

Powering Up

The Case for Electric Commercial Kitchens





PHOTO: COURTESY ELCHI

“Electrification is a good thing for the industry. An electric kitchen is a **game-changer**. You’ll never go back.

My staff and I love the all-electric kitchen at Elchi. It’s **cheaper to run** than my two gas restaurants, and it’s **easier to clean**. You can’t argue with that.”

— **MANPREET SEKHON**

AUSTRALIA’S CURRY QUEEN,
CHEF/OWNER OF MASTI,
ELCHI, AND EASTERN SPICE

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PHOTO: OWEN BILLCLIFFE

Introduction

Globally, cooking remains heavily reliant on fossil fuels. However, this is changing, and this guide explores the ways in which electrification can help businesses, workers, and the planet as a whole.

Health and sustainability

Gas cooking contributes to greenhouse gas emissions and indoor air pollution, which is dangerous to the health of consumers and workers. Removing fossil fuels from kitchens is an important step towards safer, healthier and lower-emissions buildings.

Business case

There is also a strong business case for electrification. Electric kitchens can mean lower operating costs, faster service, more comfortable workplaces and better food quality. Electrification is good for the planet, saves businesses money, and is healthier and safer for workers—all without compromising cooking performance.

Australian regulations

Across Australia, governments are increasingly supporting electrification. Several states now require many new developments to be gas-free or designed to be all-electric, including in Victoria, the Australian Capital Territory and a growing number of council areas such as the City of Sydney.

What's in this guide?

This guide is designed to help food and beverage operators understand the case for commercial kitchen electrification. It covers the benefits, addresses common concerns, and includes real case studies from commercial kitchens across Australia.

**Real-world modelling by
Hospitality Energy Savings
and Sustainability (HESS)
found that restaurants
switching to electric
could save up to:**

50%
on energy costs



64%
on energy usage



48%
on CO₂ emissions



"Electrification is a **key lever** in reducing emissions across our operations and value chain, and we support the **Global Cooksafe Coalition's** efforts to raise awareness of the role tenants can play in driving change. Together, we can **accelerate the pace and scale of decarbonisation** across the built environment."

—**DARRYL STUCKEY**

HEAD OF CORPORATE
SUSTAINABILITY, LENDLEASE

PHOTO: COURTESY LENDLEASE

VicX Tower is an all-electric commercial tower,
constructed and developed by Lendlease



Better for Your Team...

Electrification benefits almost every facet of your business—from healthier working environments to reducing energy costs. Here are three key ways how:

Health

A growing body of evidence shows that cooking with gas can create indoor air pollution harmful to health.

Studies show that gas hobs leak dangerous chemicals, even when they are turned off—and that exposure to these chemicals can carry an increased risk of health issues including asthma, chronic lung disease and cancer. Such studies have focussed mostly on residential gas cooking, but studies on commercial cooking are underway.

Induction cooktops make kitchens safer, decreasing the risk of burns from a hot stove or open flame, and also reducing air pollution. They also lower the ambient temperature and reduce noise in the kitchen, making staff more comfortable.

Efficiency

Induction cooktops provide fast and even heat, allowing chefs to set temperatures more precisely, and adjust them quickly. Electric cooking can also significantly cut cooking time—induction appliances are three times more efficient than gas stoves.

Sustainability

Gas cooking is a primary driver of new gas connections, locking in fossil fuel infrastructure for years to come. The main component of gas used for cooking, methane, is a greenhouse gas more than 80 times more potent than CO₂. For environmentally-conscious businesses, making the switch to electric appliances powered by renewables is a core part of the sustainability journey.

PHOTO: JANA LONGHURST



...and Better for Your Bottom Line

“In an Asian kitchen like ours, a 60-litre stock pot on a gas stove can take up to **two and a half hours** to get to boiling point. This often means chefs need to come in early just to get it started.

On induction, we can achieve the same result in around **45 minutes**, which makes a real difference to labour, efficiency and how we run the kitchen day to day.”

