DELABIE

MECHLINE

Tempomatic Electronic Taps
[Battery & Mains Powered]

TEMPOMATIC®

Hygiene
Economy
Ecology
Simplicity

- **Unique,** self-contained, **battery-powered** design or **mains-powered** models
- **Convenient** electronic, infrared technology
- **Easy to install** in new or existing hand wash stations
- **Improves hygiene** & good practice on site
- **Efficient** hand-washing system - **save up to 80%**

= Enjoy significant water savings and improve hygiene on site with intelligent design!

UP TO 80% Water Savings!

Excellence in Catering Equipment and Supplies Awards, 2005

Save Water *and* Improve Hygiene *with Intelligent Design*

Good hand-washing and water-saving habits can be encouraged with the right equipment.

Operational Savings

- **80% water savings:** approx £1,300/year in standard foodservice operations
- Timed flow and **automatic shut off** when hands are removed means no more running taps and wasting water
- **Easy & quick installation** by simply connecting the flexible hoses, no additional adjustment required—**saves time on site**
- **Long service life** with mains-powered models for high-use areas and long-life Lithium batteries for less intensive areas
- **Fewer parts to wear** reduce chances to leak, further saving water
- **3-year warranty**

Health & Safety Benefits

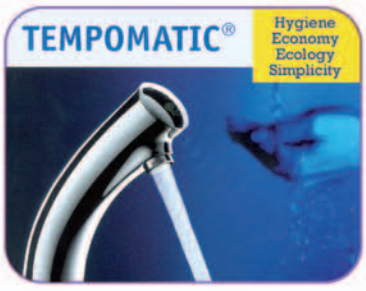
- Infrared detection, without any manual contact, **avoids the spread of germs** to improve hygiene & encourage good practice
- **Designed for intensive use** in all commercial and public applications with reinforced fixing, shock-proof sensor, scale-proof aerator and triple-coated, chrome-plated solid brass body—**safe & durable**
- **Ease of use** encourages frequent hand washing and good practice
- Water-proof electronic controls and cartridges
- Maximum temperature is adjustable—**for comfort & safety**
- **Built-in safety** with anti-blocking & anti-scalding through maximum temperature control

FOOD STANDARDS AGENCY

Survey carried out by the FSA showed that: **'More than a third of staff questioned were neglecting to wash their hands after visiting the lavatory!!'**

Source: *2001 Food Standards Agency Consumer Attitudes to Food Survey. Used with the kind permission of the Food Standards Agency.*

Hand washing is the number one prevention against the spread of bacteria and pathogens. Installing hands-free wash stations promotes good practice and hygienic conditions in the workplace. By giving the tools to make it easier & faster, good and safe habits are more easily enforced and followed.



Water and Energy Savings with DELABIE Tempomatic Electronic Taps

These calculations are based on a number of conservative approximations to enable a comparison to be made. The true figures may be considerably more than those used.

Water Consumption:

Premise: It is estimated that traditional hand basins, incorporating 2x cross head taps, can use up to 8 Litres [40 seconds of operation at 12 litres per minute], using a combined amount of hot and cold water per hand wash operation.

Delabie electronic taps provide **80% savings** on standard taps – provided by only supplying a maximum of 6 litres a minute and only operating when hands are under the tap avoiding run-on time and supplying aerated water. These figures are laboratory tested and proved.

- **Resulting in 6L per minute, 14 seconds of hand wash time to equal 1.6 litres per cycle**

Therefore, **per hand wash**, Delabie units will save approximately **6.4 Litres** [80% x 8 L] of water. Also – automatic shut-off feature avoid the possibility of waste when taps are left on.

Usage:

Based on standard foodservice operations and the number of times per shift / per day that staff should be washing their hands, a general estimate would establish that 150 – 200 routines / cycles of hand washing are completed per day.

Water Costs:

True water costs are calculated, by including –

- **Water supply and sewerage cost**
- **Water heating cost**
- **Water treatment cost**

Based on conservative estimates:

- **1 litre of hot water costs 0.59p per litre**
- **1 litre of Cold water costs 0.195p per litre**

For hand washing, the average mix of water consumed is 65% hot and 35% cold. Thus, the cost of mixed water supplied, per litre, is **0.45p**.

Savings:

Water saved per wash = 6.4 litres
Procedures per day = 150 – 200 cycles
Water saved per day = 960 – 1280 litres per day @ Cost per Litre = 0.45p per litre

- **Savings per day = £4.32 to £5.76 per day**
- **Savings per year** [based on 7-day retail operations] **= £1570 - £2100 per year, per kitchen**

Conclusion:

Whilst the primary drive for introducing hands-free taps is relative to **cleanliness, hygiene and practicality,** the issues concerning maintenance, service, efficiency and running costs are considerable. The savings experienced and reliability would be continuous, providing greater economies and efficiencies for the lifetime of the operation.

At best, these figures are very conservative. Operational conditions vary from site to site. Proper investigation and analysis can only be carried out with detailed knowledge of services, operational considerations, site costs and hand-wash cycles. At the very least, per hand wash routine, it is calculated 6.4 Litres of water should be saved.

There also exist site maintenance / service attendance cost issues, which should also be considered. Costs for site attendance to attend to basic malfunctioning basin taps are accepted as routine and regarded as very high compared to the cost of the equipment.

MECHLINE

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