



Smart changes for a more energy efficient and profitable business

How small changes can make a big difference to energy bills - Banksia Bakery, Banksia

Background

Banksia Bakery is a small family run business that found ways to save money by implementing low and no cost energy efficiency actions around refrigeration, lighting and other electrical equipment.

Banksia Bakery has been operating since 1988 and Mr Ali Mohawrob has been running it for the last seven years. It specialises in Lebanese style pies and pizzas, as well as Man'ouche Zaatar, a Lebanese flat bread topped with a flavoured mixture of olive oil, herbs and sesame seeds. The business is mainly take away although the shop also seats around 20 customers between the outside tables and the stools placed in the front window. The business also provides cold drinks and some refrigerated grocery supplies.

Banksia Bakery employs four staff. It is located across the road from Banksia railway station, in the Rockdale area, and is open almost every day from 6.00am to 4.00pm.

Banksia Bakery has a front of shop area where customers are served and this has two display fridges for drinks. There is a open cooking space behind the counter where staff prepare the pizzas and breads. This area also has ovens and fridges and is accessible from the back door. At the end of the cooking space there is a small storage room that contains the hot water system.

Ali the owner became concerned about the rising cost of electricity and the effect on daily profits and the price increases to customers. In the past, a few different companies looked at their electricity bills but the



outcome was always that there wasn't much that could be done to reduce costs. However, Ali and his family wanted to reduce the electricity use by at least 10-15%. This would not only give them a cheaper bill but also adopt an environmentally friendly approach for the operation of the business.

Measures Implemented

The Business Energy Smart Tips program (BEST) assessed Banksia Bakery and provided a report that identified several areas of savings.

The bakery's energy use showed that there is often variations in energy use, even between similar businesses. Refrigeration energy use was found to be higher than usual for a bakery, and kitchen equipment (ovens, oven hood and mixers) was less than average as was lighting.

The energy use of the refrigeration is explained as Ali had bought two new fridges recently and was given two more new fridges by a company supplying drinks. While all four fridges are energy efficient, maintenance is important. It was suggested that Ali check the refrigerator seals regularly for cracks and signs of wear, particularly at the bottom of the door as seals in poor condition allow cool air to escape, resulting in higher energy consumption and costs. Refrigeration energy costs can further be reduced by turning fridges off when not in use. Seven day timers on drinks fridges (that contain non perishable items) can be set to turn off fridges overnight or when the business is closed. This can save Banksia Bakery a further \$1,117 per annum on their energy bills.

It was also recommended to set the hot water service thermostat as low as possible for day to day use (between 60°C and 65°C) and only raise the temperature when required.

The recommendations also included changing the lights in the fridges, shop front and kitchen to Light Emitting Diodes (LED) 10 watt tubes. This would potentially save the business around \$558 per annum. Again maintaining lights is important and actions such as cleaning light coverings mean less lights are needed to be turned on.



Outcomes

After the energy assessment, Ali and the staff at Banksia Bakery implemented some actions suggested in the report. Perishable stock is now relocated at night to one fridge and the four new fridges are turned off with timers. The customers are also complying with new signs installed on the drinks fridges asking them to close the doors properly.

Ali has also changed 10 florescent lights to LED's. Equipment and lights are now being switched off when not in use by the bakery staff.



Ali says he is happy to work towards making these changes and staff are now paying more attention to switching off electrical equipment and not leaving the fridge doors open for long periods of time.

Ali and his family are very excited by the prospect of reducing energy bills. "We want to see how the changes go, and hope it will be keep prices lower for the customers as well as being environmentally friendly." Ali said.

He has also spoken to some nearby businesses about the benefits of the BEST energy assessment and the small changes they could make to save money and be kinder to the environment.