

Restaurant

Certified WaterSaver Program

Stop rinsing money down the drain with FREE water-saving upgrades



Be a Certified WaterSaver Restaurant!



Is your restaurant rinsing money down the drain?

Retrofitting your business with water-conserving products can lower your operating costs, as well as helping conserve one of San Antonio's most precious natural resources...water. As a Certified WaterSaver, your restaurant will notice measurable cost savings, as well as enhanced performance.

Three simple requirements

- All pre-rinse spray valves must be 1.6 gallons per minute.
- All toilets must be 1.6 gallons per flush.
- All ice machines must be air-cooled.

If you require upgrades in order to become a Certified WaterSaver and want to realize measurable savings NOW, we are offering these benefits AT NO CHARGE TO YOU! Enroll now, start saving today!

Complete the simple application below and send to:

SAWS Conservation Certified WaterSaver Restaurant Program

P.O. Box 2449, San Antonio, TX 78298-2449

Fax to: 233-5138

or visit our website at: www.saws.org

For more information, contact 233-3659.

Certified WaterSaver Program Benefits

- As a Certified WaterSaver, your restaurant will gain **FREE PUBLICITY** for its efforts in water conservation
- **FREE Pre-Rinse Kitchen Spray Valve & FREE INSTALLATION**
High velocity spray pattern increases performance and efficiency over older, inefficient models. The new stainless steel valve uses less hot water - only 1.6 gallons of water per minute, compared to 2 - 6 gallons per minute with standard valves and comes with a five-year warranty. *Water and waste-water savings estimated at 100-300 gallons of HOT water per day.*
- **FREE Ultra-Low Flow Toilets & FREE INSTALLATION**
If you still have old toilets, using 3.5 to 7 gallons of water per flush, you are wasting as much as 80 gallons of water per toilet, per day! Replace your water-guzzling toilets with 1.6 gallon toilets and save on water and sewage costs. *Water savings estimated at 80 gallons of water per toilet, per day.*
- **UPGRADE to an air-cooled ICE MACHINE and receive a REBATE of up to 50% of the purchase cost**
Water-cooled ice machines use nearly 150 gallons of condenser water to produce 100 pounds of ice, plus 20 gallons of water to make the ice. Air-cooled ice machines use only the 20 gallons necessary to make 100 pounds of ice. *Water savings estimated at 150 gallons per every 100 pounds of ice produced daily.*

Certified WaterSaver Program Application

Yes, I want to be considered for the SAWS Certified WaterSaver Restaurant Program and I am authorized to do so. Please contact me to perform a site survey and arrange for any retrofits that I may require in order to be a Certified WaterSaver. I understand that I am under no obligation.

Business Name _____ Contact Name _____

Address _____ Building (circle one) Owned Leased

City _____ State _____ Zip _____ Business Phone _____

SAWS # _____ Authorized Signature _____ Date _____

