

How can hospitality businesses make waves with their water management across their portfolio?



League tables

Installing monitoring equipment, such as remote meter readers, allows you to benchmark your usage across sites and league table their performance. Once you know how your sites perform, you can begin scrutinising how to make reductions.



Showcase impact

Do you need to secure buy-in? Monitoring equipment can be used to demonstrate the effectiveness of any installed equipment to board members and investors.



Bolster sustainability reporting

Saving water also saves carbon and strengthens your wider reporting – demonstrating your organisation's commitment to sustainability and our shared resources.

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



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.

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



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

How can hospitality businesses save on water in the pool area?

Dive straight in

Introducing covers to reduce evaporative water and heat loss reduces power required to heat the pool – creating triple savings!

Backwash water – where the flow of water is reversed through your filter system to clean the filter – can be reused. This can recover **up to 95% of water** that would have otherwise been wasted and reduces chemical costs.



Making (air) waves

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 to top up once-through systems.



How can hospitality businesses save on water across their portfolio?

What does water procurement boil down to?

If you have an extensive portfolio, you may be dealing with multiple water companies.

Securing a contract with one retailer ensures your billing is in one standard format, rather than many potentially confusing variations.

Water procurement decisions are often realised in less staff time required on administrative processes and query management – which often comes with a greater cost impact than businesses perceive.

Do you validate your water bills?

Water tariffs vary by location, and retailers bill sewerage, drainage, surface water, highway drainage and trade effluent charges differently – making validation complex, especially for multiple sites.

Reviewing and validating your water bills for accuracy is essential to help ensure you are paying only for what you are using.

Droplets don't have to become downpours

Without effective monitoring, leaks and wastage can go undetected for a long time. Your team may not even realise there is an issue until the water bill arrives.

Effective monitoring solutions can help you track your usage and pinpoint areas of unusually high consumption so any leaks can be spotted and fixed quickly.

How can hospitality businesses save on water in restrooms?

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!**

Have you heard of grey water recycling?

Especially useful in hotels, grey water recycling systems collect lightly contaminated waste before putting this water through a three-stage filtration process and reusing it in non-potable uses such as irrigation and toilet flushing.

Efforts won't be down the drain!

Toilets are a very costly item to replace which is why businesses still often use older, larger cisterns. But many products, such as hippo bags, can reduce the size of the cistern without invasive works – reducing the amount of water used with each flush.



Save up for a rainy day

Large roof spaces could make a great candidate for harvesting rainwater. The harvesting system captures, filters and stores the water that falls on the roof in tanks.

When required, the water is pumped into the supply for non-potable use, such as toilet flushing, irrigation and vehicle washing.



Making a splash

If you have large grounds, smart irrigation systems with weather-based apps that allow automated watering via wi-fi or bluetooth can be a huge water saver.

These systems can also be fed by treated grey water or to make an even bigger saving – re-using wastewater.

How can hospitality businesses save on water outside the building?