

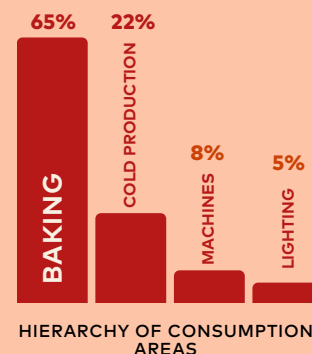


# GUIDE TO ECO-ACTIONS AND GOOD PRACTICES IN BAKERY-PASTRY SHOP




# BAKING

Among the levers that can be activated to reduce your energy bill, baking is the most energy consuming activity and it is the one on which you must act in priority.



**1 From 30min without baking,** turn off one deck or the oven completely.

**2 Moderate the steam injections** and consider using the recipes programmed on the Easy-Touch  
 [Calculate the consumption of your Low Motion steam generator](#)

**3 Decrease by 41°F** your baking temperature.

**4 Regroup your batches** to fill your oven and improve your yield (on average, a two-deck oven is only 50% occupied during a production cycle).

**5 Defrost the products** before baking.

**6 Calculate the required preheating time,** taking into account the different possible starting temperatures.

**7 Shift the delayed start** from one deck to the next depending on the order of the next batches (do not use the delayed start on the Topaze Opera fan oven).

**8 Turn off your oven 10min** before the end your last baking (use the dropping heat of the oven for products requiring low temperatures, such as meringue).

**9 Use the ECO of the Easy-Touch** as soon as a deck is slightly or not used at all.

**10 Turn off the light** in the unused decks.

Which oven ?



Size the oven to your production (number of baguettes/hour). In case of an equivalent number of doors per deck, choose the oven with the lowest number of decks

Find our ranges at [www.pavailer.fr](http://www.pavailer.fr)

Maintenance ?



- Adjust and clean the gas or oil burners of your oven
- Clean the glass doors of your oven and its lighting
- Descale the injection tubes of your steam generators
- Check the condition of door seals and insulation panels

# BUT ALSO...

To further reduce energy consumption, sobriety actions can be implemented immediately and in the longer term at different levels.

## If you turn on the air conditioning,

check that the set point is not lower than 79°F, that the doors of the store are closed and that the refrigeration units are in good condition.

## Adjust the heating temperature

66°F for occupied rooms, 60°F when not occupied and 46°F when unoccupied for more than two days (it is 7% saved on heating per degree saved).

**Encourage the transport of goods with less carbon emissions :** certified carrier, low emission vehicle, cargo bike, etc.

## Support sustainable mobility

and retain your employees by deploying sustainable mobility alternatives

## Set the temperature of the water heater to 131°F

and install flow restrictors on faucets to avoid unnecessary expenses (the target flow rates are 0.6 gal/min for sinks and 1.6 gal/min for showers).

## Use LED lighting

or low consumption lamps and generalize the intermittent operation (presence detectors, timer).

## Turn off at night

screens, computers, printers, internet, etc. (connect your appliances to a multiple socket with switch)

Teamwork

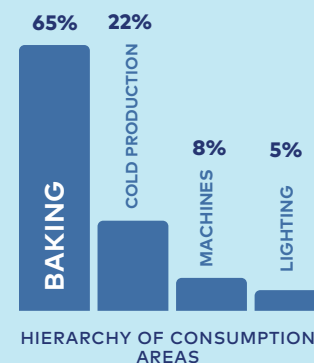


**Make your employees aware of energy efficiency, train them in environmental issues, and encourage them to reduce the impact of their travel.**

SOURCES : "Guide de sobriété énergétique en boulangerie-pâtisserie" - CNBPF | Analyse des consommations énergétiques dans le secteur boulanger. INBP/ONIRIS/GDF Suez | Propositions de sobriété par Négawatt | Projet de fiche sur la sobriété GCAD | ADEME

# REFIGERATION

The production of cold is energy consuming: to produce one frigorie requires 3 to 4 times more energy than to produce one calorie with an electric resistance.



**1** Change the desired cooling temperature by 32 to 41°F above the usual temperature.

**2** Change the desired temperature in heating mode from 32 to 41°F below the usual temperature.

**3** Keep refrigeration equipment away from heat sources: oven, radiator, stoves, etc. (if possible, put them in an unheated room 2''-4'' from the walls).

**4** Wait until the products are at room temperature before storing them in cold storage.

**5** Place the condensers of the refrigeration units outside if possible (a unit that operates at 64°F rather than 73°C consumes 35% less energy).

**6** Group the products together before storing them in a refrigerated enclosure to limit door openings causing temperature increase and frost formation.

**7** Do not overload the equipment to ensure a continuous air flow around the products.

**8** Install a presence detector lighting system or by a timer in the cold rooms.

**9** Use strip curtains if possible.

**10** Turn off the equipment completely when it is not in use.

Which process?



Combine direct work and controlled proofing for an energy gain of about 35% over blocked proofing.

Find our ranges at [www.froid-cfi.fr](http://www.froid-cfi.fr)

Maintenance



- Clean the condensers and evaporator vents.
- Make sure there is good air circulation around the unit's condenser.
- Empty and clean the defrost water drain pipes.
- Check the condition of the door seals and the automatic defrost.
- Check that the refrigeration system liquid sight glass is full.

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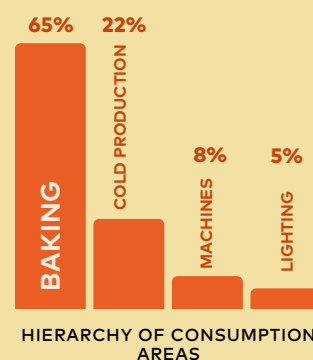
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# MACHINES

Mechanical equipment is a low energy item, and the possibilities of reducing the consumption of machines are very limited.

Nevertheless, it is possible to act on certain points.



**1 Clean the equipment regularly**, especially the condensers.

**2 Disconnect the machines from the power supply** when not in use since the transformer and power supply are in the electrical boxes.

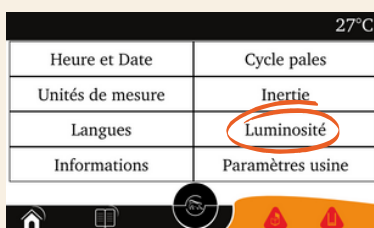


Set the disconnect switch to 0 and disconnect the plug

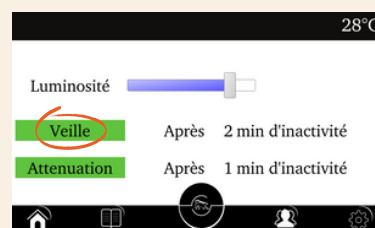
**3 Do you have a Fermentolevain?**  
Set the screen saver on the V-Touch control.



Go to the settings



Press "Brightness".



Set the desired time of inactivity before the screen goes to sleep

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