HOME ENERGY
TIPS + TRICKS

#### **KITCHEN**

CHANGING YOUR ENERGY HABITS in the kitchen is one of the best ways to cook up savings.

# DON'T KEEP YOUR FRIDGE OR FREEZER TOO COLD

Recommended temperatures are 37-40°F for the fresh food compartment of the refrigerator and 5°F for the freezer section.



## DON'T FORGET THE LITTLE GUYS

Leave the coffee pot on all day?

#### SOMETIMES THE SMALLEST APPLIANCES ARE THE BIGGEST ENERGY WASTERS.

Avoid making more coffee than you need and leaving the warmer on for long periods.

### LOAD UP

WASH ONLY FULL LOADS OF DISHES.

You'll save water and energy, which means lower monthly bills.

#### NO PEEKING!

Every time you peek in the oven, the temperature drops 25°F and **REQUIRES ADDITIONAL ENERGY** to bring the temperature back up.

