

# Water Conservation

## Waterless woks



One of the more progressive initiatives that Crown Melbourne have embarked on is the installation of waterless woks in kitchens throughout the complex.

Conventional wok stoves use water for two main purposes: cooling and cleaning. As wok stove burners generate high levels of heat for fast meal preparation, water jets are installed to enable cooling water to flow across the cook top to absorb this heat. This water which typically flows at three to four litres per minute and accounts for 2,500 to 3,500 litres per day then runs to waste.

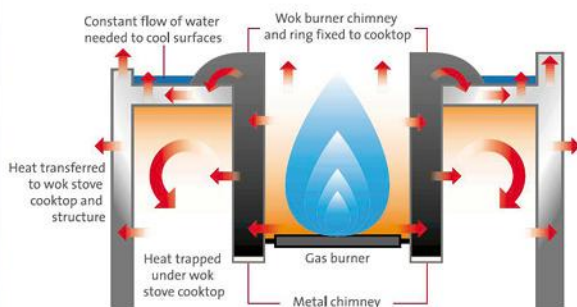
When it comes to cleaning, the wok must be rinsed between each dish that is prepared. In addition to this,

a small amount of water is used for cleaning the cook top. Typically this cleaning and rinsing water account for 2,000 to 3,000 litres per day.

Detailed studies have shown that the average daily water use of a conventional wok stove is 5,500 litres per day. In Chinese restaurants it can be as much as 8,000 litres per day. Research has shown that of this water only 500 litres per day (less than 10%) is required for cleaning and food preparation.

By installing waterless woks, Crown restaurants have been able to save up to 5,000L per day per wok stove, a total of 1.8 million litres per year. With more than 40 restaurants, cafes and snack bars across the Crown complex, this results in significant water savings.

### Water-cooled wok stove



### Air-cooled wok stove

