



MY CITY

MY RESPONSIBILITY

ENERGY EFFICIENCY TIPS FOR CUSTOMERS

USE STOVES AND OVENS SMARTLY

- Wait for a full load of crockery and cutlery before you wash.
- Soak or prewash is only recommended in cases of burnt or dried -out-food.
- Remove bones and large pieces of food from crockery, pots and pans by scraping it off – not rinse it off.
- Understand how your dishwasher works and make sure it is the eco function.



USE WASHING MACHINES AND TUMBLE DRYERS SMARTLY

- Wait for a full load of washing before you wash.
- Ensure that you set your washing machine to match the load of washing – there is no need to set the machine to its highest and longest setting if you are washing a small load.
- Only wash clothes that are dirty. Heavier items such as jeans can be worn a few times before throwing them in the wash.
- Cold settings are fine. Don't use the hot water setting if clothes are not heavily soiled.
- Understand how your washing machine works and make sure it is set to the eco-function.
- Keep your tumble dryer off during sunny days and use the washing line instead.



USE FRIDGES AND FREEZERS SMARTLY

- Set your fridge at 3° C. Make sure the seals of your fridge and freezer doors are intact.
- Don't open fridge and freezer doors unnecessarily.
- Place your fridge and freezer somewhere cool – away from sun-facing walls and windows, and as far as possible from the stove.
- Don't overfill your fridge or freezer – only use 90% of its capacity.



ENERGY SAVING TIPS FOR LIGHTING

- Turn off lights when not in use.
- Replace incandescent and CFL lamps with energy saving LEDs (light emitting diodes) do the same with your conventional downlights.
- Install occupancy sensors auto on/auto off lights.



USE SPACE HEATERS SMARTLY

- A fan heater with a thermostat is the best choice to quickly heat an average room.
- It spreads heat evenly and the thermostat switches it off when the room is warm.
- Consider gas heaters as an alternative to electric heaters.



USE DISHWASHERS SMARTLY

- Wait for a full load of crockery and cutlery before you wash.
- Soak or prewash is only recommended in cases of burnt or dried -out-food.
- Remove bones and large pieces of food from crockery, pots and pans by scraping it off – not rinse it off.
- Understand how your dishwasher works and make sure it is the eco function.

