

# Restaurant Water Conservation

## What is Certifiably Green Denver?

The Certifiably Green Denver Program provides education and recognition for environmental achievement. Our free services are available to any business in the City and County of Denver.

### Certifiably Green Denver offers:

- Assessments to identify water conservation and energy-efficiency options
- Information and assistance to meet your business needs
- Public recognition for your environmental efforts

### Why Participate?

**Compliance** - Proper management practices help minimize wastes, reduce downtime, and keep you in compliance with regulations.

**Cost Savings** - Less waste means lower disposal and operating costs. Efficient use of materials, water, and energy saves money.

**Public Image** - Superior environmental practices affect your image with customers, the community, and regulatory agencies.

### Public Recognition!

Certifiably Green Denver publicly recognizes certified businesses through free advertising. This includes Internet listings and advertising in the newspaper, magazines, radio, and water bill inserts. Certified businesses receive a framed certificate and window decal.

## Why Conserve?

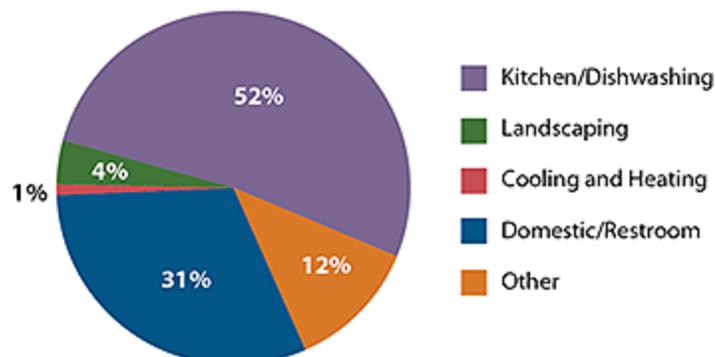
Water efficiency is great for the environment and for your business's bottom line. Using water-efficiency measures in your restaurants can lower your water and energy bills, as well as improve operations. Low-cost and investment opportunities abound for using water efficiently in the food service sector. Demonstrating your commitment to water efficiency will make a positive impression on your staff and customers. Some of the measures listed below can likely be applied to your restaurant. We can all do our part to use water more effectively, thereby improving water quality, aquatic eco-systems and preserving our drinking water resources.



## Water Use in Kitchens

The majority of water use in a typical restaurant occurs in the kitchen and bathroom. This resource sheet focuses on how to save water in the kitchen. For more information on conserving water in restrooms, see our Resource Sheet on Restroom Water Conservation.

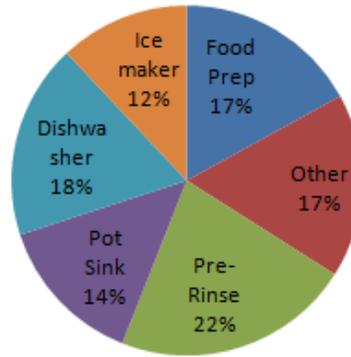
### End Uses of Water in Restaurants



There is tremendous opportunity in a restaurant kitchen to reduce water use by implementing water-efficient technologies. Beyond conserving water, energy, reducing utility cost, these technologies:

- Increase performance.
- Increase employee and equipment productivity.
- Reduce maintenance and equipment downtime.
- Promote more sanitary conditions.
- Reduce chemical use and human health impacts from cleaners.

**Kitchen Water Use**



The table below illustrates the associated water savings and cost benefits of utilizing various types of water-efficient equipment.

Retrofit Measures	Average Water Savings (%)	Average Annual Cost Savings	Return on Investment	Additional Benefits
High Temp Dishwasher	50%			Reduces operating costs by saving chemicals, time, energy, water, and labor. Requires shorter cycle and drying times and half the detergent, uses no sanitizers and creates no chlorine odor, and cuts grease and lipstick quickly.
Strainer System	100%		<1 year	Minimal investment, no electricity connection, and will not break down.
Air-cooled Ice Maker <sup>a</sup>	58%	\$976		Air-cooled ice makers require less maintenance and no need for water softener or descaling.
Low-flow Spray Valve	45%	\$521	<2 months	High-pressure spray can reduce rinse time. Inefficient spray valves are no longer produced.
Boilerless Steamer <sup>c</sup>	90%	\$4680	1 year	Excellent water and energy savings. No water, sewer or vent hookup needed.
Low-flow Aerator <sup>d</sup>	75%	\$130	<1 month	Low cost and easy to install.

### Helpful Resources

See the Certifiably Green Denver website for more helpful resource sheets:  
[www.denvergov.org/CGD](http://www.denvergov.org/CGD)

For more information on specific energy and water efficient kitchen equipment, visit the Food Service Technology Center website, [www.fishnick.com](http://www.fishnick.com)

Learn more about Energy Star and WaterSense certified equipment at the EPA WaterSense website, [www.epa.gov/watersense](http://www.epa.gov/watersense)

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