

Water Heating

Best Practices for Energy Efficiency

Use low flow spray valves.

Install a spray valve that uses <1.6 gallon per minute. Efficient pre-rinse spray valves do as good of a job as older, less efficient models but use a fraction of the water. Savings depend on the gpm rating of the existing unit, the water pressure at your facility, and the gpm rating of new efficient model. This may be the most cost effective energy and water saving thing to do in a restaurant.

Who can accomplish this task?	Energy and water utilities, restaurant equipment dealers, or an owner operator may purchase and self install.
How often should I do this practice?	Low flow spray valves have manufacturer warranties between one and three years. You should replace when it becomes worn or begins leaking.
Additional resources:	The Foodservice Technology Center tests pre-rinse spray valves and posts their finding on their website: www.fishnick.com/equipment/sprayvalves . The results there can be used to compare effectiveness as well as efficiency.
Cost to implement:	Energy and water utilities often have programs that provide efficient units at no or a reduced cost.
Savings (\$ or %):	This can save as much as \$1,000/year because it saves in three ways: water consumption, wastewater disposal, and energy.