

CUSTOMER:

Helen Bernhard Bakery • 1717 NE Broadway, Portland

FACILITY

This is a full service retail bakery outlet that produces cakes, pastries, cookies and breads. They have been in business at this location since 1924. Some of the water consuming equipment includes dishwashers, refrigeration, a steam boiler, and an original 1939 "Mathews" walk-in cooler that is water-cooled.

EVALUATION

Approximately 133,000 gallons per year in various leaks were identified and noted for repair. However, the majority of water consumption, over 500,000 gallons per year, was being consumed to operate two water-cooled condensers serving the refrigeration and freezing units. Water consumption was tracked over a 24 hour period which identified the minimum water flow during non-operational periods to help quantify the water-cooled equipment consumption.

IMPROVEMENTS

Leaks to a pre-rinse sprayer and toilets were repaired immediately. The water-cooled condenser that served the walk-in refrigeration unit was replaced with an air-cooled model. While the cost to replace this unit was expensive for this small business, it was made more cost effective with the help of a \$5,000 water efficiency incentive from the Portland Water Bureau.



Water Cooled Unit



New Air Cooled Unit

ESTIMATED ANNUAL WATER SAVINGS:
585,000 gallons