

TOP TIPS FOR ENERGY EFFICIENCY IN SOFT DRINK CHILLING EQUIPMENT

Post-Mix

- Ensure equipment is free from excessive dust and humidity
- Ensure the carbonator and cooler are in a cool, well ventilated area
- Check cooler unit ice bank weekly. (Ice bank depletion may indicate fridge failure i.e. compressor may run continuously)
- Turn off illumination during non trading periods



Vending

- Ensure machine is free from excessive dust and humidity
- Installing banks of vending machines in closed areas makes the operation much less efficient as the hot air from the machine is trapped in the housing.
- Less energy is used to maintain, than to re-chill product therefore do not switch the machine off during non trading periods e.g. overnight
- Ensure the condenser grill on the machine is clean and free from dust/debris. Ensure there is adequate ventilation around the machine
- Ensure products are stored in a cool place before restocking to reduce the energy needed to chill the products



Chillers/bottle coolers

- Ensure cooler is free from excessive dust and humidity
- The cooler will run more efficiently if it is fully stocked
- Ensure products are stored in a cool place before restocking to reduce the energy needed to chill the products
- Check for any visible damage to door seal, contact supplier
- Turn off illumination during non trading periods
- Less energy is used to maintain, than to re-chill product therefore do not switch the machine off during non trading periods e.g. overnight

