

# Maximise Savings for Your Hospitality Business

How **The Decarbonizer** can  
help to offset the National  
Insurance increase.

**THE  
DECARBONIZER**  
SAVE TIME AND MONEY IN YOUR KITCHEN



# Understanding The Current Situation


With the recent National Insurance increase, hospitality businesses like yours are facing rising employment costs, directly impacting profitability in an already challenging market.

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Hospitality sector warns of 'devastating impact' of national insurance increase

By Hamish Graham  
Published: 21 January, 2025


The changes to employer national insurance contributions (NICs) will see more than 7 million workers newly eligible for the contributions. This figure represents almost 63% of workers previously ineligible. **UKHospitality** predicts this could cost the hospitality sector up to £1.5 billion per year. The two-fold changes involve the lowering of the threshold of employer NICs from employees earning £8,100 to £5,000 per year, as well as an increase in the rate at which this contribution is paid from 12% to 15%. The changes, which are due to be implemented from 9 April of this year, are of particular concern to the hospitality sector due to the high number of workers who are within the £5,000 to £9,100 band. Many within the trade work part-time or flexibly.

[Read more: Scottish Budget - thousands of venues miss out on rates relief](#)


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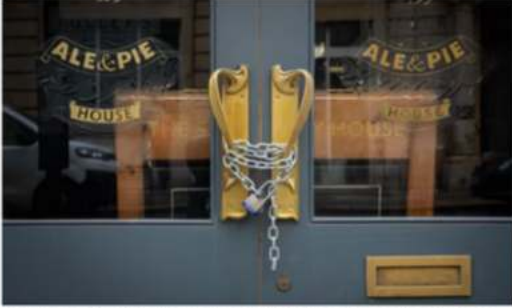
Hospitality industry

This article is more than 2 months old

NICs rise will force businesses to close, warn hospitality bosses

More than 200 leading restaurant, pub and hotel companies say tax rises will cause 'unprecedented damage'

'UK diners already fear the bill, but the budget just raised it again'



Signatories to the letter to the chancellor include Mitchells & Butlers, Whitbread and Fuller's and Stonegate Group. Photograph: Dominic Lipinski/PA

Hospitality businesses will be forced to close while others will have to slash jobs and investment as a result of changes to national insurance announced in the budget, according to a letter to the chancellor signed by the bosses of

Small business here

Get a quote

# What The Industry Is Saying



**“this will inflict unprecedented damage on the sector and force them to raise prices by 6% to 8%”**

Joanna Partridge, The Guardian, 10/11/24

**“This tax is already forcing businesses to abandon investment, change recruitment plans, reduce headcounts and increase prices”**

Kate Nicholls, chief executive of UK Hospitality, quoted in Harpers.co.uk, 21/01/25

**“wiping out small and medium-sized businesses across the whole hospitality and retail sector”**

Richard Fuller MP, quoted in The Caterer, 05/12/24



# Monitor Your Expenses

Before you decide on cutting costs and reducing staff, ensure that your expenses align with your financial plan and identifying areas where you can save more.



## Current Outgoings

- Staff wages
- Stock and supplies
- Utilities



## Daily, Weekly, and Monthly Reviews:

- Daily
- Weekly
- Monthly



# Flexibility in Budgeting

Adjusting your budget allows you to stay flexible and responsive to changes in your financial situation, ensuring that your plan remains effective and aligned with your goals.





# Maximise Your Savings

Implementing smart saving strategies with product like The Decarbonizer in your venue can help you build a financial cushion, reduce unnecessary expenses, and steadily grow your savings for future goals.



## With a Decarbonizer

- Staff spend less time scrubbing and more time serving
- Reduce spend on cleaning chemicals
- Use less water and electricity

# Simply Put...

Before you decide on cutting costs and reducing staff, ensure that your expenses align with your financial plan and identifying areas where you can save more.





The Decarbonizer is an easy-to-use soak tank system being **used in 3,800 professional kitchens in the UK** to clean cooking equipment, easily removing grease and burnt-on carbon from a range of expensive equipment, making them last longer and reducing your spend on replacing them.



#### ECONOMIC

Spend less on water bills, less on staff overtime, and less on expensive cleaning chemicals.



#### IMPROVED STAFF MORALE

Staff can spend more time cooking and serving and less time cleaning.



#### EFFECTIVE

Improved system to reduce Fats, Oils and Grease entering your drains.



#### ECO-FRIENDLY

No chemical usage, reduced pH level, less water and new low 65°C temperature.

*Before*



*After*



*Before*



*After*



#### You can clean:

- Grillplates & Chargrills
- Extraction & Baffle Filters
- Fryer Baskets
- Cooker Tops
- Oven Trays
- And more...



# Let's Talk

Would you be open to a quick call to discuss the potential cost-saving opportunities The Decarbonizer can bring to your operation?



**Contact Steve Downey,  
Hospitality National Account Manager**



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