

Saving Water in Central Coast Asian Restaurants

Rinse it Smart with efficient Pre-rinse spray valves

Pre-rinse spray valves are simple devices used to remove food scraps and grease from dishes before they are washed in the dishwasher. This simple process improves the performance of the dishwasher, reduces water and chemical consumption and results in cleaner dishes.

Traditional pre-rinse spray valves are generally ineffective at removing debris from dishes and are very water intensive. They simply rely on large volumes of water to do the job. The water they use has been heated to approximately 60°C, which means the excessive amount of hot water used wastes energy and money.

The new 6 star rated pre-rinse spray valve achieves a greater level of cleanliness and in a shorter time compared to the traditional models. The new models use half the amount of water used by the traditional ones. The secret is in the design. The new models produce a powerful fan-patterned jet that relies on water velocity rather than volume, to achieve a better, faster and cleaner result.

The table below shows how much water and money was saved by replacing a traditional pre-rinse spray valve with a new efficient model at three different business types.

Type of business	Water savings (%)	Annual savings in water and energy (\$)
Restaurant	42%	\$304.00
Club	29%	\$142.00
Hotel	50%	\$925.00
Average	40%	\$457.00



The more your business uses a pre-rinse spray valve, the greater the water, energy and costs savings will be.

A steward working in a large Sydney hotel kitchen using the new 6 star rated pre-rinse spray valve said: “The new valve is faster to use and cleans off the food quicker.”

The Ethnic Communities Council of NSW is offering a rebate of \$250 each to restaurants in the Central Coast of NSW, to replace traditional pre-rinse spray valves with the new 6 star rated modes. There are a total of 12 available rebates.

To join our project or for more information contact Helen Scott on 0425 833 892 or Elsa Cheung-Wong on 0404 231 088 or the Ethnic Communities Council of NSW on 02 9319 0288.

This brochure is based on information provided by Sydney Water



新州中部海岸亞洲式餐館節省用水

高效智能沖洗 預沖洗噴霧閥

預沖洗噴霧閥是一種簡單的設備，用於在洗碗機洗碗之前，清洗碟子上的食物殘渣和油脂。這個簡單的程序，提高了洗碗機的效率，降低水和化學品的消耗，碟子更乾淨。

傳統的預沖洗閥在清洗碟子上的食物殘渣時，通常都不大有效，用水很多，要靠大量的水來沖去殘渣，使用的水要加熱到大約60°C，大量的熱水，意味著浪費電力和金錢。

新的六星級預沖洗噴霧閥，與傳統的預沖洗閥相比，清潔效率更高，時間更短，新型預沖洗閥的用水量僅是傳統型的一半，其秘訣在於設計，新型預沖洗閥設有一個強而有力的風扇圖案式噴射裝置，依靠水的流速，而不是水的數量，來達到更好更快和更清潔的效果。

以下圖表顯示三個不同類型的企業，用一個新的高效預沖洗噴霧閥，取代傳統的預沖洗閥所節省的水和金錢。

企業種類	節省用水 (%)	每年節約水和能源 (\$)
餐館	42%	\$304.00
俱樂部	29%	\$142.00
酒店	50%	\$925.00
平均	40%	\$457.00



您的企業越多地使用預沖洗噴霧閥，就越多地節省水、能源和成本。

一位在悉尼大酒店廚房使用新的6星級預沖洗噴霧閥的服務員說：“新的閥門更好用，清除食物更快。”

新州少數民族社區議會在新州中部海岸，為餐館提供**250元**的補貼，幫助餐館用新的高效預沖洗噴霧閥取代傳統的預沖洗閥，共有**12**個名額。

想參與我們的計劃或瞭解更多的信息，請聯繫
海倫·斯科特 (Helen Scott): 0425 833 892
或張黃素賢 (Elsa Cheung-Wong): 0404 231 088
或新州少數民族社區議會: 02 9319 0288。

這本小冊子是基於悉尼水務局提供的信息

