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Top chefs and international property companies commit to electric-powered kitchens in all new UK buildings by 2030.

London, UK. Today marks the UK launch of a unique coalition of global property companies, world-renowned chefs, public health and climate experts calling for an accelerated move away from cooking with fossil fuels to transition to healthier, affordable and safer electric kitchens - powered by renewable energy.

The UK launch of the [Global Cooksafe Coalition \(GCC\)](#) at [London's Silo restaurant](#) brings together industry leaders and sector experts around a shared vision for the future of cooking. Lendlease Europe and Grosvenor Property UK joined the coalition as property partners and committed to phase out gas from all new kitchens in their developments by 2030, and to retrofit existing properties with electric power by 2040. They join a growing movement of forward-thinking leaders around the world, including GCC's international partners, already transitioning to electric-only kitchens across combined property portfolios exceeding £120 billion.

Kitchens are important because they are often a catalyst or 'gateway decision' encouraging the installation of gas-fired heating systems in new buildings – and buildings are a major source of carbon emissions.

"Globally, the built environment is responsible for almost 40% of greenhouse gases related to energy consumption," says Cristina Gamboa, CEO, World Green Building Council.

"The International Energy Agency (IEA) has clearly spelt out that energy efficiency and electrification of buildings is essential to deliver net zero by 2050 - that won't happen without electrifying kitchens."

The electrification of kitchens is backed by some of Britain's finest chefs who've joined GCC as Chef Ambassadors, including Chantelle Nicholson and John Chantarasak. Together they delivered a superb master-class of cooking with electric-powered induction hobs at the launch event - demonstrating how technological advances in modern induction hobs deliver exquisite taste and unparalleled control and quality for both professional chefs and cooks at home.

The growing momentum for GCC's cooking revolution is driven by a number of factors, crucially to raise awareness of the dangerous health impacts caused by toxic gases, such as nitrogen dioxide and benzene, that are released into kitchens and homes when we cook with gas stoves. The health risks are particularly alarming for children - researchers found that in the UK an estimated 11.5%¹ of childhood asthma cases could be avoided when the risk factor of cooking with gas is removed.

But central to GCC's remit is the imperative for every household to have access to affordable energy - it is the cornerstone of the electric cooking revolution.

¹ <https://repository.tno.nl/SingleDoc?find=UID%20c422c014-3509-4a4a-a3e6-85faeced883c>

Recent world crises of energy insecurity and rocketing gas prices are a salient reminder that fossil fuels are 'commodities' subject to volatile markets and world events, whereas renewable energy is an infinite 'resource' on our doorstep - and is now the cheapest form of electricity in the world².

The UK has been a world leader in developing renewable capacity, with renewables providing 42% of total electricity in 2022³, from a starting point of just 3% in 2000. The IEA forecasts the global energy mix will be transformed by 2028⁴. Opportunities to transition to affordable, renewable energy at scale in the short term, combined with proven savings from energy-efficient electrical appliances, offer a solution to the unaffordable energy bills that millions of people are struggling with today.

"The removal of on-site fossil fuels and electrification of our assets, coupled with the purchase of renewable electricity, is key to us meeting our target to reach Absolute Zero by 2040," says Matt Buntine, Head of Consulting and Sustainability, Lendlease Europe.

"It also creates a safer, healthier working environment for our customers. This is already an active part of our development strategy with the Turing Building, our latest office building at Stratford Cross in London, being an example where we've actively worked with the incoming retailer to reduce gas demand via the specification of electric cooking equipment."

Ed Green, Sustainability Director, Grosvenor Property UK, commented: "Gas free kitchens are more energy efficient, cost effective and comfortable for families and businesses. We've already committed to gasless kitchens across all our new projects, contributing to a reduction in gas use across our London portfolio by 40% since 2019. We're proud to have welcomed eight new gas free hospitality occupiers since 2023. Attitudes are changing, and by joining with Global Cooksafe Coalition we hope to raise the profile and benefits of a gas free future and support other hospitality businesses and developers to transition to gas free cooking."

Some of the world's most loved chefs, including Simon Rogan, James Lowe, Skye Gyngell and Santiago Lastra have joined GCC as Chef Ambassadors to champion the superior taste, accuracy, and efficiency of induction cooking - and much more:

Tom Shepherd, Chef Owner of Upstairs with Tom Shepherd says:

"Induction is a no-brainer. It's cleaner, safer, and far more precise than gas, so for Michelin quality dishes, for me, it has to be electric for the unparalleled control it offers with temperature. It's better for the environment and it's more cost effective when prices are rising like they have been. I love induction so much that I have it at home and wouldn't want to cook on anything else."

Chantelle Nicholson, Chef Owner of Apricity says:

"My team is the heartbeat of the restaurant and induction gives them a far more comfortable environment - working in a kitchen that's not boiling hot, not full of constant heat, not wasting heat. The younger generation are learning on induction to start with - and that in itself shows it's the future."

Chef John Chantarasak, Chef Owner at AngloThai, says:

"I'm a big fan of electric induction cooktops, as they allow greater control and flexibility when cooking."

"Not only that, but they are also a joy to clean. I recently renovated my home kitchen and made the decision to move my entire appliance setup from gas to electric. I believe that electric is the more sustainable option for the good of the planet's health and I want to be seen as a supporter of this change."

