



# NEWS RELEASE



Arizona Department  
of Water Resources

*Jeffrey P. Lane*  
*SRP Media Relations*  
*(602) 236-2500*

*Public Information Office*  
*Department of Water Resources*  
*(602) 771-8430*

FOR IMMEDIATE RELEASE November 8, 2007

## **Arizona Rinse Smart<sup>®</sup>: Test Data Confirms Water, Power Savings**

Buoyed by 10 months of kitchen-tested results that confirm significant savings in water and energy usage, the successful Arizona Rinse Smart<sup>®</sup> program will be continued and expanded.

A partnership that was launched in August 2006 by the Arizona Department of Water Resources (ADWR) and Salt River Project, SRP will bring back the Fisher pre-rinse spray nozzles at the end of this year after measurements from 14 commercial test kitchens across the Valley showed daily water usage savings of between 20 percent and 60 percent per nozzle.

The Arizona Rinse Smart<sup>®</sup> water-efficient, pre-rinse spray nozzles also demonstrated savings of energy during the initial field test, a benefit from not having to heat additional water. The annual estimated energy savings total more than 1 million kilowatt-hours and 161,000 therms, or about \$156 per nozzle. That makes for a total dollar savings per nozzle per year, for both water and energy, of between \$171 and \$194, on average.

“This Rinse Smart partnership with ADWR has proven to be a winner for SRP, commercial kitchens and Valley residents,” said Bruce Hallin, manager of Water Business Development for SRP, the largest provider of water and power to the greater Phoenix metropolitan area.

SRP provided nearly 2,000 water-saving nozzles to area businesses throughout the SRP service territory from August 2006 to May 2007. Commercial kitchens were targeted in restaurants, schools, hospitals, resorts and grocery stores. SRP collected data to measure the water and energy consumption before and after the installation of the more-efficient, low-water-use nozzles, which deliver higher water pressure and improved cleaning performance compared to current devices found in most commercial kitchens.

- MORE -

#1011

One Valley business that was impressed with Arizona Rinse Smart<sup>®</sup> was Serrano's Restaurants and owner/manager Ric Serrano, who said he was "very happy" with the new nozzles.

"We initially tested them at only one restaurant, but now use them at all eight locations," said Serrano. "I was very surprised by the strength of the water pressure – usually when you consider a water-saving device, you assume some performance issues. There have been none ... the new spray valve actually outperforms what we had prior. The equipment also was easy to install; the fixtures are of very high quality, manufactured by a top company."

Measurements from the 14 test facilities showed a range of water flow rates in existing nozzles. The highest flow rate was measured at 2.8 gallons-per-minute (gpm) and the lowest was measured at 1.2 gpm. The efficient nozzles are rated at 1.15 gpm at 60 pounds-per-square-inch. Those facilities with nozzles emitting over 2.0 gpm generally saved between 30 percent and 60 percent of their daily water usage. Nozzles emitting from 1.5 to 1.9 gpm generally saved from 20 percent to 40 percent. While all locations saved water, the amount of savings depended on the age and condition of their existing spray nozzles.

The new nozzles are estimated to collectively save nearly 16 million gallons of water per year, or approximately 9,000 gallons per nozzle. The estimate for water and wastewater cost savings range from \$15 to \$38 per nozzle annually.

Arizona Department of Water Resources created the Arizona Rinse Smart program to encourage businesses and institutions across the state to take this simple, easy step to save a significant amount of water. The spray-nozzle replacement program is a facet of ADWR's Statewide Conservation Strategy, developed out of the Governor's Drought Task Force. The task force called for the use of best-available technologies to attain water efficiency.

Arizona Rinse Smart<sup>®</sup> is a water-efficiency program for the restaurant industry, focusing on the replacement of high water use, low pressure pre-rinse spray nozzles with lower water use, higher pressure nozzles. Pre-rinse spray nozzles are used to remove food particles from dishes and trays before they are placed within commercial kitchen dishwashers.

Hallin said SRP is continuing to look for partnerships opportunities with other water providers and regional agencies. A residential rebate program for purchasing a "smart" irrigation controller for outdoor landscaping is currently in development.