

## TIPS ON HOW YOU CAN SAVE 10% OF ENERGY!

- **Turn of lights** that are not in use, especially at home and in business and office buildings, and switch to low-energy CFL bulbs.
- **Switch off geysers** at home after getting up and switch them on at bedtime. Also install a geyser blanket, turn down the thermostat to 60°C, insulate at least the first 1,5m of hot water outlet pipes and use less hot water.
- **Turn off appliances** at the plug switch when not in use. (Cellphone chargers and DVD Players consume electricity in standby mode).
- **Lighting:** use compact fluorescent lamps (CFLs) instead of ordinary incandescent bulbs. Use low-energy lamps for exterior lighting and do not install multiple lights on a single switch.
- **Electric Stove:** use a pressure cooker when preparing foods that take a long time to cook. Buy a stove with a convection oven. Keep oven doors closed until food is cooked. Bring foods to the boil on “high” setting but turn down to simmer until cooked. Clean stove plate reflectors and make sure that pots and pans completely cover the stove plates (fit the plate size).
- **Refrigerator:** don't open the door unnecessarily. Make sure the seal is intact. Turn off refrigerator when going on holiday if possible. Let hot food cool down before refrigerating it. Defrost your fridge regularly. Store foods apart on refrigerator shelves.
- **Heaters:** infrared electric heaters are more efficient, an oil-filled heater is the safest type of heater. Use electric blankets, but turn them off when in bed.
- **Space heating:** use the correct heaters, insulate the ceiling and seal air gaps in the home.
- **Dishwasher:** fill dishwasher completely before operating. Turn off before drying cycle and wipe dishes with a dry cloth. Connect dishwasher to cold water supply, and clean filters.

- **Freezers:** freezers work harder to remove heat and have to use more power. Only nine-tenths of a freezer's capacity should be used for freezing foods. Defrost the freezer regularly.
- **Microwave ovens:** when you defrost food, leave it in the fridge overnight. You'll use less electricity than defrosting food in the microwave. Use microwave oven to cook small to medium quantities of food. For larger portions of meat, it is better to use a conventional oven or pressure cooker.
- **Small appliances:** use toasters, electric grills and frying pans. Slow cookers, electric pots and bottle warmers usually require less energy than the stove. Use an electric kettle to boil water, not a saucepan or microwave oven.
- **Automatic washing machine:** a front loading washing machine uses less water and costs less to operate. Use the warm water setting to cut down on energy needed to heat the water, and make sure your load is full before washing.
- **Tumble dryers:** those with an electronic humidity control are the most efficient because they automatically shut off the drying cycle when clothes are dry. Compact dryers are economical, but use correct temperature settings to minimise the amount of electricity used. Remove water before putting clothes into the tumble dryer. On sunny days dry clothes outside.
- **Ironing:** always use an iron that is thermostatically controlled. You can avoid ironing clothes by removing clothing promptly from dryer and folding them carefully.
- **Insulation:** insulate the ceiling and seal air gaps in the home. Make use of the home's material (such as concrete, brick and tiles) to adjust temperatures instead of using a heater or cooling appliances (for example: a concrete floor absorbs more heat than a floor covered by carpeting).
- **Kettle:** you can save a lot of electricity by using your kettle rather than boiling water on the stove. When you do boil water, use only the required amount of water. For instance, if you want one cup of tea, use one cup of water. By filling the kettle, you are using a lot more electricity than you need.