

# Bowman's Lane Restaurant: Going *Green* in Kilrush

## Background

A busy 7-day-a-week restaurant in Kilrush, Bowman's Lane uses LPG and electricity for its kitchen operations. Owner Tommy Clancy is focused on improving efficiency, reducing environmental impact, and exploring funding for sustainable upgrades.

## Challenges

1

Heavy LPG use for cooking which increases heat in the kitchen and creates gas safety risks

2

High electricity bills from refrigeration and ventilation even though electricity is a smaller share of total energy use

3

Ageing kitchen equipment including gas ovens, fryers, and freezers that operate at low efficiency

4

No system for tracking water or waste which makes it difficult to detect leaks or inefficiencies

## Key Objectives



Measure the business carbon footprint to identify its environmental impact



Carry out a resource efficiency assessment to find opportunities for cost and energy savings



Develop a sustainability plan that tackles equipment and operational inefficiencies



Assess renewable energy options such as solar PV to cut fossil fuel use



## Recommended Actions

1

**Replace the gas oven and hobs with a combi oven and induction cooktops to reduce cooking energy use and improve kitchen comfort.**

2

**Upgrade gas fryers and old chest freezers to efficient electric units to lower operating costs and reduce excess heat.**

3

**Install an 8 kW solar PV system to generate clean electricity on site.**

4

**Provide staff training, appoint an Energy Officer, record monthly electricity and water meter readings, and carry out annual leak tests to ensure savings are maintained.**

## Projected Benefits

**Up to 60% energy savings on major cooking appliances and reduced ventilation needs.**

**Annual emission reduction potential of 9.15 tCO<sub>2</sub>e from equipment upgrades and solar generation.**

**Lower running costs from reduced LPG use and more efficient appliances.**

**A cooler, cleaner, and safer kitchen environment with no risk of gas leaks.**





## Testimonial

Our aim at Bowman's Lane was to find ways to run a greener and more efficient kitchen without compromising on service. Leading Edge Group worked closely with us to identify opportunities, provide expert advice, and put a sustainability plan in place. The outcome is a roadmap that could cut energy use by up to 60% and reduce our emissions by more than 9 tonnes annually.

Thanks to their guidance, we were able to make important upgrades with the support of grants they recommended, helping to significantly lower costs and bring real change to the business. I would highly recommend them to anyone.

**- Tommy Clancy,**  
**Owner, Bowman's Lane Restaurant**

## Green for Business Support

For businesses seeking to improve sustainability, we provide expert training and consulting to cut costs, enhance efficiency, and deliver measurable environmental results. Get in touch to begin your sustainability journey.



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