

# refrigeration

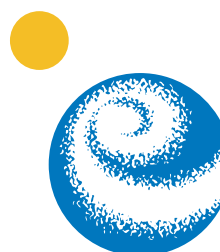
For many small businesses, refrigeration can be a significant cost, as unlike other electrical appliances, refrigerators operate 24 hours a day, 365 days a year.

Try these tips to minimise energy use and save on the cost of refrigeration in your business.

- Make sure your refrigeration equipment is regularly serviced by a refrigeration service mechanic. Six monthly services will ensure that your equipment operates as efficiently as possible, and will also extend the life of the equipment.
- Switch off refrigeration equipment when not in use.
- Maintain deep freezers and fridges at the recommended temperature for the product eg. Meats need to be stored at 1-2°C, dairy products at 2-4°C. Temperatures 1°C lower than necessary can increase costs by 3%.
- Regularly defrost freezers and refrigerators, never allowing more than 5mm of ice to accumulate.
- Keep the coils on the back of your fridge/freezer clean and make sure there is sufficient airflow around the coils – ie. The fridge is not pushed right up against a wall.
- Try wherever possible to cool your product naturally before putting it in the fridge or freezer.
- Locate fridges/freezers away from other heat sources such as ovens, warmers or your hot water source.
- If you are using multiple freezers that are not fully utilised, combine products into one or two fully loaded freezers and switch off unused freezers.
- Minimise the time that doors are kept open, for example don't leave doors to cool rooms ajar. Self-closing doors are a good way to achieve this.

For information about how you can save **energy** in your business contact:

**Moreland Energy Foundation**  
ph **03-9381 1722**  
[www.mefl.com.au](http://www.mefl.com.au)



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# *Energy saving checklist for refrigeration*

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Work through the following checklist to see where you can improve the efficiency of your operations and equipment.

The more “**Yes**” answers you have, the more **energy smart** your operations are.

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Is refrigeration equipment regularly serviced?	<b>Yes</b>	<b>No</b>
Is refrigeration equipment switched off when not in use?	<b>Yes</b>	<b>No</b>
Are the temperatures maintained in fridges and freezers complying with manufacturers / government requirements?	<b>Yes</b>	<b>No</b>
Are freezers regularly defrosted?	<b>Yes</b>	<b>No</b>
Are the seals on doors / lids working correctly?	<b>Yes</b>	<b>No</b>
Are fridges / freezers located away from ovens, hot water, direct sunlight etc.?	<b>Yes</b>	<b>No</b>
Is the number of fridges / freezers being used not in excess of requirements?	<b>Yes</b>	<b>No</b>
Are stock controls in place to minimise food stored on premises?	<b>Yes</b>	<b>No</b>
Are self closing doors in use on walk in and stand up equipment?	<b>Yes</b>	<b>No</b>
Are coils on the back of fridges kept clean?	<b>Yes</b>	<b>No</b>
Are the coils well-ventilated?	<b>Yes</b>	<b>No</b>
Does the refrigeration equipment have a high energy efficiency rating?	<b>Yes</b>	<b>No</b>
Is the fridge/freezer appropriately sized for the purpose? i.e could a smaller fridge be used, or could two partly used units be combined into one?	<b>Yes</b>	<b>No</b>
Have staff been made aware of the importance of saving energy?	<b>Yes</b>	<b>No</b>