



Arizona Department of Water Resources

Conserving Water Today For Arizona's Tomorrow

Water Efficient Restaurant Technologies

When replacing or purchasing new appliances for your commercial kitchen, consider the following water saving strategies and technologies:



Pre-rinse Spray Valves for Dishwashing:

Replace high-water-use, low-pressure pre-rinse spray valves with lower water use, higher pressure valves. These newer, more efficient spray valves use only 1.6 gallons per minute at 60 psi (pressure per square inch). This makes them both more efficient to use and water friendly.

To learn more, check out the Arizona Department of Water Resources' RinseSmart Program.

(Water Savings: 25% - 60%)

For More Water Conservation Information:

www.azwater.gov/conservation

Statewide
Conservation Office
(602) 771-8423

Phoenix AMA
(602) 771-8585

Pinal AMA
(520) 836-4857

Prescott AMA
(928) 778-7202

Santa Cruz AMA
(520) 761-1814

Tucson AMA
(520) 770-3800



Commercial Ware Washers (Dishwashers):

Should use less than 1.2 gallons per rack for fill-and-dump machines and less than 0.9 gallons per rack for all other types of machines. For under-the-counter machines, water use should not exceed 1.0 gallon per rack for high-temperature machines and 1.7 gallons per rack for low-temperature machines.

(Water Savings: 15% - 50%)

Ice Machines:

Typical ice makers use about 130 to 180 gallons of cooling water per 100 pounds of ice produced. Consider the following when selecting an ice maker:

- An efficient ice machine uses no more than 20 gallons per hundred pounds of ice made.
- Flake ice machines are even more water efficient, using 12 gallons per 100 pounds of ice.
- Choose an air-cooled model over a water-cooled model.

(Water Savings: 15% - 50%)





Pasta Cookers:

Pasta Cookers tend to be water and energy intensive. Use the lowest temperature required to achieve boiling — 212 F°. When the cooker is not in use, lower the temperature a few degrees to “simmer” instead of “boil.” This greatly reduces the amount of steam, evaporation, energy used, and money spent. Turning the temperature back to boil will have the pasta cooker boiling again in just a few seconds.

Waterless Wok:

Conventional woks run water continuously over the stove to prevent over-heating from accumulated heat under the cook-top. Waterless (or air-cooled) woks allow the hot air to escape from two small air gaps that insulate the wok stove elements and ensure release of built up air—eliminating the need for cooling water.

(Water Savings: 100%)



Connectionless Steamer:

Most connectionless steamers are more efficient than those that use water. Also called boilerless steamers, they do not need either a water supply or a wastewater drain.

(Water Savings: 80% - 95%)

Strainer Baskets:

Garbage disposals and sluice trough systems use water to process and remove food wastes. Using strainer baskets or garbage cans will save both water and energy.

(Water Savings: 50% - 100%)



Look for the EPA WaterSense Label!



Sponsored by the EPA, WaterSense is a public-private partnership program that the Arizona Department of Water Resources joined in 2008. It promotes and enhances the market for water-efficient products and services. By choosing products with the WaterSense label, you will be saving water for future generations. Look for the label on products or visit their website. www.epa.gov/watersense/

This fact sheet has been developed by the Arizona Department of Water Resources' Statewide Water Conservation Program in an effort to strengthen the culture of conservation throughout Arizona.