High-Efficiency

Pre-Rinse Spray Valves

Pre-rinse spray valves (PRSVs)—often used in commercial and institutional kitchens—are designed to remove food waste from dishes prior to dishwashing. In February 2013, the U.S. Environmental Protection Agency (EPA) released a draft specification for commercial PRSVs to earn the WaterSense label.

About 970,000 food service establishments nationwide use approximately 32 billion gallons of water each year to rinse dishes with PRSVs. In fact, PRSVs can account for nearly one-third of the water used in the typical commercial kitchen. The federal standard for commercial PRSVs is 1.6 gallons per minute (gpm), but manufacturers have now developed models that use significantly less water. Replacing standard PRSVs, with WaterSense labeled models offers a significant opportunity for water and cost savings.

AWASH IN EFFICIENCY

EPA's draft specification would set the maximum flow rate for WaterSense labeled PRSVs at 1.28 gpm, or 20 percent less water than the federal standard, and include spray force criteria and lifecycle testing to ensure that these valves perform as expected in commercial kitchens.

WaterSense labeled PRSVs will be independently certified to ensure that labeled models are able to clean just as efficiently and effectively as standard models while using less water.

WATERSENSE SAVINGS

In the future, replacing one commercial PRSV with a WaterSense labeled model can save a typical food service establishment more than 7,000 gallons of water per year. That's equivalent to washing nearly 5,000 racks of dishes in a commercial dishwasher. What's more, because kitchens use hot water to pre-rinse dishes, replacing a PRSV with a WaterSense labeled model can reduce a commercial kitchen's annual energy use by the amount of natural gas it takes to run its convection oven for 12 hours a day for three weeks.

A food service establishment that replaces just one PRSV with a WaterSense labeled model could save $115 per year, reducing water costs by nearly $60 per year and natural gas costs by $55 per year. The facility could see payback on the investment in as little as eight months.

COMING SOON

In the future, restaurant equipment purchasers will be able to look for PRSVs with the WaterSense label. If every commercial food service establishment in the United States replaced existing PRSVs with these more efficient models, that could save more than $130 million in water and energy costs across the country annually. Visit www.epa.gov/watersense for more information.