

Green Gold

There are many misconceptions in the green debate, the main one being that small businesses will struggle to make positive changes to their organisation, having to purchase costly equipment with little return. But Craig Evans finds that in fact the opposite is true, as saving energy and saving money are one and the same and there are many products available to support cafés and caterers.



Leeds Uni's new Cafe Maia development

Profit driven, green branding

New launch independent cafés often struggle to operate in niche markets because of the scale of the café culture in the UK and yet being ethically and environmentally friendly has become a fashionable means of making more money. According to the Fairtrade Foundation, more than 70 British universities have become Fairtrade accredited since 2003. It is no surprise, one could argue that young adults are the one's leading the way to a more ethical future, but this is a market where multi-national consumer chains such as Starbucks are not able to appeal to their consumers in the same way that an ethical, independent brand can.

Cafe Maia, housed within Leeds University, has just been launched as a green-option café for campus students.

The café's designer Matthew Fletcher says his aim was to choose the most ethical materials in building the setting. "The worktops are made from a material containing 40 per cent post-industrial waste," he said, "and the café also has a wall covering hand-crafted in the Far East from coconut husk, a waste product that's otherwise discarded."

The café is part of the six-storey Marjorie and Arnold Ziff building in the university,

which already features displacement ventilation, chilled beams that cool the air by pumping water through pipes in the ceiling, brise-soleil sunshades on the windows, and high levels of insulation.

John Holley Cafe Maia's managing director said, "The higher education sector generates more than £320m a year; procurement managers should be seeking outlets that offer a viable commercial operation, whilst offering the highest possible ethical standards."

The food and drink offering consists of premium Fairtrade coffees, breakfast hot eats, sandwiches, wraps, salads and paninis, freshly made soup, cakes, pastries, smoothies and fresh fruit pots.

Most of the catering equipment within the business is also green, but there are a host of new products that can reduce carbon footprints and save money.

Winterhalter claims over £1,000 energy savings on new pass through dishwashers

Dishwasher manufacturer Winterhalter claims that at current energy prices, savings of approximately £1,250 can be made in yearly running costs by switching to its GS 500 Series Energy+ machines from an older machine model.

The range incorporates heat exchangers that reuse the dishwasher's waste heat. Alongside this the machine has a new rinse system that means a significant decrease in water consumption, less energy usage and less chemical usage.

Winterhalter's new figures, listed in the company's 'Operating Costs Savings Passbook', estimate that each technology can save around 23 per cent of a machine's annual running costs. The savings figures quoted here are for the GS 515 Energy+, fitted with the new rinse system, and assume a workload of 125 racks per day, 365 days per year. The GS 515 Energy+ can reportedly

handle racks up to a maximum size of 500 x 600mm and has a theoretical capacity of 70 racks per hour.

Inside the Energy+ is an air-to-water heat exchanger that takes the waste steam from a GS 500 Series pass through dishwasher and uses it to heat the incoming fresh water. An additional water-to-water heat exchanger recycles the heat from the wastewater, using it to further heat the incoming fresh water. The Energy+ system reduces

the total connected load by up to 6 kW. Meanwhile the GS 500 Series' new rinse system uses a newly designed rinse arm aimed at significantly reducing water consumption.



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