

Poco Culina

Creating an energy efficient commercial café

- Sustainable plant-based food and drink offer
- Inherited ageing equipment
- Balancing kitchen efficiency with energy efficiency
- Encourage sustainability thinking among customers



More efficient kitchen

- Induction hob to begin
- Efficient dishwashing
- Using an air fryer
- Efficient microwaving/ combi cooking



More Sustainable café

- Installing bike locks and planters
- Water boiling
- Kitchen lighting



Sustainability opportunities and challenges

- Maintaining realistic energy bills
 - Modernising equipment
 - Meeting customers' expectations around sustainability
 - Increasing customers' expectations, promoting participation
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- Improving efficiency on a small budget
 - The impact of the grant
 - Allowing energy efficient kitchen to happen more quickly

Impact of an energy efficient kitchen and café

- The visual impact and encouragement to cycle - bike planters
- Faster washing and clearing
- Less wasted energy in the kitchen

