

What Makes it Green?

The science behind eco-friendly restaurant tools and systems.

BY BLAIR CHANCEY



Faucet Aerator

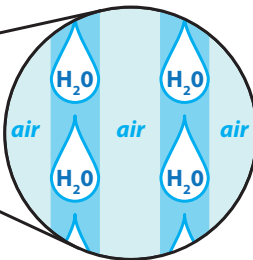
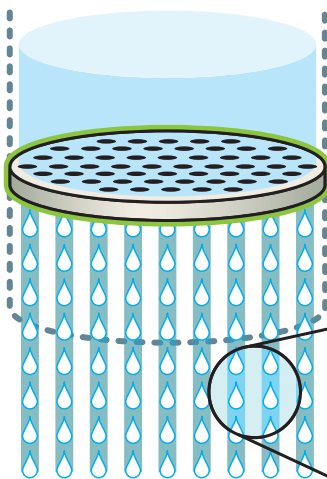
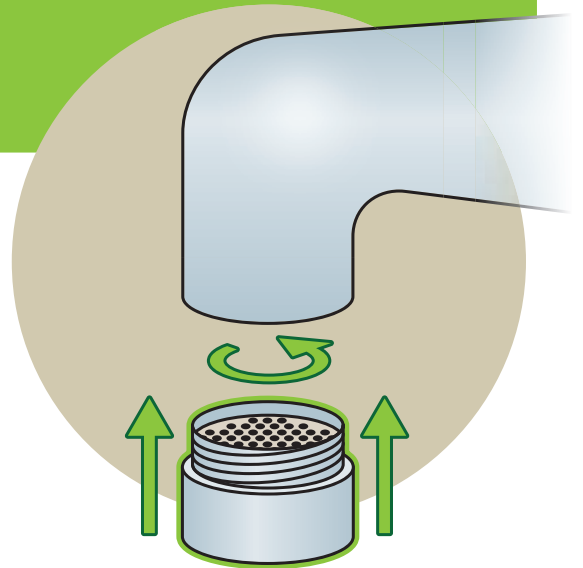
PRICE COMPARISON:

Standard Faucet Aerator:	\$6.75
One Touch On / Off Aerators:	\$8.95
Swivel Aerator with On / Off Lever:	\$10.12
High-Performance Vacuum Flow Aerator:	\$24.95

For restaurants to go green, they have to pay attention to the blue—water that is. Affixing an inexpensive faucet accessory that adds air to the water stream can drastically cut water consumption.

1. Hooking it Up

The faucet accessory screws onto the end of the water spout.

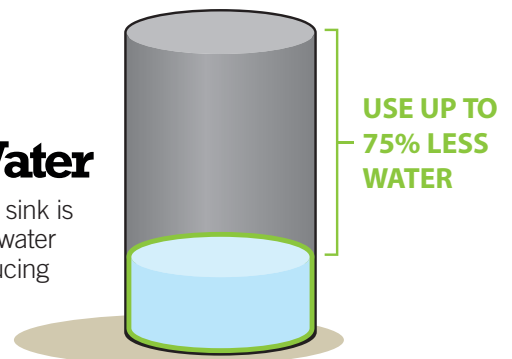


2. Adding Air

As water flows through the aerator's weave, air replaces the spaces where the strainer is holding water back.

3. Saving Water

What flows into the sink is a single column of water and air mixed, reducing water usage up to 75 percent.



ILLUSTRATIONS BY FUNNELINC.COM

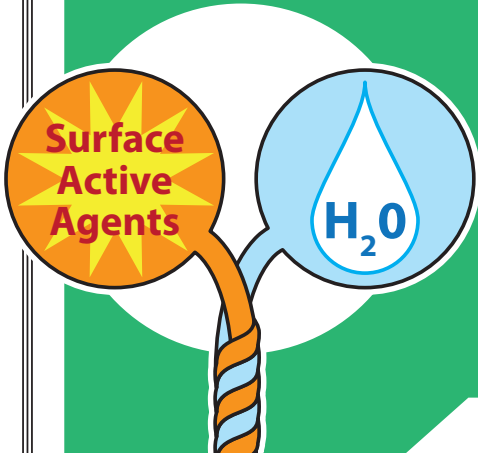
Green Cleaning Products

Today's green cleaning products are proving that nontoxicity, biodegradability, and efficiency do not have to be mutually exclusive. Their naturally derived ingredients are able to be effective and environmentally friendly.