² https://iea.blob.core.windows.net/assets/96d66a8b-d502-476b-ba94-54ffda84cf72/Renewables_2023.pdf

³ <https://commonslibrary.parliament.uk/why-is-cheap-renewable-electricity-so-expensive/>

⁴ <https://www.iea.org/reports/renewables-2023/executive-summary>

Health risks associated with cooking with gas are proven and well documented. The World Health Organisation found that children living in homes with gas cooking appliances have a 20% increased risk of lower respiratory illnesses⁵. International research organisation, and GCC member, CLASP conducted a recent Europe-wide air pollution study⁶ that confirmed gas stoves and ovens emit harmful levels of pollutants such as nitrogen dioxide directly into people's homes, exceeding benchmarks set by World Health Organization (WHO) guidelines and EU and UK limits for outdoor air pollution.

Professor Frank Kelly, a leading authority in air pollution and Director of the Environmental Research Group at Imperial College London says:

"Over half the homes in the UK have no alternative but to cook with gas which is polluting and emits toxic gases such as benzene and nitrogen dioxide, which can contribute to the ill health of those in the house. Cooking with electricity is by far the better option."

Dr Julie Riggs, Director of Education and Membership at British Safety Council, says:

"Each year, nearly four million people globally - mostly women - die from illnesses linked to cooking with polluting fuels. That's why British Safety Council supports the Global Cooksafe Coalition's campaign to transition kitchens in the UK and around the world from using fossil fuels and towards using electric cooking appliances, powered by an increasingly decarbonised energy grid. It's a win-win for our health, our finances, and the environment, both in countries like the UK and around the world."

In many countries, homes and hospitality businesses save money by cooking on electric stoves rather than gas. Where electricity prices remain high like currently in the UK, switching to electric cooking appliances can still offer savings over time, because they are more energy-efficient than gas, and efficiency leads to lower long-term operating costs.

Simon Francis, from the End Fuel Poverty Coalition, says:

"Clearly the health and environmental benefits of moving to electric cooking are overwhelming, but this must also work from a cost perspective. This means the UK Government must take action to bring down the cost of electricity. It can do this by driving down the electricity standing charges which customers pay every day and reforming the energy market arrangements to make sure they work for hard-pressed households."

The World Green Building Council (WGBC) and the Building Research Group (BRE), have joined the GGC, supporting and advising industry to develop sustainable building standards and drive down carbon emissions through electric kitchens.

Cristina Gamboa, CEO, WGBC says:

"The World Green Building Council is proud to support the Global Cooksafe Coalition, whose work aligns with our global network's aspiration for an electrified, efficient, and renewably powered energy transition."

"We are seeing positive winds of change, earlier this year the European Parliament voted to approve an update to the Energy Performance of Buildings Directive, introducing a number of measures designed to drive emissions reductions across the full life-cycle of Europe's buildings."

"But to scale impact we need finance to flow to where it is needed most. I ask the finance community to look at the data that is available now to make sensible investment decisions, because if you're not investing today in building assets that are on a pathway to decarbonisation and phasing out fossil fuels, then you could face stranded assets in the future."

⁵ <https://iris.who.int/bitstream/handle/10665/260127/9789289002134-eng.pdf?sequence=1>

⁶ <https://www.clasp.ngo/research/all/cooking-with-gas-findings-from-a-pan-european-indoor-air-quality-field-study/>

Jane Goddard, Deputy Chief Executive Officer and CMO, Building Research Establishment (BRE) added:

“We’re proud to support an initiative which combines enhanced safety considerations with a focus on shifting towards renewable energy sources. This technology will make homes and businesses safer, more affordable to run, and less damaging to the environment. We hope the rest of the culinary and property sectors follow the GCC’s lead and in doing so help contribute to the decarbonisation of our built environment.”

With clear, publicly available and ambitious targets, GCC’s mission is to drive the phase-out of dangerous fuels from our home kitchens, restaurants and commercial buildings. With an unprecedented alliance of cross-industry partners and sector experts, we aim to lead the way to a cleaner, safer and more sustainable future for us all.

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[Online Media Resources](#) - images, infographics, quotes.

About the Global Cooksafe Coalition

Founded in Australia in 2022, Global Cooksafe Coalition (GCC) members are committed to universal access to safe and sustainable cooking in new kitchens by at least 2030 and existing kitchens by 2040 in OECD countries and by 2035 and 2045 worldwide.

GCC founding members include Asthma Australia, the Climate Council, the Green Building Council of Australia, the International WELL Building Institute, European Public Health Alliance, the World Green Building Council, CLASP, Nightingale Housing, and Modern Energy Cooking Services, which partners with UK Aid to advance the affordability of electric cooking in low- and middle-income countries.

The Coalition’s corporate partners hold combined global property portfolios exceeding £120 billion and include the GPT Group, Lendlease, Frasers Property Australia, Cbus Property and Grosvenor Property UK.

These leading experts are backed by dozens of international chefs, including James Edward Henry, Shaun Kelly, Simon Rogan, Palisa Anderson and Neil Perry.

Joining GCC

UK Chef Ambassadors - [More information](#)

- Simon Rogan
- Skye Gyngell
- John Chantarasak
- Chantelle Nicholson
- Tom Shepherd
- James Lowe
- William Gleave
- Rob Roy Cameron
- Santiago Lastra
- Pam Yung
- Stuart Ralston

- Roberta Hall McCarron
- Cynthia Shanmugalingam

New Members - [More information](#)

- British Safety Council
- BRE Group (Building Research Establishment)
- End Fuel Poverty Coalition
- ECOS (Environmental Coalition on Standards)
- Global Action Plan
- International Society of Doctors for the Environment - ISDE Italy
- UK Green Building Council

New Partners - [More information](#)

- Grosvenor Property UK
- Lendlease Europe

GCC Members and Partners around the world [Information](#)

GCC Chef Ambassadors around the world [Information](#)

Find out more about the GCC: <https://cooksafecoalition.org/>

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