



PACE
PARTNERS FOR A
CLEAN ENVIRONMENT

What is PACE?

PACE provides education outreach, technical assistance, and recognition for environmental achievement. The program is available at no cost to businesses in Boulder County. PACE offers:

- Assessments to identify opportunities for waste reduction, water conservation, and energy-efficiency
- Information and assistance to meet your business needs
- Compliance education
- Public recognition for your environmental efforts

Why Participate?

Compliance – Our free, non-regulatory consultations help you comply with environmental laws and ordinances and reduce your liability.

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

Public Image - Environmental practices impact your image with customers, the community, and regulatory agencies.

Public Recognition!

PACE publicly recognizes certified businesses through free advertising. This includes Internet listings and advertising in newspapers, magazines, utility bill inserts, and radio spots.

Certified businesses receive a PACE window decal and framed certificate. PACE encourages the public to support businesses that contribute to the community through environmentally sound operating practices.

Water Conservation *For Restaurants*

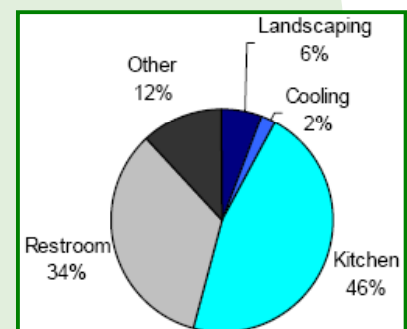
Spring 2009

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 ecosystems, and preserving our drinking water resources.

High-Temp Dishwasher	Strainer System	Air-Cooled Ice maker	Low-Flow Prerinse Valve	Boilerless Steamer
				
Front-Loading Clothes Washer	Low-Flow Aerator	Self-Closing Faucet	High-Efficiency Toilet	Waterless Urinal
				

Water Use in Restaurants

The first pie chart shows water consumption for different operations in a restaurant. Restrooms and kitchens are the two areas with the most potential for water-efficiency measures and corresponding water savings.

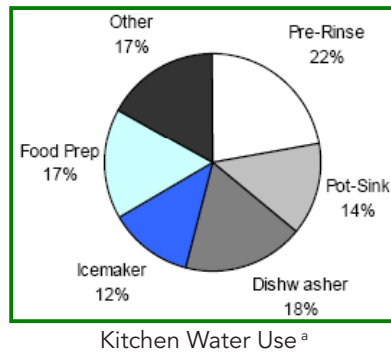


Restaurant Water Use^a

Water Use in Kitchens

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



The table below illustrates the associated water savings and cost benefits by measure.

Water-Efficient Equipment Table

Retrofit Measures	Retrofit Measures	Average Annual Cost Savings ^b	Return on Investment	Additional Benefits
High-Temp Dishwasher	50%			Reduces operating costs by saving chemicals, time, energy, water, and labor. Shorter cycle and drying times, half the detergent, no sanitizers or chlorine odor, and cuts grease & lipstick quickly.
Strainer System	100%		< 1 year	Minimal investment, no electricity connection, will not breakdown.
Air-Cooled Icemaker ^a	58%	\$976		Air-cooled ice makers require less maintenance and no need for water softener or descaling.
Low-Flow Spray Valve	45%	\$521	1.1 months	High-pressure spray can reduce rinse time. Inefficient spray valves no longer produced.
Boilerless Steamer ^c	90%	\$4680	1 year	Excellent water and energy savings. No water, sewer, or vent hookup needed. No descaling.
Clothes Washer	33%	\$100		Reduces wear and tear on fabrics, as well as saves energy, water, and detergent use.
Low-Flow Aerator ^d	75%	\$130	< 1 month	Low-cost and easy to install.
Touchless Faucet ^d	85%	\$140	3 years	Are more sanitary and have water-saving aerators pre-installed.
High-Eff. Toilet ^d	60%	\$540	< 1 year	Increased flush performance and longer life.
Waterless Urinal ^d	100%	\$225	2 years	No utility cost, low-maintenance, improved hygiene, odor control, no major breakdowns.

^a Based on EBMUD, titled "Water Efficiency in Commercial Food Service"

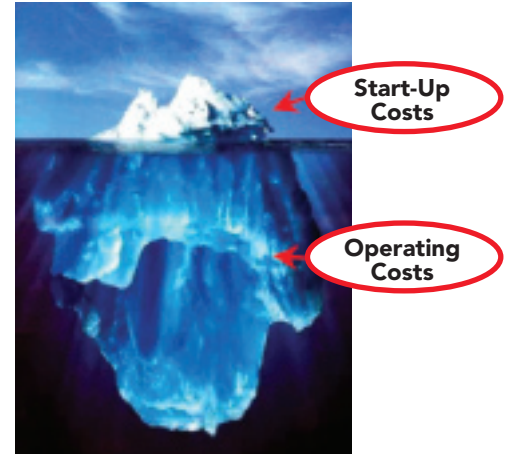
^b Cost savings includes additional energy savings associated

^c Based on Fisher Nickel, Inc. report on food steamers

^d Bathroom retrofit measures based on PACE "Water Efficiency: Commercial Bathrooms" resource sheet

The contents of this resource sheet are to the best knowledge of PACE staff. All references to products above by name, trademark, or manufacturer are for informational purposes only and do not represent an endorsement by the PACE Program of any particular product or entity.

Life Cycle Cost The True Picture



*Based on Fisher Nickel Inc. presentation titled "Energy & Water Savings Potential in Commercial Food Service"

**Consider the
life-cycle cost.**

**Operating costs can be
2 to 20 times greater than
start-up costs!**

See the PACE website
for a list of helpful resource sheets

www.pacepartners.com



PACE Contacts

Britt Faulkner

bfaulkner@bouldercounty.org
303-441-1183

Melissa Ellis (Longmont)

mellis@bouldercounty.org
303-441-1567

Erin Dodge

edodge@bouldercounty.org
303-441-1241

PACE Hotline 303-786-PACE (7223)