

Just-In-Time!

Use Smart Planning To Operate Energy-Intensive Equipment

5
energy tip



THE OPPORTUNITY

For some tasks, WHEN we perform them is as important as HOW.

CLEANING CREW

Reschedule/reassign your cleaners into platoons so they move as a group, cleaning and lighting up only one floor at a time. You'll save energy with no adverse effect on building cleanliness.

BATTERY-CHARGED EQUIPMENT

Charging battery-operated floor care, maintenance and shipping/receiving equipment during prescribed peak electricity periods adds unnecessary operating costs by increasing "demand" charges on your electric bill.

CAFETERIA STAFF

Know how long it takes for grills and stoves to come up to temperature and how much money you're wasting by turning them on too early or leaving them on between meals. By turning on cooking equipment just before its needed you will cut energy consumption and utility costs.

WHAT'S THE IMPACT? – PUTTING THE KITCHEN ON A SCHEDULE AT FAIRVIEW COMMONS

FINANCIAL BENEFIT

Cost Avoidance	\$ 2,300 per facility/year
Revenue Offset*	\$40,000 per facility /year

ENVIRONMENTAL BENEFIT

Reduced Power Plant Emissions	6.8 tons of greenhouse gases
-------------------------------	------------------------------

* For every \$10 in energy cost you avoid, it's like gaining \$175 in revenue

** Based on a 50,000 sq ft senior care facility

Your Logo
Here



Just-In-Time!

ENERGY-SAVING EQUIPMENT SCHEDULING AND CHARGING

KITCHEN EQUIPMENT	TIME TO SET POINT
Pizza Oven	<30 minutes
Fryer	<10 minutes
Flat-Top Grille	<10 minutes
Gas Grille	<15 Minutes
Stove Top Burners	Immediate
Thermalizers/Pasta Cooker/ Soup Kettles	<20 minutes (Use Covers!)
Hood Exhaust	Off When Equipment Not in Use

OFF-PEAK CHARGING

Floor Washers/Floor Buffers
 Lab/Medical Equipment
 Lawn Mowers/Grounds Equipment
 Pallet Jacks
 Battery-Powered Hand Tools
 Maintenance Walkie-Talkies
 Kitchen Production Equipment

What You, the Manager Can Do

- At the kitchen staff meeting, **announce the new equipment operation times and temperatures**; explain why the “on” and “off” times have changed; and post the new policies in the kitchen for all to see.
- Integrate these new “on” and “off” times into your kitchen **Policies & Procedures Manual**.
- Revise the cleaning schedule so **cleaners are assigned to platoons** to work on a floor-by-floor grid.
- Revise the charging schedule so all battery-operated appliances **charge during off-peak times**.
- Teach by example: when you see idled equipment operating remind the team member at that station about energy waste and proper scheduling.

What Your Employees Can Do

- Turn equipment on Just in Time; stop turning all of the equipment on first thing in the morning.
- Turn off equipment or turn down temperatures during slower periods.
- Follow new guidelines for equipment charging and cleaning.
- Use the energy audit forms included with your Toolkit to make sure your facility is following this Energy Tip.

Your Logo
Here