



CANYON RIM ELEMENTARY



Customer Profile:

Canyon Rim Elementary School in Mesa, Ariz., includes kindergarten through sixth grade and is in the Gilbert Unified School District. One of 27 elementary schools in the district, Canyon Rim has an enrollment of approximately 1,100 students and serves an average of 575 hot meals a day.

Since opening in 2001, Canyon Rim Elementary School has gained a reputation for outstanding community involvement and excellent academic instruction. The school is committed to encouraging lifelong learning and providing quality instruction and character education to build responsible citizens and accountability for student performance.

Challenge:

Canyon Rim had received several inquiries from parents about the school's green initiatives. While the school had no formal sustainability goals or plan in place, it was continually looking for ways to reduce water, energy and waste.

One program that Canyon Rim considered to reduce waste was replacing non-biodegradable disposable lunch trays with 500 permanent trays. However, it would be too time-consuming and expensive for kitchen employees to wash, rinse and sanitize all 500 trays—plus kitchen pans and other utensils—in its three-compartment sink.

Since kitchen employees could clean up to only 100 trays per day without adding staff or hours, administrators began exploring alternatives to the school's three-compartment sink.



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“With the three-compartment sink, the dishes had to air-dry overnight, and then we put them away in the morning. Now we can put dishes away as they come out of the dishwasher, which saves us a lot of time in the morning.”

> Monika Wells, Foodservice Manager, Canyon Rim Elementary School

Solution:

Objectives:

- Decrease the amount of waste going to a landfill by reducing the number of disposable lunch trays in use.
- Properly clean and sanitize up to 500 permanent trays per day, without increasing labor costs.
- Minimize the amount of water used to clean lunch trays and kitchen pans.

Hobart Products Involved:

- Hobart’s Advansys™ Ventless Warewasher is the first ventless door-type warewasher featuring Energy Recovery capability.
- The warewasher uses only 0.74 gallons of water per rack and can wash 40 racks per hour. Since the unit is ENERGY STAR® rated, it’s an ideal choice for a sustainable foodservice operation. In addition, eliminating the need for a ventilation hood makes the warewasher easy to install.
- The unit’s recovery cycle captures water vapor and condenses it to heat the incoming cold-water inlet for the final rinse cycle, reducing overall energy use.

Actions Taken:

- School administrators had an Advansys Ventless warewasher installed. Prior to purchasing the unit, administrators had considered a vented unit, but decided on a ventless unit because it eliminated the additional labor required to run ductwork.
- School administrators purchased 500 permanent meal trays to replace the disposable trays.
- The school had removable covers custom fabricated for its three-compartment sink. By covering the sink, kitchen employees gained a larger work area.
- School administrators plan to purchase Advansys Ventless warewashers for two other elementary schools in the district.





“The warewasher has helped us reach our goal of using fewer disposable trays, which means less waste going to landfills. We’re saving water and costs on disposables; and we’re doing something good for the environment, which makes students and parents happy.”

> Kevin Wilson, Senior Supervisor, Food and Nutrition

Results:

- **Save nearly \$5,000 in tray costs and increase sustainability efforts.** By switching to the Advansys Ventless warewasher, Canyon Rim is now able to clean and sanitize 500 permanent trays every day, something that was not feasible with the three-compartment sink. Since the school no longer has to purchase disposable trays, it saves \$4,209 on trays and \$624 on trash liners, for a total of \$4,833 annually. In addition, by not using disposable trays, the amount of non-biodegradable waste going to landfills is reduced.
- **Ensure compliance with NSF and FDA Food Code minimum temperatures.** Using a high-temperature warewasher with automatic alerts and settings ensures that wash and rinse temperatures comply with NSF and FDA Food Code minimum temperatures on a consistent basis.
- **Get ware cleaner and dry ware faster.** The Advansys Ventless cleans ware more consistently than a three-compartment sink, and kitchen employees can wash multiple sheet pans and other items in one load. Also, employees can put away trays and pans almost immediately after washing. With the three-compartment sink, ware dried overnight, which took up counterspace and required additional time in the morning to put away.
- **Redirect nearly \$1,500 in labor costs.** Because the warewasher requires fewer labor hours/employees to wash dishes, compared to a three-compartment sink, the high school has reduced labor in the dishroom by 183 hours, or \$1,462 per year. This labor is being redirected to perform other daily duties that improve service and cleanliness of the kitchen area.
- **Save more than \$5,000 in Energy Recovery, HVAC installation and utility costs.** Since the school installed a ventless warewasher, which does not require a vent hood, it can save up to \$792 per year in Energy Recovery (based on 200 cycles/day, 360 days per year at an energy cost of \$0.011—or 1.1 cent per cycle. Without the need for a vent hood and fan, the equipment and installation saving was as much as \$3,500 plus \$776 per year in utility costs due to reduced HVAC usage.
- **Boost employee morale.** With the three-compartment sink, none of the kitchen employees wanted the time-consuming job of cleaning trays or kitchen pans; the foodservice manager had to create a schedule to ensure that ware was cleaned every day. Now employees actually enjoy doing the dishes in the ventless warewasher.





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