



## BEST Project case study:

# Red Hot Wok

313 Toorak Road, South Yarra

### About Red Hot Wok & Mr Kha

Red Hot Wok restaurant, in Toorak Road, South Yarra, has been owned by Mr Tony Kha for the past 14 years. The restaurant is well-known in the area for its Malaysian and Chinese cuisine, but another standout feature is the prevalence of energy efficiency measures, which Mr Kha has implemented over the years.

Mr Kha has become increasingly concerned about energy costs since taking over the management of Red Hot Wok five years ago. "All the utilities charges are increasing," he said, adding, "For me, I am doing everything I can to save energy on my daily business routine."

Mr Kha also recognises the broader environmental benefits of reducing energy consumption and "going green" – a concept that he became aware of through various media campaigns over the past several years.

After discussing energy-saving options with a friend who is an electrician, Mr Kha started implementing a range of energy-saving measures at Red Hot Wok.

### How is Mr Kha saving energy at Red Hot Wok?

The key measure that Mr Kha has implemented to reduce energy consumption in Red Hot Wok is the installation of LED lights. LED lights are 4-5 times more efficient than comparable incandescent or halogen bulbs.

Prior to installing the LED bulbs, the restaurant contained more than 30 halogen downlights, which not only consumed far more electricity than LEDs, but also generated heat and increased the temperature of the dining area, Mr Kha explained.

Mr Kha is also careful to switch off electrical equipment when not in use. "If we have too many expenses and need to pay a lot for the utilities, it would be difficult for the business to survive on a long-term basis," Mr said. "That is why we decide to save some costs by switching off electrical equipment whenever we are not using it."

In the kitchen and washroom, Mr Kha is careful to turn off lights when the rooms are not in use. He has also placed a sign near the washroom light switch to encourage customers and staff to turn off the lights. Mr Kha also notes that the exhaust canopy in the kitchen consumes a large amount of electricity and as a result, he ensures that it is switched off when cooking has finished.

Refrigerators and cool rooms also represent a significant proportion of electricity consumption at Red Hot Wok. Mr Kha arranges for qualified technicians to maintain all refrigeration equipment twice per year and he also defrosts the chest freezer himself, when required.

Finally, the air-conditioner is only switched on during particularly hot or cold days; otherwise, the back and front door are left open to allow natural air flow.



***"All the utilities charges are increasing... I am doing everything I can to save energy on my daily business routine."***



Mr Tony Kha, owner of Red Hot Wok



## Outcomes of energy saving measures

The energy saving measures implemented by Mr Kha are saving him money. “Before, the electricity bill was scary. It was very expensive – more than \$ 1,000 per month!” Now, the monthly bill is generally between \$650 and \$750 per month, which represents a 25-35% reduction, or a saving of up to \$350 per month.

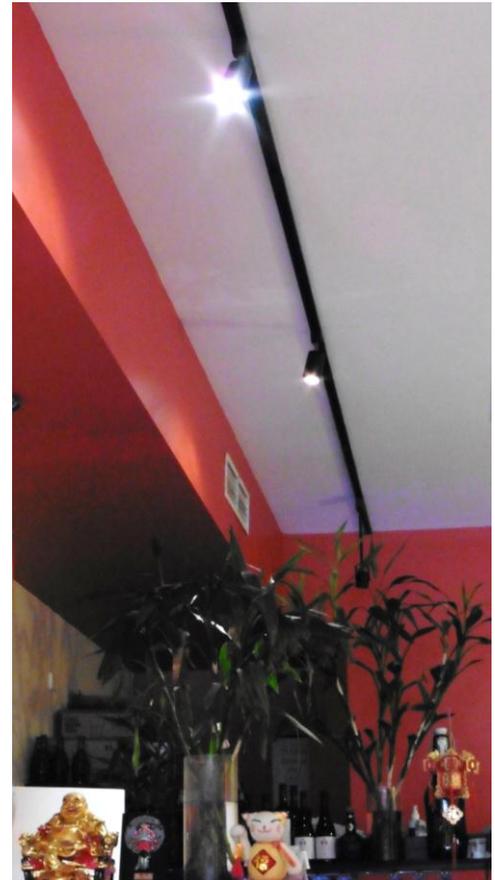
Mr Kha also notes that the LEDs have had a positive impact on the aesthetic appeal of the restaurant. “For me, LEDs are brighter. The halogen downlight is bright as well but that level of brightness made customers feel uncomfortable,” Mr Kha said.

The installation of LEDs in Red Hot Wok has inspired the implementation of further energy saving measures in the Kha family. “My son knows about LED bulbs as well. He is using LED lights for his own house. I bought the LEDs and helped him to install them,” Mr Kha said.

## What’s next at Red Hot Wok?

While Mr Kha is already achieving significant energy savings at Red Hot Wok, the energy assessment conducted under the BEST Project revealed that he could reduce energy consumption by a further 5% or around \$350-\$500 per year, by replacing the remaining fluorescent tube bulbs in Red Hot Wok, turning off the cash register overnight and improving the cool room.

Mr Kha is interested in implementing further measures to reduce energy consumption at Red Hot Wok, when time and budget permit. He encourages other businesses and individuals to do their part as well. “Going green is important but a single person's contribution is not enough to change the whole environment. It takes all of us to make a significant impact in the end.”



**Through a combination of energy-saving measures, including the installation of LED bulbs, Mr Kha has reduced his electricity costs by around 30%.**



Halogen light bulb (left), LED light bulb (right)