



Ever wonder how much water is going down the drain in your commercial or institutional facility? Explore how upgrading key plumbing fixtures can help conserve water, energy and money in the long run.

HOW WATER IS USED

Most of the water used in restaurants is associated with equipment and processes that take place in the kitchen.



Hospitality and foodservice establishments account for approximately 15% of water used in commercial and institutional facilities.¹



Of all the water used in restaurants, about 52% is for kitchen dishwashing.¹



Restrooms follow kitchens with the second highest water consumption in restaurants.1

THE GREATER IMPACT

Being water-efficient can decrease operating costs by approximately 11% and lower energy and water use by 10-15%.²



Because foodservice facilities use **hot water** for many tasks, reducing water use can decrease energy bills.

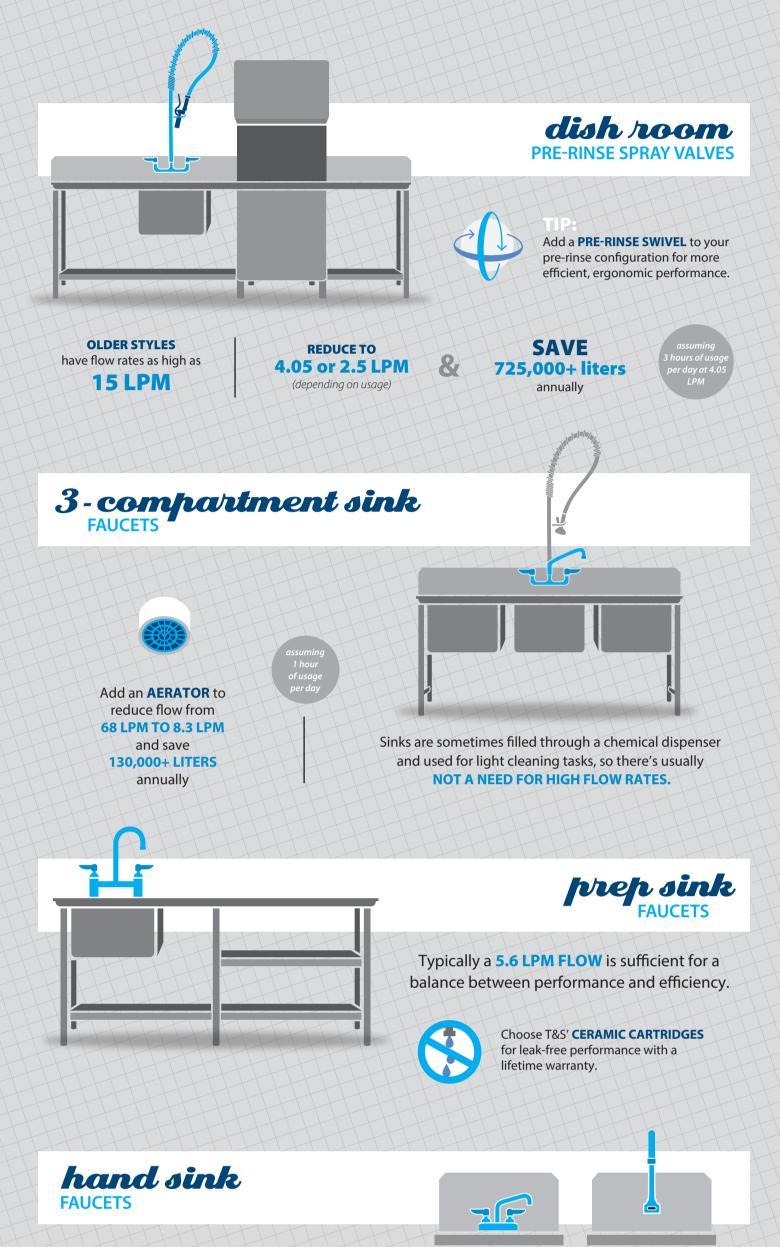
Based on industry averages, sewage costs are often **1.5x** the cost of water, and energy costs are often 9x the cost of water.



The price of water⁴ is going up and energy rates⁵ are predicted to rise in the coming years.

PLUMBING FIXTURES

and key opportunities to save



CONSIDER THESE KEY OPTIONS:



ELECTRONIC SENSOR FAUCETS at hand sinks can save 3.8 LITERS PER HAND-WASH and reduce the risk of CROSS-CONTAMINATION in kitchens.



Adding a LOW-FLOW AERATOR to retrofit manual faucets can also help conserve water.





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of usage per dav

Reduce to a 0.95 **LPM MODEL** and

SAVE

2,750,000

LITERS

per year

Still using a 19 LPM DIPPERWELL It's time to upgrade and conserve.



from

could save 50,107 liters annually.

(Federal regulations require public

lavatory faucets be reduced to 0.5 GPM.)

REDUCING a restroom faucet 9.33 LPM to 1.8 LPM

A kitchen employee uses the restroom around EVERY 2.5 HOURS on average.





Don't forget to add a LOW-FLOW **AERATOR** and **CERAMIC** CARTRIDGES to the bar sink faucet.

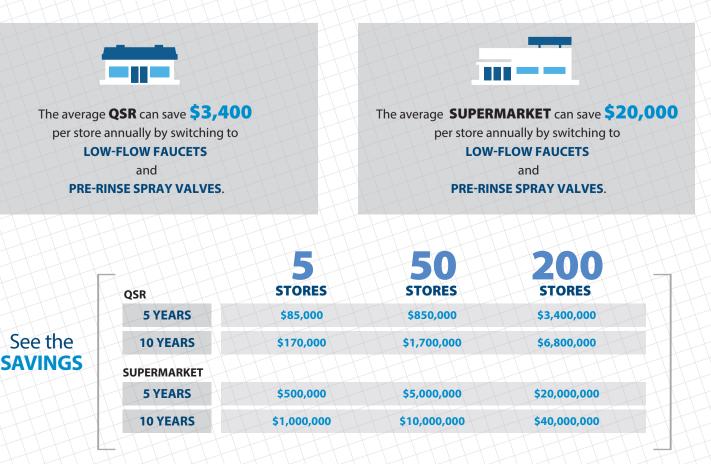


A leaky faucet that drips at the rate of one drip per second can waste more than 11,356 LITERS PER YEAR.⁶

In some areas of Europe, leaks account for 40% OF ALL WATER **CONSUMPTION.**⁷

IT ALL ADDS UP.

All values shown in U.S. dollars.



1 Based on US statistics. www.epa.gov, "Saving Water in Restaurants" Fact Sheet, February, 2017.

- 2 McGraw-Hill Construction, "Water Use in Buildings SmartMarket Report," 2009.
- 3 Based on averages within the United States.
- 4 www.circleofwater.org, "Price of Water 2015," April, 2015.

5 www.eia.org, "Short-Term Energy Outlook," January, 2017. 6 www.epa.gov, "The Facts on Leaks," February, 2017. 7 According to the European Environmental Agency (EUA) http://www.eea.europa.eu, European Environmental Agency (EUA), March, 2017.