Electric Green

Sangster Design Group design consultant, **BRIAN LENNOX**, looks at the environmentally-friendly technology from **Ewater Systems** - providing a new way of cleaning.

The ROX Water from eWater Systems provides a safer more environmentally-friendly way to clean.

In the modern, busy world we live in today, it's hard to keep up with the latest trends in back of house operations. You may think that what worked five or 10 years ago still works today. Well, that is true in a sense but we live in a business environment that is constantly changing, evolving and continually moving forward. On top of this is the fact that we are all more aware about sustainability, more aware about OH&S issues affecting our staff and the importance of reducing our carbon footprint.

One of the changes in back of house operations is the new idea of cleaning with water. ROX electrolyzed water system is made up of your average everyday tap water, common table salt and a small electrical charge that upsets the ions. When these elements are combined two highly effective solutions are created, one a cleaning solution and the other, a sanitising solution.

Can you imagine cleaning your bar floors, kitchen floors, toilets and urinals with water? Can you picture yourself using the same solution to clean and sanitise your bar tops, dining tables and kitchen benches?

Agriquality, Australia's largest independent food microbiologist testing and biosecurity firm reported that, "ROX Water systems were shown to perform at least as well, if not better, than conventional cleaning and sanitising solutions when used on surfaces and equipment." Tests have shown that ROX Ewater can kill Salmonella, Streptococcus and other harmful Bacteria's or virus' in under five seconds.

Talking with ROX Water systems managing director, Paul Moynes, he commented that "the smaller models of the ROX Water systems are really suited to the typical hotel or pub environment as it costs roughly 30 cents per 100 litre of cleaning and sanitising solution and just about anyone can use it."

The system allows venues such as hospitality businesses to reduce operational costs by reducing the amount of chemicals that are required in their day-to-day operations. Another benefit is that staff are not exposed to hazardous chemicals and solutions, which can create OH&S issues when handled incorrectly. ROX Water eliminates the need for protective eyewear, clothing and tools mandatory in the cleaning process. The risk of chemical burns is also reduced as large quantities of chemical substances are no longer required.

With chemicals often expensive, costs are also reduced with the system priced at approximately three to five cents per litre.

Furthermore, patrons are not using glassware, crockery or cutlery that has been sanitised using a chemical solution. Today, people are often looking for natural, chemical-free products, with the ROX Water system appealing to this market. ROX Water systems also offer businesses a real and legitimate benefit when it comes to sustainability as water is, of course, not damaging to the environment.

eWater Systems Director, Phil Gregory, said that "initially the effectiveness of the system surprised us because it seemed incredible that tap water with some salt and no suds, no smells and colors could work so well".

Many organisations and businesses have applied the ROX Water system to their business, including the Melbourne Convention Centre and Sean's Kitchen at the Star City Casino in Sydney. The four-star Grand Hotel in Melbourne has also installed the system, with facilities general manager, Paul McConville, experiencing many benefits of the ROX Water system. "We have found that we have greatly reduced our dependency of evasive chlorine and bleach-based products. This is a real bonus for staff and the OH&S guys think it's great," he said. "The use of this product has assisted the hotel in becoming greener, in the way it conducts business which is a win-win for all." It's cheap, patron and staff safe and offers a real sustainable alternative.

Sangster Design Group is a Food Consultants Society International (FCSI) member. ■