—JUNDA KHOO

CHEF AND OWNER,
HO JIAK, TAM JIAK, AUSTRALIA



The Financial Case for Change

Switching to electric cooking can reduce costs for commercial kitchens. As well as being more energy efficient than gas stoves, induction stoves are easier to clean, emit less heat and require less ventilation. Training is quicker as the equipment is simpler and safer to use. Staff can be sceptical at first, but once they get hands-on with the equipment, it's typically a quick and popular transition.

While upfront costs can be higher, savings on ventilation, cleaning and maintenance typically mean a speedy return on investment (ROI). Most cookware is compatible with induction, and chefs report their pans last longer on induction than on gas.

Real-world modelling conducted by Hospitality Energy Savings and Sustainability (HESS) found that restaurants switching to electric cooking could save up to 50% on energy costs, cut energy use by up to 64%, and reduce CO₂ emissions by up to 48%. The ROI in the long term for these businesses could be enormous.

Load management and kitchen workflow strongly influence the extent of cost savings, so getting these right makes a real difference to the bottom line.



PHOTO: NIKKI TO

Real-World Modelling

Hospitality Energy Savings and Sustainability (HESS) draws on energy-use data from thousands of food businesses to understand commercial electric kitchens. HESS's research modelled the ROI of going electric for three food and beverage businesses in the UK¹—a gastropub, a Chinese takeaway and an Indian restaurant—based on real operational energy data from commercial kitchens combined with data from commercial cooking equipment. All three restaurants see the cost of new electrical equipment covered by savings within the first three years, and could see savings of hundreds of thousands of dollars over five years.

The analysis found annual savings including:

Gastropub

Chinese takeaway

Indian restaurant



50%

on energy costs (\$55,651 a year)

32%

on energy costs (\$18,016 a year)

47%

on energy costs (\$20,140 a year)



64%

on energy usage

48%

on energy usage

61%

on energy usage



48%

on CO₂ emissions

8%

on CO₂ emissions

23%

on CO₂ emissions

¹ The figures shown were adapted to the Australian market by converting gas consumption from kilowatt hours to megajoules, applying national average Australian commercial energy prices, and updating emissions calculations using Australian National Greenhouse Accounts electricity and natural gas factors.

“At my restaurant,
cleaning time was
reduced from
24 minutes for a
gas cooktop to just
21 seconds to wipe
down an induction
cooktop.

That saved over
\$30,000 in wages in
cleaning alone in one
year.”

—LUKE BURGESS
CHEF AND OWNER,
SCHOLÉ, AUSTRALIA



Faster Service, Cooler Kitchen:

How Chong Co Thai Made the Switch

At the 42-seat Chong Co Thai Eatery & Bar in the ACT, induction woks have delivered faster service, a cooler kitchen and bold flavours that customers love. The chef had cooked on gas for years, and after running a fully electric kitchen says the positive impact on daily work has been huge. Here are six key benefits identified by the restaurant:

- 1 Lower energy costs**
Electricity bills are now around \$2,600 per month, representing an average 20% cost saving compared to gas.
- 2 Faster, more consistent cooking**
Induction stoves heat more quickly and offer precise temperature control. That means better control over timing, more consistent dishes and faster service to customers.
- 3 A cooler, safer kitchen**
Without open flames, the kitchen runs noticeably cooler. That alone makes a real difference to daily working conditions and eliminates the risks of accidents that come with gas cooking.
- 4 Improved staff wellbeing**
A cooler environment and reduced workload means staff finish shifts with more energy. Job satisfaction has improved because the work itself is less draining and the kitchen is more comfortable.
- 5 Easier maintenance**
Equipment is simpler to clean, food preparation takes less time and the overall workload is lighter.
- 6 A better customer experience**
Faster service and more consistent food quality have had a positive impact on how customers experience the restaurant.

"For anyone who is starting a restaurant or already running one, I would definitely recommend an electric kitchen.

The kitchen is cooler and we're able to control temperature more precisely. Staff are happier, customers are more satisfied, and the business runs more smoothly."

