



Energy Efficiency in Commercial Kitchens Industry Guide

Synopsis & Pre-order Form

Commercial kitchens are large users of gas, water and electrical energy and leave a significant carbon footprint. It is estimated that the total energy consumption of Britain's catering industry is in excess of 21,600 million kWh per year.

This Guide provides industry-specific guidance and advice on sustainability and how to reduce energy for managers, operators, owners, contract caterers, kitchen designers, specifiers and installers of commercial kitchen facilities. It will help reduce the kitchen's carbon emissions and running costs.

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Energy Efficiency in Commercial Kitchens Industry Guide Pre-order form

The CSFG Guide on Energy Efficiency in Commercial Kitchens is scheduled for publication as a CIBSE Guide in April 2009, and will cost £60 To qualify for a 20% discount, the Guide can be pre-ordered by cheque by filling in and returning the form below before January 31st 2009. Cheques payable to CESA / CSFG. The Guide(s) will be packaged and despatched by The Milton Keynes Special Needs Advancement Project (MK SNAP – Registered Charity No: 1013148) Please therefore return payment and this form to: CSFG Guide, MK SNAP, 20 Bourton Low, Walnut Tree, Milton Keynes, MK7 7DE

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