

CASE STUDY Grays Bakery - Today's sound investment, tomorrow's reward



Chris & Janine Gray: Co-Owners, Grays Bakery

Chris and Janine Gray have a long history in the baking business. Grays Bakery in Kerang has been operating for 50 years and Chris is a fourth generation baker. Janine's first job was as a 15 year old "Junior" at Grays 26 years ago. Together Chris and Janine have carried on the family tradition of supplying fresh baked bread, cakes and pies to their wholesale and retail clients and have added modern touches such as snacks and coffee along the way.

In 2010 Chris and Janine embarked on a journey to modernise the bakery with plans including: seating for 50-60 patrons, public restrooms and a children's play centre with a birthday party room. As the parents of seven they were keen to ensure they had a sustainable business to pass on to their children. Determined to lower their business energy costs they sought energy efficiency information

in order to lower costs - but it wasn't easy to find. After much searching they attended a VECCI workshop where they met Australian baking entrepreneur, Ralph Plarré, (of Ferguson Plarré) whose passion for energy efficiency in business, and bakeries in general, inspired Chris and Janine to look at business energy efficiency with fresh eyes as they began their own renovation.

New LED lighting was installed throughout the bakery along with sensor lighting in the toilets, storeroom, slicing, freezer and cool rooms. Cool room panelling was fitted throughout providing extra insulation in summer and winter. Two new energy efficient ovens with standby mode were installed to reduce wasted energy when the ovens weren't being used, representing a cost saving of \$8,000 per annum. A heat shifter sits on top of one oven and provides ducted heating in winter by relocating excess heat through vents in the shop front, which is now kept at a comfortable 20 degrees Celsius. A solar PV system was fitted on the bakery roof and the new clouded double glazed windows and doors in the children's play centre capture sun and light in winter months.

Although it's still early days Chris and Janine are confident that their vision, hard work and sound investment in a sustainable, energy efficient business will pay big rewards well into the future.

"The energy efficiency possibilities are out there and will bring you future rewards. You just have to open your eyes and take that first step." Janine Gray

Grays Bakery reduced energy costs by:

- Switching to LED lighting throughout
- Installing sensor lighting to infrequently used areas
- Increasing insulation by installing cool room panelling
- Installing efficient ovens, with standby mode, to reduce wasted energy and save \$8,000
- Fitting a heat shifter on top of one oven to provide ducted heating in winter
- Installing a 10kW solar PV system to the bakery roof
- Fitting new clouded double glazed windows and doors to capture sun and light in winter months.

**For more information on making your business energy efficient as part of the
Your Business – Your Future project**

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