PRICE COMPARISON:

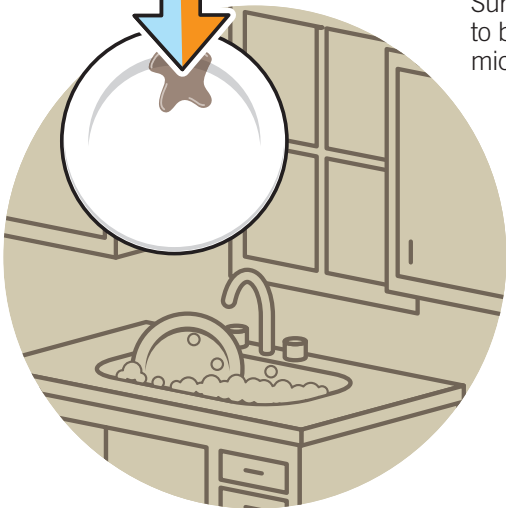
1 gallon of Ramsey Power Bolt:	\$15.24
1 gallon of Simple Green:	\$16.48
1 gallon of Kleenzol:	\$21.88
1 gallon of X14 Cleaner Degreaser:	\$28.16

Prices and steps are based on Simple Green's all-purpose cleaner.



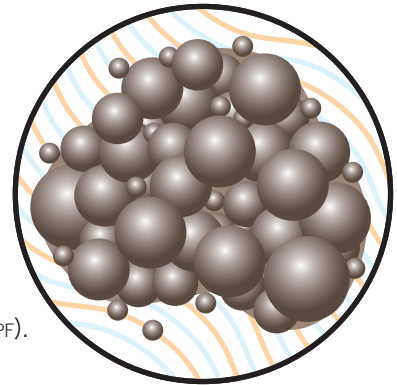
1. Attacking Dirt

Surface-active agents use water as a catalyst to break down large globs of dirt, creating small microscopic droplets called micelles.



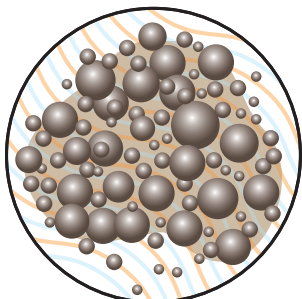
2. Dividing Droplets

The micelles are made smaller and more numerous through micro-particulate-fractionalization (MPF).



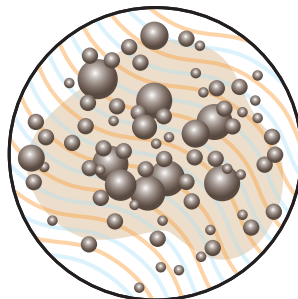
3. Increasing Surface Area

The new smaller micelles provide increased surface area, which allows for the water and active agents to better attack the dirt.



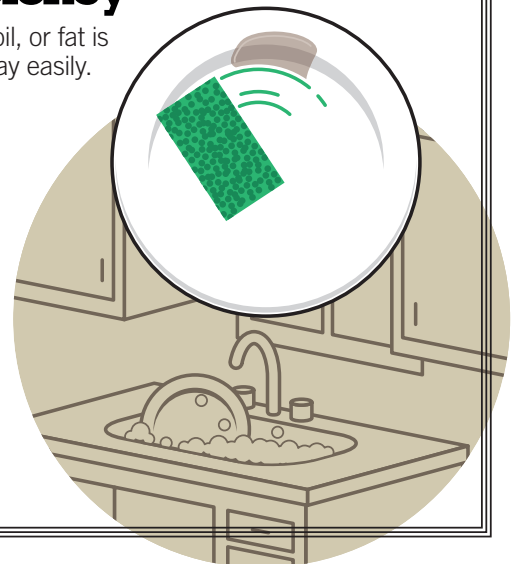
4. Dissolving into Water

The continually attacked micelles dissolve into the water within the cleaning solution.



5. Resulting Efficiency

The dirt, oil, or fat is wiped away easily.

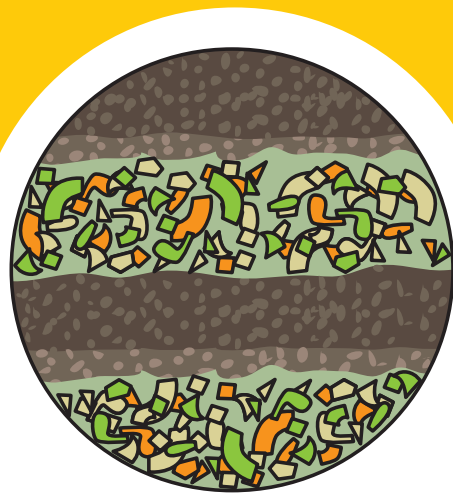


Compost Pile

Food waste is the next frontier for operators looking to go green. Reuse vegetable and produce scraps by creating a compost pile for your operation. All it takes is a little water and lots of leftovers.

