

How can hospitality businesses save on water in food preparation areas?

Hospitality businesses use a lot of water every day – so small changes can make big waves!



Savings on tap

Pressure reducing valves and/or aerator valves on taps can reduce water flow from over **5 litres per minute** to **1.9 litres per minute!**



Having a blast

Sometimes food preparation areas need the full power options to blast clean – but aerator devices can still lead to an average saving of **2 litres per hand wash!**



Airwaves

Water reuse in cooling towers through closed loop recirculation systems or treating the blowdown water through reverse osmosis will significantly reduce the amount of fresh water needed in air conditioning systems.

Inspired's water experts can help you find the right solutions for your business – please contact us at hello@inspiredenergy.co.uk