



CLP dedicates HK\$58 million from the CLP Community Energy Saving Fund to relaunch the CLP Retail and Catering Coupons Programme. The programme aims to support underprivileged families, help invigorate Hong Kong's catering and retail sectors, and significantly contribute to the recovery of Hong Kong's economy with a multiplying effect. Nearly 580,000 households will benefit from the initiative, with each qualified household receiving coupons with worth a total of HK\$100.

Eligible programme households include residential customers with low electricity consumption* and elderly people who are qualified for concessionary tariffs. Beneficiary households can use the coupons at more than 3,800 participating retail and catering outlets, including restaurants, bakeries, grocery shops, electrical appliance retail shops, pharmacies, salons, and social enterprise shops.

All coupons are mailed to the beneficiary households from mid-April, and all eligible households will receive the coupons by early May.

Participating merchants will display the programme posters or stickers outside their outlets for easy identification.

*Low electricity consumption indicates a total consumption of 2400kWh or less in 2024 (bi-monthly, six bills, all-inclusive).



A fridge is a necessity for almost every modern family. To be a smart and energy-conscious consumer, it's important to understand the tips of improving your fridge's energy efficiency.

3 ways to improve energy efficiency

Follow these tips, and your fridge will be working smarter, not harder.

1. Proper Storage: Temperatures vary in different parts of the fridge. Storing food in the right places and avoiding overcrowding near air vents ensures proper air circulation, which is crucial for maintaining cooling efficiency. For instance, door compartments are usually warmer, making them ideal for storing bottled beverages.
2. Avoid Frequent Door Opening: For example, after purchasing fresh food and storing them in the fridge, mark down their quantities and expiry dates on a post-it note and stick it on the fridge door, avoid frequent door opening for stock check and preventing hot air from entering.
3. Adjust the thermostat: Do not set the "the coolest" of the fridge all the time. Appropriately adjust the temperature according to the food types and quantities stored in the fridge. For instance, set the temperature of the fridge to between 4°C and 5°C when the fridge is half-full. Or set the temperature between 6°C and 8°C when there are only bottled or packet drinks in the fridge.



CLP brings a brand-new App experience, all for you and your family. Now you can manage your electricity account, saving energy and earning rewards anytime, anywhere — all in one app! Four smart features catering for the diverse needs of every family:

1. One glance to see daily energy consumption*
2. One tap to view and pay your bills
3. One touch to set personalised alerts
4. One stop to earn rewards through saving energy and playing eco games

Download the CLP App now and activate your CLP One account for the first time to earn 500 Domeo Points to redeem a limited-time coupon worth up to HK\$62 from designated merchant or other fabulous offers#. Current CLP online account users also stand the chance to earn more exciting rewards. Read through our 2025 Points Earning Strategy and earn more Domeo points easily! Save energy and earn rewards in one app!

*Applicable to smart meter users with access to hourly consumption data up to 3 hours ago.

#Terms and conditions apply.



The Dragon Boat Festival will soon be upon us. The main day of the feast has not yet arrived, but many of us may stay attuned to the coming of the festive through the fragrance of glutinous rice dumplings. While traditional glutinous rice dumplings with meat may not be the healthiest option, veggie rice dumplings offer a healthy alternative.

We've invited Master Chef Chan to share his top healthy recipes, along with cooking tips to inspire low-carbon cooking. By using an induction cooker to boil glutinous rice dumplings in the same cooking time, you can significantly reduce your environmental impact. Cooking with induction cookers reduces carbon dioxide emissions by 23% and save up to 38% on energy costs compared to traditional cooking stoves. This makes induction cookers a more eco-friendly and cost-effective option for preparing your festive treats.

Cooking and eating rice dumplings can be both enthusiastic and stylish. On 17 May, we'll host the induction cooking event called "New Record—Breaking Feast: Electric Kitchens for Greener Tomorrows" in Lok Fu Place, aiming to set a Guinness World Record. We'll also distribute 1,000 low carbon rice dumplings to invited families in need, including residents of light public housing and transitional housing and promote the significance of low-carbon cooking.



Q I own several residential apartments and an electric vehicle, and if I want to pay for the electricity bills in one go, what should I do?

A Account management is easier than you might think. Downloading the CLP App and logging in to your CLP One account, you can manage all the electricity services for your apartments and eMobility in one go with your CLP One account—not only can you view all the bills and electricity, but also pay for the bills at ease.