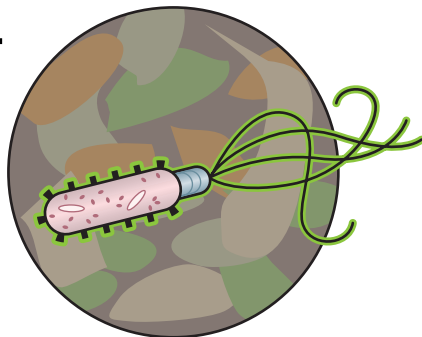
1. Creating the Pile

Vegetable and fruit scraps, fertilizer, and top soil are layered together.



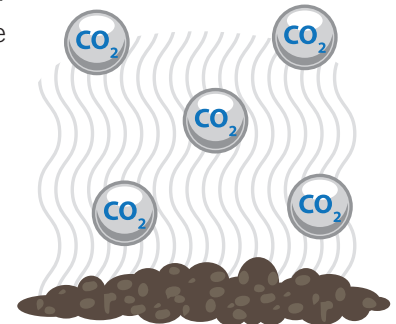
2. Breaking Down Matter

Aerobic bacteria from the fertilizer oxidize the organic matter in the compost pile.



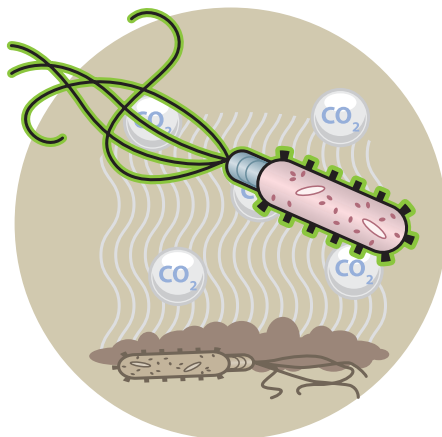
3. Releasing Carbon

Carbon from the organic matter is released from the bacteria as carbon dioxide.



4. Continuing the Cycle

When the bacteria die, their carbon is used by living bacteria to continue the process.



5. Putting it to Use

The organic matter decomposes to a dark brown and crumbly state, signaling it is ready for use as mulch.

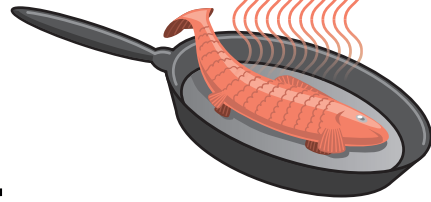


Environmental Hoods

PRICE COMPARISON:

OVH-10 (36"x40"x21"):	\$5,655
PO-VH (60"x48"x24"):	\$6,428
★EH-5 (60"x48"x42"):	\$12,584
★EH-6 (72"x69"x48"):	\$13,111

Achieving healthy air quality is an essential part of going green. A new generation of kitchen hoods can eliminate smog in the kitchen and recycle it into clean air.



1. Collecting Dirty Air

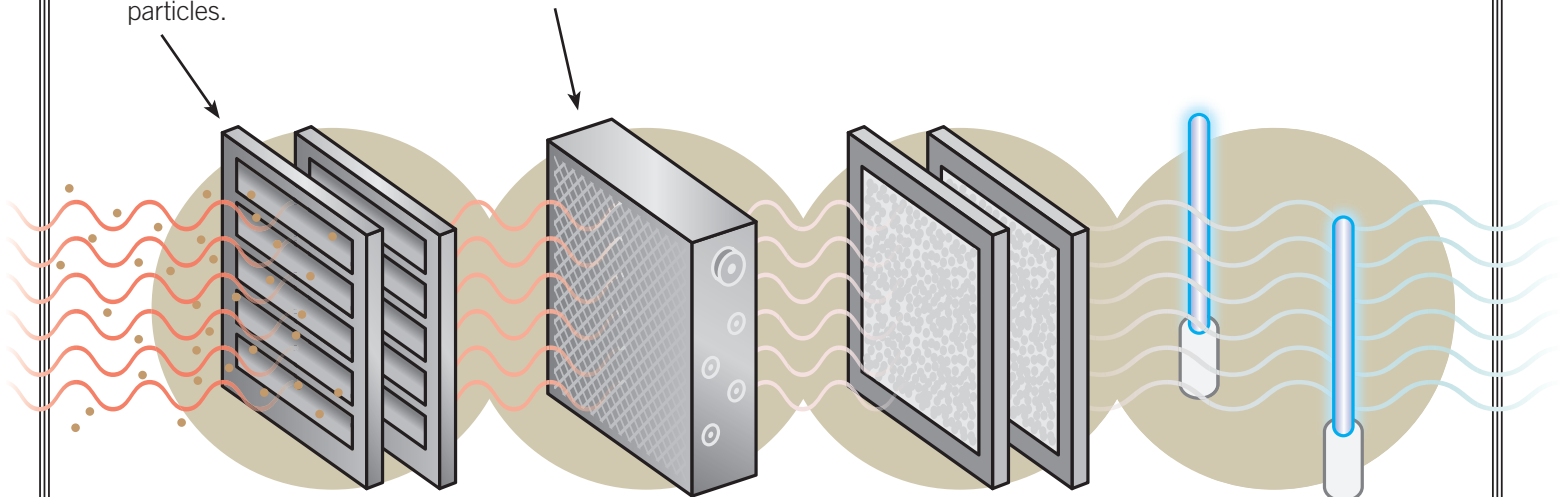
Dirty kitchen air is sucked up by the vent.

