

University of Cincinnati Recreation Center Reduces Process Water Consumption, Achieves LEED Certification

The University of Cincinnati's Campus Recreation Center achieved Leadership in Energy and Environmental Design (LEED) certification, the nationally accepted benchmark for the design, construction, and operation of high-performance green buildings. The recreation center is now the largest LEED-certified building in Cincinnati. In order to achieve this credit, the university had to maximize water efficiency within the recreation center via conscientious selection of kitchen equipment that is collectively more energy- and water-efficient than typically chosen equipment.

"The university is committed to providing its students and faculty with an efficient, productive and environmentally-friendly atmosphere in which to learn and work," says Bob Marton, facilities and construction services project manager at the University of Cincinnati. Using Hobart's

FT900 Flight-Type warewasher with the Opti-Rinse feature helped in this process.

CenterCourt, the recreation center's restaurant, reduced water consumption by 35 percent. Hobart's FT900 warewasher contributed to 76 percent of the recreation center's water reduction, or 27 percent of the university's total water reduction.

Using the Hobart FT900 with Opti-Rinse, the recreation center experienced an estimated annual energy and water savings of approximately \$7,700 and almost 400,000 gallons of potable water.

In addition to using the Hobart FT900 warewasher, the University of Cincinnati also relied on energy-efficient flow fixtures, ice machines, and ENERGY STAR-qualified Traulsen refrigerators and freezers to reduce water consumption and energy costs.

"The key to a sustainable kitchen is selecting durable equipment designed for high energy efficiency and low water



The Hobart FT900 with Opti-Rinse can save up to 73 percent in water and energy usage.

consumption," says Rick Cartwright, vice president and general manager, retail systems of the Food Equipment Group. "But it doesn't stop there. Kitchen layout, ventilation and air filtration, chemical cleaners, and lighting play an important role in a kitchen's overall sustainability."

CIRCLE 163 ON FREE INFORMATION CARD