—SAISUMPUN SONGSENA

HEAD CHEF,
CHONG CO THAI EATERY
& BAR, AUSTRALIA



From Pushback to Buy-In:

ANVAYA Kitchen's Journey to Electric

A Kitchen in Transition, Opening in Late 2026

When ANVAYA Kitchen's owner Darren Lowe decided to open in Norwest Quarter NSW with a fully electric kitchen, his biggest challenge was convincing his team.

The head chef had spent decades cooking on gas. Like many experienced kitchen professionals, his reference point for electric cooking was the coil stovetop of the 1970s and '80s. The assumption was that electric means slow and the initial reaction from the team was strongly negative.

Here's how Lowe brought the team on board:

1

Show, don't tell

Lowe arranged a visit to an operational induction kitchen. Seeing meat cook on an induction cooktop, with smoke rising almost instantly, settled staff concerns about speed.

2

Build understanding over time

Lowe shared videos about modern induction technology and repeated key messages across multiple conversations. People need to hear something more than once before it sticks.

3

Compare gas and electric side by side

Lowe shared direct comparisons of gas versus electric, including cost savings, cleaning time and cooking speed. Numbers and comparisons can convince better than general reassurance.

ANVAYA Kitchen launches in late 2026 with a full electric kitchen, including an electric griddle, six-burner induction cooktop, pizza oven, combi oven, sandwich presses and salamanders.

With 80 seats, the team is anticipating faster cooking and better service, along with meaningful savings on energy and labour costs. The same team that pushed back on electrification is now genuinely excited for the restaurant to open.

"Any future places I build will be electrified. You have to take your team on the journey with you. Show them, don't just tell them."

—DARREN LOWE

OWNER, ANVAYA KITCHEN,
AUSTRALIA

No Gas, No Compromise

Rumi's Middle Eastern Kitchen

Chef Joseph Abboud opened Rumi as a fully electric kitchen in 2023, with 200 seats and serving an average of 1,000 covers a week. He had the option to include gas but chose not to.

Abboud was dubious about induction at first, having thought gas was the best way to cook. Using induction at home changed his mind and gave him the confidence to bring it into the restaurant, with no training needed beyond learning the dials. Some of the other benefits that he noticed include:

- Induction boils liquids in seconds, making it ideal for anything needed in a hurry.
- Instead of judging a flame by eye, staff now work to a dial number. This level of precision allows the kitchen to standardise recipes.
- Cleaning takes less time and does not require the use of caustic chemicals.
- Induction provides heat directly to the pan, which means no melted spatulas or flare-ups from spills on the stove.
- There's one energy bill of \$700 a week for a large format restaurant, instead of separate gas and electricity accounts.

Abboud has this advice for anyone still on the fence: "I haven't encountered anything that says I should stick with gas. People don't go electric because they think there's a problem with it, but there isn't one."

"At low temperature,
induction cooks
things beautifully.

At high temperature,
it's unbeatable."

—JOSEPH ABOUD
CHEF & OWNER
RUMI, AUSTRALIA



Ready to Make the Switch?

If you're looking for a more detailed guide on transitioning from gas to electric cooking, download the [Making the Switch: Why and How to Electrify Your Commercial Kitchen](#) guide.

Visit the [Global Cooksafe Coalition's website](#) for more information on electric cooking and advice from chefs around the world, sign up to the newsletter for updates, or get in touch : contact@cooksafecoalition.org.



PHOTO: OWEN BILLCLIFFE



This guide has been written by the Global Cooksafe Coalition for food service businesses in Australia.

About the Global Cooksafe Coalition

The Global Cooksafe Coalition (GCC) exists to promote universal access to safe and sustainable cooking. That means affordable, fossil-fuel-free cooking, using energy-efficient appliances, powered by rapidly decarbonising grids or distributed renewable energy. The GCC's member organisations are leaders in the spheres of: public health; property and the built environment; aid and development; renewable energy; and climate-change science and advocacy.

Cover photo

Jana Longhurst



PHOTO:
OWEN BILLCLIFFE