



GLOBAL COOKSAFE COALITION MEDIA RELEASE

Global Cooksafe Coalition welcomes City of Sydney's all-electric vision for clean, sustainable cooking

The Global Cooksafe Coalition (GCC) has welcomed the City of Sydney's endorsement requiring all new large commercial buildings and hotels to be fully electric from 2027.

Announced today, the regulations set out plans for new large commercial developments, including office buildings greater than 1,000 square meters, hotels with more than 100 guest rooms and buildings with over 100 serviced apartments to be all-electric.

However, any food and beverage premises within a mixed-use development will still be able to use gas, as long as there is adequate space and electrical capacity for future electrification.

The GCC praised the City of Sydney for recognising the health and climate benefits of all-electric kitchens, as well as making strong business sense, with highly efficient electric induction technology delivering faster heating and lowering energy bills.

The GCC's Australia Program Manager, Jilly Middleton, said:

"Sydney's policy is a pragmatic, cost saving measure that will help to future-proof new buildings and the businesses they house.

"Smart electric kitchens are not only cheaper to run but are also safer for workers. Chefs deserve to work in kitchens that aren't filled with invisible pollutants. There are electric equivalents for every major kitchen appliance, and chefs in Australia and around the world are embracing them for their high performance."

The GCC is now calling on other local governments across Australia and internationally to follow Sydney's example by setting clear timelines to electrify commercial kitchens and phase out fossil fuels in cooking.

Middleton added:

"We're now encouraging more support for the hospitality industry to help them overcome the structural and cost barriers associated with transitioning commercial kitchens away from gas connectivity to all-electric."

The plans mark a major milestone in the global shift toward cleaner, safer and more sustainable commercial cooking - one that will help to protect workers' lungs, improve air quality, and ultimately raise standards for cities worldwide.



While the new regulations won't apply to existing commercial kitchens or standalone hospitality venues, Sydney chefs support the move.

GCC ambassador and Icebergs Head Chef Alex Prichard said:

"I'm looking forward to seeing more and more restaurants open with induction cooking and better environments for chefs to work in.

"Focusing time on quality and innovation rather than scrubbing carbon strained pots and burners let alone avoiding the harsh acids used to remove carbon from our waterways."

GCC ambassador and Scholé Head Chef Luke Burgess said:

"Electric kitchens come with so many co-benefits - from safer, cooler kitchens, to higher performance to saving wages. At my own restaurant, cleaning time was reduced from 24 minutes for a gas cooktop to just 21 seconds to wipe down an induction cooktop, which saved over \$30,000 in wages in cleaning alone in one year. The biggest cost savings in terms of energy are in kitchens that use high powered induction woks - and it's not just energy savings - it's savings in water to keep them cool too. "

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About the Global Cooksafe Coalition (GCC)

The GCC is a not-for-profit coalition of industry-leading property companies, government supporters, and health and climate experts working across sectors to support the transition to electric cooking. Backed by high-profile chefs and leading property companies around the world, the GCC's members, partners, and ambassador chefs have committed to having no gas in new kitchens by 2030 and to transition existing kitchens to electric by 2040.