



[Ways to save energy](#) by Switch On.

You can also control the heating with a thermostat timer that will warm the place up just in time for opening, and cool down on closing time.

119. Wood-burning stove, maybe?

You'll be spending a sizeable amount of your energy bill on heating during the colder season and going for a wood-burning stove just might work wonders for your business. Aside from being cost-efficient, they will give your restaurant a cosy look and feel that customers will love.



Wood-burning stove oven. [Pinterest collection](#) of Darren Bradley.

120. Drinks just need to be cool, not frozen

Your restaurant kitchen will be needing refrigerators to keep food and beverage cool. Use your fridge efficiently by only keeping the drinks cool as they don't really need to be frozen.

121. Go for a fridge update

Newer models of refrigerators use less energy than the old ones so a fridge update would make a smart decision that will save you more money. Also, [knowing how to maintain your commercial](#)