

ARCHER & SELLERS CATERING CO BANGO KITCHEN PROJECT

CIRCULAR ECONOMY

INTRODUCTION

Archer & Sellers Catering Co. provide award winning catering services to events such as weddings, large private functions and festivals. The business is expanding and taking on a new premises in Penryn which will provide a base for the outside catering strand of their business (The Shellfish Pig) as well as providing a new café and food focused event space for Bango Kitchen to establish and grow. The premises will seat approximately 40 people and will have a large open plan feature kitchen.

In support of this growth, Tevi conducted an energy analysis and identified efficiencies by switching to electricity as a preference to gas, with induction hobs providing the most favourable long term option. Grant funding has enabled the business to purchase a new induction range cooker which will become the driving force of their kitchen and alongside this the purchase of 2 circulation canopies ensuring a safe working environment and increased air quality for kitchen staff.



GRANT AWARDED

£5383.71

Used to purchase
Kitchen equipment,
including: An induction
range and fume filtration
unit

BUSINESS ASSISTANCE

"The proposal to switch from gas to induction was brilliant and was supported by data that demonstrated longer term savings both financially and in terms of our carbon footprint."

Working with Tevi has changed the way we think about our impact on the economy both locally and globally".

Nick Archer (Co-Owner)

IMPACT SUMMARY

The induction equipment, funded by Tevi, will allow Archer and Sellers to run the most energy efficient cooking station from the day they open. In the longer term the business will save money on start-up costs, which can then be put towards making other green decisions during the start up process. Furthermore, the transition from gas to induction equipment will allow for a healthier, safe and comfortable working environment for staff.

