

TO DO LIST: CELLARS & BARS

Task	Actions	Associated Cost	Complete
Clean your vents	- Clean your cooling equipment vents at least once every 6 months	N/A	
Keep your cellar clear	- Maintain a clear area around refrigeration	N/A	
InnEnergy plugs	- Search 'InnServe – InnEnergy' for more details	££	
Cooling system maintenance	- Regularly maintain your cellar cooling equipment	£	
Keep your cellar doors closed	- Ensure your cellar door is closed to keep cold air enclosed	N/A	
Insulation and door management	- Insulate your cellar walls - Add items such as strip curtains and door gaskets to prevent warm air from permeating the cellar	£	
Removing fridges and ice machines	- Where possible, remove fridges and ice machines from cellars	N/A	
Turn off bar fridges between uses	- Turn off bar fridges when there is several days between uses - Install 7-day timer plugs on bar fridges	£	
Install a thermostat in your cellar	- Install a thermostat/thermometer in your cellar - Regularly check the temperature and settings	£	
Free cooling systems	- Cellars should be kept between 10 – 13 C - Consider professionally installing “free-cooling” systems	£££	

NOTES: