

Water

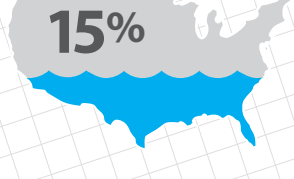
CONSERVATION in your KITCHEN



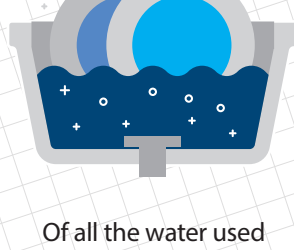
Ever wonder how much water is going down the drain in your commercial or institutional facility? Explore how upgrading key plumbing fixtures can help conserve water, energy and money in the long run.

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.



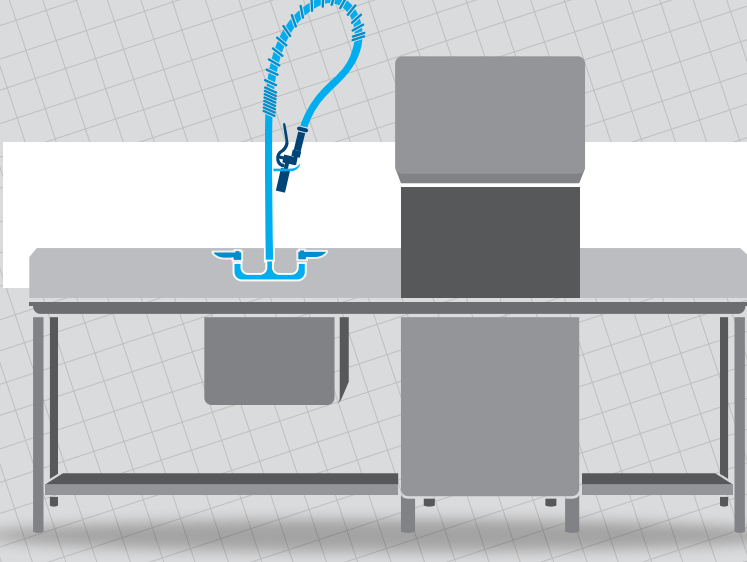
Based on industry averages, sewage costs are often **1.5x** the cost of water, and energy costs are often **9x** the cost of water.



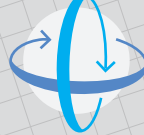
The price of water³ is going up and energy rates⁴ are **predicted to rise** in the coming years.

PLUMBING FIXTURES

and key opportunities to save



dish room PRE-RINSE SPRAY VALVES



TIP: Add a **PRE-RINSE SWIVEL** to your pre-rinse configuration for more efficient, ergonomic performance.

OLDER STYLES have flow rates as high as **4 GPM**

REDUCE TO 1.07 or .65 GPM (depending on usage)

SAVE 192,000+ gallons annually

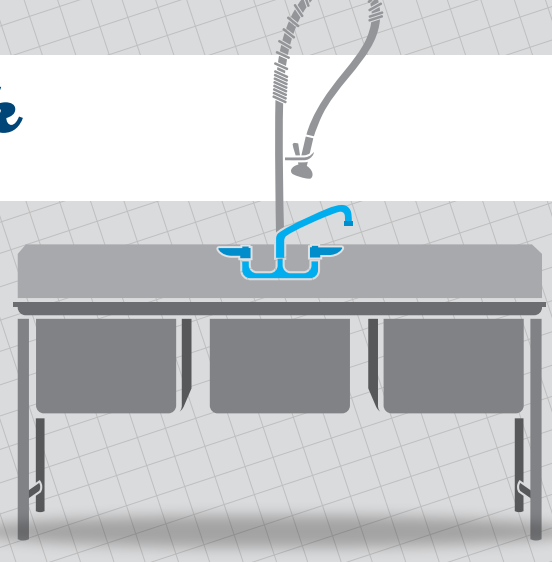
assuming 3 hours of usage per day at 1.07 GPM

3-compartment sink FAUCETS

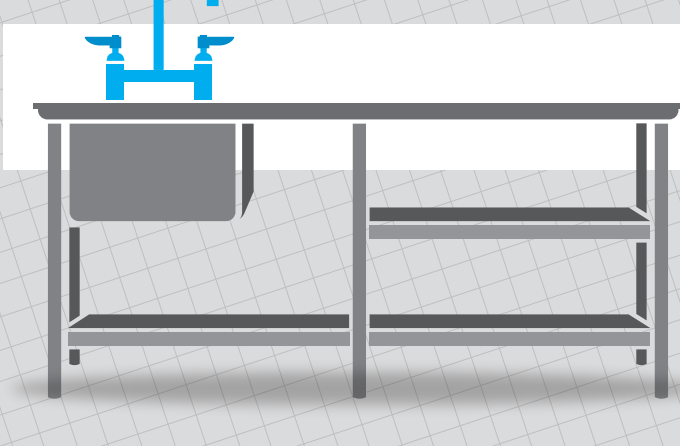


Add an **AERATOR** to reduce flow from **18 GPM TO 2.2 GPM** and save **346,000+ GALLONS** annually

assuming 1 hour of usage per day



Sinks are sometimes filled through a chemical dispenser and used for light cleaning tasks, so there's usually **NOT A NEED FOR HIGH FLOW RATES.**



prep sink FAUCETS

Typically a **1.5 GPM FLOW** is sufficient for a balance between performance and efficiency.



Choose T&S' **CERAMIC CARTRIDGES** for leak-free performance with a lifetime warranty.

hand sink FAUCETS

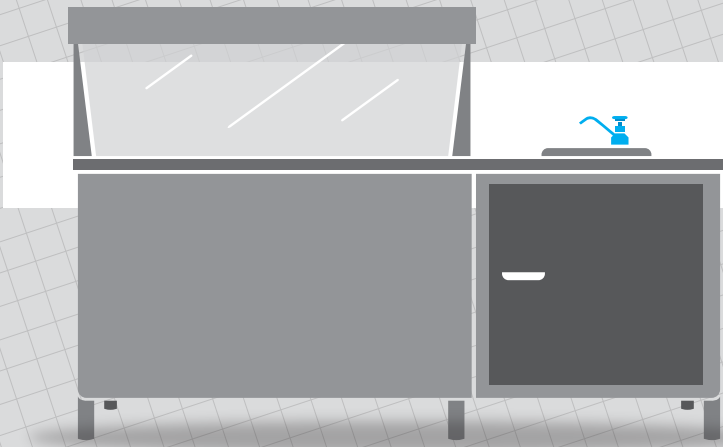
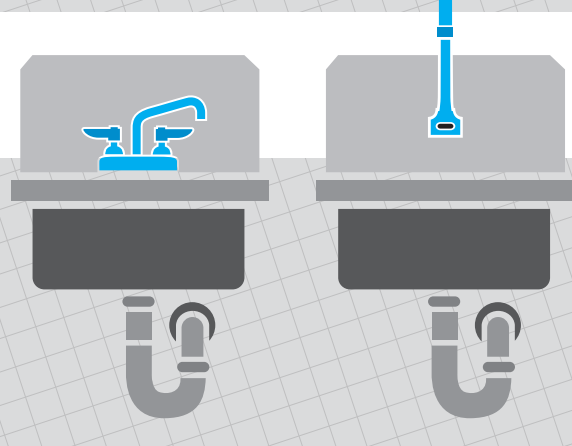
CONSIDER THESE KEY OPTIONS:



ELECTRONIC SENSOR FAUCETS at hand sinks can save **1 GALLON 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.