2. Trapping the Grease

Two stainless steel baffle filters trap the large grease particles in the air while two disposable pre-filters trap smaller grease particles.

3. Filtering Further

Two electrostatic air cleaning (EAC) filters use ionizers to charge particles of dirty air, allowing them to be collected by an electrostatic force.



4. Eliminating Odor

The air then passes through two charcoal filters, which help eliminate odor.

5. Releasing Clean Air

Ultraviolet lamps eliminate remaining grease in the air and improve emission control as the air is recirculated into the environment.

Steps and price comparisons are based on Giles Foodservice Equipment's Environmental Hood line.

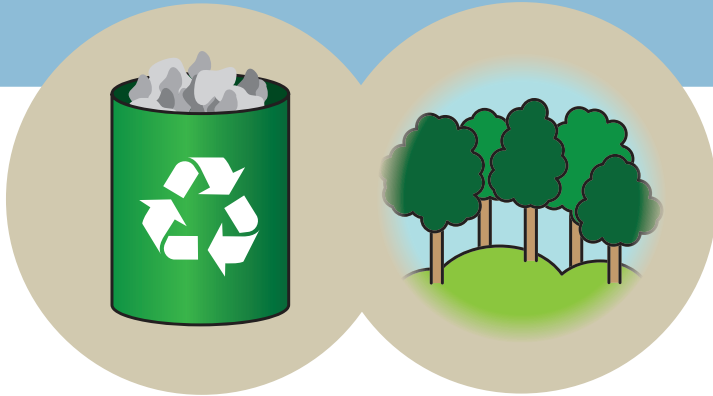
Eco-Packaging

Recycling has become common place in many restaurants. Take that green effort one step further by using environmentally friendly packaging instead of traditional cups.

PRICE COMPARISON:

Ecotainers are 30 percent to 40 percent more expensive per case than traditional hot cups.

Steps and price comparisons are based on International Paper's Ecotainer™.

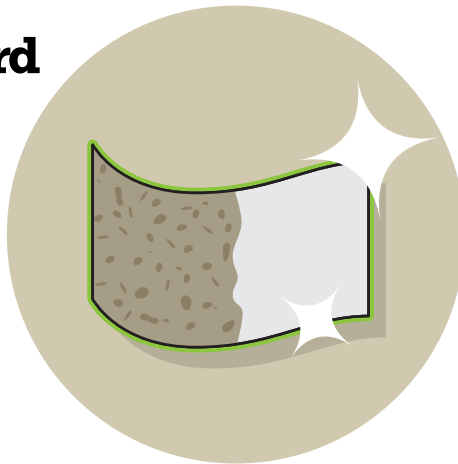


1. Sourcing Sustainably

Initial wood fibers are sourced from a combination of nonendangered lands and recycled content.

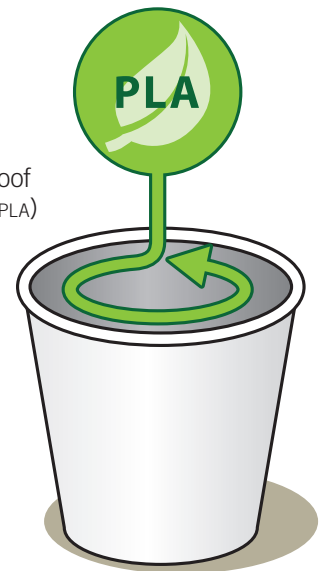
2. Making Paperboard

The fibers are made into paperboard, using a chlorine-free bleaching process.



3. Adding PLA

Once the cup is made, a plant-based, water-proof polylactic acid (PLA) lining is added to the inside.



4. Branding

Food-safe, water-based inks are applied to the outside through flexography.

