Finding Success with T&S:

A Major QSR Chain





A major quick-service restaurant chain sought to reduce utility costs with higher-efficiency equipment and partnered with T&S Brass to target several commonly used plumbing fixtures for updating. The new fixtures delivered astounding savings in water and energy costs.

The Process

Updated fixtures at select chain locations included pre-rinse units, pantry faucets and other ancillary plumbing products.



Nearly 1,000 existing pre-rinse spray valves were replaced with high-efficiency models, reducing flow from **1.42 gallons per minute (gpm) to 0.65 gpm**.

Annual water cost for each pre-rinse spray valve was cut by more than half, **from \$904 to \$414**, based on the chain's standardized parameters. A reduced demand for energy to heat the water also resulted in more than **\$2,400 of additional annual savings** per spray valve.

A limited number of other faucets, including hand sink faucets, were also updated to reduce water consumption, generating annual water and energy savings of at least \$1,600 for each restaurant.

The Result

The chain tracked the updates for two years — calculating results from a total of 1,286 products the first year and 1,251 products the second year. Total water and energy savings was approximately **\$6 million** for the two years.

"The remarkable results for this restaurant chain emphasize how important efficiency can be for the bottom line," said Mike Orlando, T&S director of business development – foodservice. "Water, energy and sewer costs add up, and a **small investment in equipment updates can reap significant benefits**, whether you're operating one restaurant or 1,000."

