

Pre-Rinse Spray Valve Program for Arizona Restaurants

Arizona Rinse Smart is a program of the Arizona Department of Water Resources in cooperation with the Bureau of Reclamation.



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**New Water Efficiency Program saves
both Water & Energy.**



**New 1.6 gpm spray valves clean using
greater velocity and lower water volumes.**

Arizona Rinse Smart is a new water efficiency program for the restaurant industry. This program will focus on the replacement of high water use, low pressure pre-rinse spray valves with lower water use, higher pressure valves. Pre-rinse spray valves are initially used by many food service establishments to remove food particles before plates and trays are placed within commercial dishwashers.

Background Information

The Governor's Drought Task Force, established in March 2003, developed the *Statewide Water Conservation Strategy* to address drought issues facing Arizonans and the need for water conservation.. As a result, a long-term implementation plan was developed which includes a series of conservation-related recommendations. These recommendations are tied to a wide range of conservation programs including the adoption of water conservation "ABCs" for residential and commercial sectors and the use of the best available technologies and will work with local communities to assess conservation needs.

The Arizona Department of Water Resources is committed to providing technology transfer and water efficiency programs to communities throughout the State of Arizona.



Inefficient standard spray valve



Efficient spray valve

The newer, more efficient spray valves use half as much water and clean more effectively than standard spray valves. Typically, the restaurant industry is a hard sector to reach with water efficient technologies. About two-thirds of the water used by restaurants is used for dishwashing. These new valves are rated at 1.6 gallons per minutes at 60 psi pressure. Initially, this program will focus on communities outside the state's larger metropolitan areas that have limited water supplies and/or have large seasonal fluctuations in population.

Working together in a collaborative conservation partnership:



Arizona Department
of Water Resources

