



## KENTWOOD HIGH SCHOOL

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### Customer Profile:

Kentwood High School in Covington, Wash.—one of 40 schools in the Kent School District—has approximately 2,500 students enrolled and serves an average of 850 hot meals a day.

Kentwood High School’s mission is to make a positive difference in the lives of students and prepare students to graduate with the knowledge and skills to be lifelong learners and productive members of society.

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### Challenge:

For the past seven years, the kitchen staff at Kentwood has cleaned hotel pans, sheet pans and other kitchen utensils in a three-compartment sink. At one time, the high school used a commercial ware-washer, but management of the Food Service Department discontinued use of the machine due to the expense of maintaining it. This action required the staff to rely solely on the three-compartment sink for washing all pans and utensils.

Cleaning ware in a three-compartment sink is not only a time-consuming and labor-intensive process, but it also carries some risk that ware may not be sanitized to NSF minimum requirements.

For example, space in Kentwood’s dishroom to properly dry ware was limited and, at times, wet items were placed on top of each other to dry (a practice known as “wet nesting”), which is not an NSF-compliant process.

The Kent School District has a proactive risk management team continually looking for ways to improve the workplace and make employees’ jobs safer. The team recognized that cleaning ware at the sink placed physical demands on staff—such as repeated bending—and raised the potential for sanitation issues and began to investigate alternatives.



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**“We can put this machine in tight places or locations where there isn’t any venting. In the past, we wouldn’t have considered a vented machine because it would have been too expensive to install [with the ductwork]. Hobart’s Ventless Warewasher removes that cost barrier.”**

> Tom Ogg, Supervisor of Food and Nutrition, Kent School District

### Solution:

#### Objectives:

- Ensure all ware is cleaned and sanitized to NSF requirements.
- Create a safer and less physically demanding work environment for staff.
- Contribute positively to employee morale and productivity.

#### 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.
- The unit’s Energy Recovery cycle captures water vapor and condenses it to heat the incoming cold-water inlet for the final rinse cycle, helping to reduce overall energy use.
- Eliminating the need for a ventilation hood makes the warewasher easy to install. With no vent, there is no need for ductwork for the ventilation hood, saving equipment and installation costs.

#### Actions Taken:

- The Food Service Department installed a Hobart Advansys Ventless Door Warewasher.
- The school had table extensions custom fabricated for the clean-dish side of the warewasher, which enlarged the workspace available for soiled ware.
- Now that the school’s kitchen staff has the ability to wash a large number of trays in the warewasher, future plans include the evaluation of costs and benefits of replacing disposable trays—which they exclusively use now—with permanent trays, which could reduce purchasing costs by several thousand dollars per year.
- Food Services is considering the purchase of up to three additional Advansys Ventless door warewashers for the other high schools in the district.





**“It’s wonderful to go home at night and not have your back hurting from all the bending and lifting required to clean hotel and sheet pans in the three-compartment sink. The kitchen staff loves the new warewasher and have all asked why we didn’t get this sooner.”**

> Karrie Romero, Kitchen Coordinator, Kentwood High School

#### Results:

- **Reduce water use by 24,600 gallons per year.** With its former three-compartment sink, Kentwood High School used 39,798 gallons of water per year. With the Advansys Ventless warewasher, the school uses only 15,170 gallons, a saving of 24,628 gallons annually.
- **Ensure compliance with NSF and FDA Food Code minimum temperatures.** Since the ventless warewasher is a high-temperature machine, it’s easy to ensure wash and rinse temperatures meet NSF and FDA Food Code minimum temperatures on a consistent basis. Furthermore, kitchen employees now can put trays and pans away almost immediately after washing and do not have to stack them to dry, eliminating the potential for wet nesting.
- **Improve workplace safety and morale.** Cleaning ware at the three-compartment sink was a physically demanding process, requiring repeated bending and scrubbing. Cleaning ware in the Advansys Ventless warewasher is much less physically demanding, which helps reduce fatigue.
- **Redirect \$3,500 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 180 hours, or \$3,535 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.** Because Kentwood High School installed a ventless warewasher, 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). In addition, without the need for a vent hood and fan, the savings on equipment and installation was as much as \$3,500. Eliminating the vent hood and subsequent make-up air into the kitchen reduces HVAC use, saving on average \$776 per year in utility costs.
- **Receive financial incentives.** Since installing the ventless warewasher, the school is checking on eligibility for rebates, grants and tax credits.





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