



CASE STUDY WATER EFFICIENCY

SEATTLE FISH COMPANY

CERTIFIED SINCE 2014

PROJECT STATS

COST: \$1,500

ANNUAL SAVINGS: \$2,623

GALLONS SAVED: 714,670

OVERALL REDUCTION: 7%

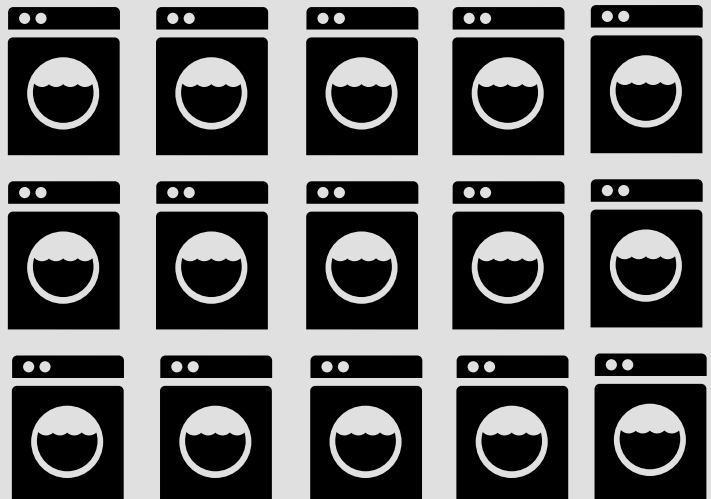
Since 1918, Seattle Fish Co. has supplied the highest-quality seafood available in the world to restaurants, hotels, caterers and grocers throughout Denver and the Rocky Mountain area. Their Green Team manages the company's projects and plans for achieving ambitious environmental targets related to energy, water, waste and greenhouse gas emissions.

In 2016, the green team identified a problem: despite making numerous water-saving investments throughout the building, Seattle Fish had high water bills.

Safety manager Ken Boyer and his team began investigating the various water-using equipment the facility, from lobster tanks to fish cleaning stations. Eventually, they located a likely culprit: the ice machine. Ice is a crucial component of Seattle Fish operations; thousands of pounds are used daily to ensure their customers receive fresh seafood.



Annual Water Savings
equivalent to **24,000 loads of laundry**



PROJECT DESCRIPTION

Boyer measured the water used by the machine and was shocked to discover it was wasting nearly 2,000 gallons each day.

Both his maintenance team and refrigeration contractor told him it was just the way the machine was designed, and nothing could be done.

Boyer's team remained persistent. After more than a year of searching for a solution, they found a contractor willing to take on the job. In a few hours, they implemented a simple fix that reduced the wasted water to just 10 gallons per day by recirculating water that was previously sent down the drain.

"I couldn't believe my eyes - water was just pouring down the drain 24/7."

-Erik Floyd, Seattle Fish

