



Energy Control in Restaurants

Part Two

Selecting the Right Door for Each Application

In the fast-paced environment of a restaurant, maintaining efficient energy use is a constant challenge. With multiple temperature zones—ranging from hot kitchens to refrigerated storage areas—every degree of heat loss or gain impacts energy consumption and operating costs.

While upgrading to high-efficiency equipment is one approach, an often-overlooked yet highly effective strategy is preventing energy loss through better door solutions. The right doors can minimize temperature fluctuations, reduce strain on HVAC and refrigeration systems, and improve overall energy efficiency.

By selecting doors specifically designed for their application, restaurant owners can create a more sustainable operation without sacrificing convenience or accessibility.

APPLICATIONS

KITCHENS

Cooking appliances, exhaust hoods, and refrigeration units generate substantial energy use, often creating a sharp temperature difference between the kitchen and dining area. With frequent movement between these spaces, doors must provide fast, easy access without compromising temperature control.

Before choosing a kitchen door, ensure the space has proper air balance, especially around exhaust hoods. Unbalanced pressure can create drafts that undermine any door solution. Calibrate airflow systems first to maximize energy-saving benefits.

One of the best solutions for kitchens is double-acting traffic doors. These swing in both directions with minimal force and close automatically, minimizing air exchange and helping to maintain temperature zones while supporting high foot traffic.

ENTRYWAY

Maintaining indoor temperatures is crucial to guest comfort and HVAC efficiency. Entryways must be designed to prevent conditioned air from escaping while blocking drafts and outdoor air from entering.

Two of the most common entry solutions are revolving doors and air barriers (also known as air curtains).

- **Revolving doors** minimize air exchange and block gusts effectively, but they can still pose accessibility challenges and may be inconvenient for patrons with mobility limitations.
- **Air barriers** use high-velocity air streams to create an invisible, ADA-compliant seal at doorways and are often paired with automatic doors. They're easy to use and help manage airflow but are generally less effective than revolving doors at blocking wind and drafts.

Contact Info

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Cool Storage Areas

Cool storage areas maintain moderate temperatures (typically 46°F–59°F) for storing dry goods and supplies that don't require full refrigeration. These areas still need temperature stability to prevent spoilage and energy waste.

Strip doors are an ideal choice here. Flexible and easy to pass through, they help retain conditioned air and reduce the load on adjacent climate-controlled spaces. Their transparency and flexibility also make them well-suited to busy back-of-house operations where staff need regular access.

Walk-in Refrigerators & Freezers

Refrigeration is the largest energy consumer in a restaurant. Common causes of energy loss include worn gaskets, misaligned or poorly insulated doors, and doors left ajar during peak service times.

A highly effective solution for walk-in units is the use of **DOE-approved insulated cold-storage doors**.

These include metal or composite doors designed specifically for refrigeration, often equipped with magnetic seals or high-quality gaskets to ensure a tight closure every time.

Quick-closing mechanisms and proper insulation are essential for minimizing cold air leakage and preventing unnecessary energy consumption.

Investing in smarter energy control solutions strengthens the bottom line and offers a fast solution that won't break the bank.

WHY IT ALL MATTERS

Energy control in restaurants is not just about upgrading to high-efficiency appliances — it's about strategically preventing energy loss and optimizing the systems already in place. Given the wide range of temperature zones in a restaurant — from bustling kitchens to cold storage areas — proper temperature management through effective door solutions is a cost-effective way to reduce energy waste. By selecting the right doors for each application, restaurants can maintain climate control and lessen the strain on HVAC and refrigeration systems. Ultimately, investing in smarter energy control solutions strengthens the bottom line and offers a fast solution that won't break the bank.

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