dipperwell

Reduce to a **0.25 GPM MODEL** and **SAVE 728,000 GALLONS** per year

assuming 7 hours of usage per day

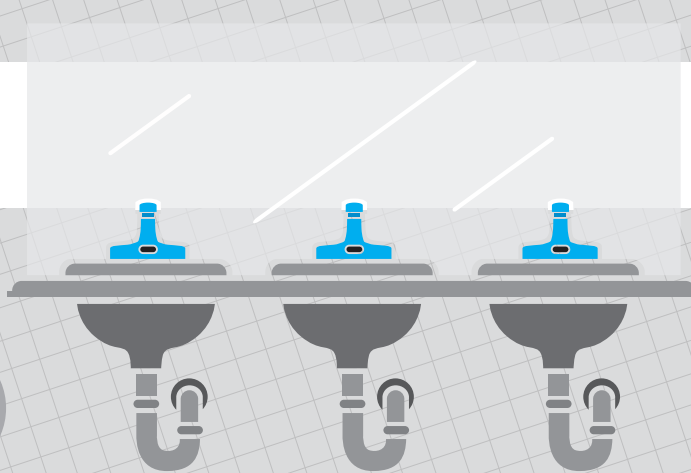
Still using a **5 GPM DIPPERWELL**? It's time to upgrade and conserve.

restroom FAUCETS

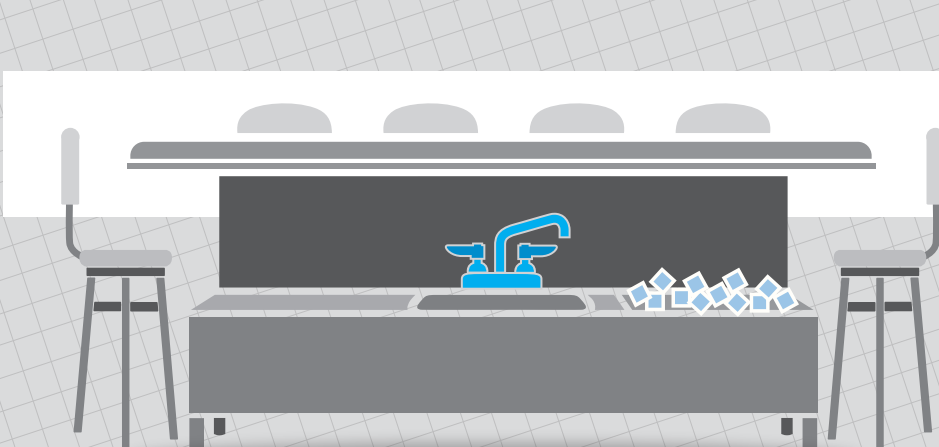
REDUCING a restroom faucet from **2.2 GPM** to **.5 GPM** could save **13,237 gallons** annually.

(Federal regulations require public lavatory faucets be reduced to 0.5 GPM.)

based on 8 employees with 8-hour shifts



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



bar sink FAUCETS



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



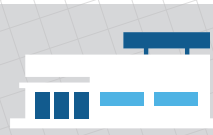
Don't forget TO CAREFULLY SEARCH FOR LEAKS!

A leaky faucet that drips at the rate of one drip per second can waste more than **3,000 GALLONS PER YEAR**.⁵

IT ALL ADDS UP.



The average **QSR** can save **\$3,400** per store annually by switching to **LOW-FLOW FAUCETS** and **PRE-RINSE SPRAY VALVES.**



The average **SUPERMARKET** can save **\$20,000** per store annually by switching to **LOW-FLOW FAUCETS** and **PRE-RINSE SPRAY VALVES.**

See the **SAVINGS**

	5 STORES	50 STORES	200 STORES
QSR			
5 YEARS	\$85,000	\$850,000	\$3,400,000
10 YEARS	\$170,000	\$1,700,000	\$6,800,000
SUPERMARKET			
5 YEARS	\$500,000	\$5,000,000	\$20,000,000
10 YEARS	\$1,000,000	\$10,000,000	\$40,000,000

¹ www.epa.gov, "Saving Water in Restaurants" Fact Sheet, February, 2017.
² McGraw-Hill Construction, "Water Use in Buildings SmartMarket Report," 2009.
³ www.circleofwater.org, "Price of Water 2015," April, 2015.

⁴ www.eia.org, "Short-Term Energy Outlook," January, 2017.
⁵ www.epa.gov, "The Facts on Leaks," February, 2017.