipment, the extraction and refrigeration power uses reduced due to a lower kitchen temperature.**
- 🦁 **The overall kitchen temperatures reduced significantly creating a more comfortable environments for chefs.**
- 🦁 **Chefs did need to consider how they adjusted their cooking process when switching from gas to induction hobs. This could be resolved with training in advance of installations.**
- 🦁 **Whilst most pans on site were induction compliant. Many were dented so needed to be replaced.**
- 🦁 **The average proactive kitchen instalation paid back in under 5 years including all electrical works and new pan's.**



Energy reduction

FY2024 Target
5% reduction in **gas** and **electricity** usage vs FY2023



FY2023 – 13%



FY2024 - 4% YTD



FY2023 – 14%



FY2024 - 7.4% YTD



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Our continued commitment



SCIENCE
BASED
TARGETS

DRIVING AMBITIOUS CORPORATE CLIMATE ACTION

Green Tourism

"Fuller's receives approval from Science Based Targets initiative for its greenhouse gas emissions reduction targets" Oct 2023

All accommodation sites to be certified in FY2025



In 2023 we launched our plant based burger partnership with Made in Hackney. In March 2024 we started to source regeneratively farmed beef in our Bel & Dragon estate reducing emissions by over 52%



Sustainable Drinks Operator of the Year.
Footprint Sustainability Awards 2024



Fuller's is on a mission to electrify our estate using 100% renewable electricity. We opened our first fully electric Pub the Admiralty in 2023 & our first fully electric Hotel the Head of the River in May 2024

