

126 Expert Ideas for your Restaurant Business Plan (+10 Bonus Tips)

[refrigerators](#) will keep them running efficiently now and for years to come and will save you money in unnecessary repair costs and downtime.

How much does it cost to run a fridge?

Fridge Size	Typical annual energy consumption (kWh)	Running cost per year
100-199 litres	358	\$118.14
200-299 litres	410	\$135.30
300-399 litres	490	\$161.70
400-499 litres	495	\$163.35
500-599 litres	738	\$243.54
600-699 litres	1356	\$447.48

Information source from [sa.gov.au](#) and [Canstar Blue](#)

122. Invest in an efficient HVAC system

It would be smarter to invest in an efficient HVAC system that will consume less energy to heat or cool down a room. Saves a lot on your operational budget and you wouldn't have to tell customers that you can't go any cooler because you're trying to conserve energy.

Here's a video from [Coolairaustralia.com](#) with [different energy saving HVAC solutions](#) that you can consider for your restaurants.



123. Go for 'energy efficient' everything

Energy efficient appliances may cost more but they definitely consume less. In just a year or two, you'll be able to pay for the appliance itself from all the savings you'll get from the less energy you consume.