



Ethnic Communities Council of NSW

**Reaching the Community
with
Sustainability Programs**



Ethnic Communities Council of NSW

Sustainability Programs

1. Sustainable Communities

- *Ethnic Communities Sustainable Living Project* has been funded by DECC for over a decade.
- *Water for Life*
- *Fostering Environmental Citizenship for New and Recently arrived Migrants*
- Operation Blue tongue



Ethnic Communities Council of NSW

Sustainability Programs

1. Sustainable Business

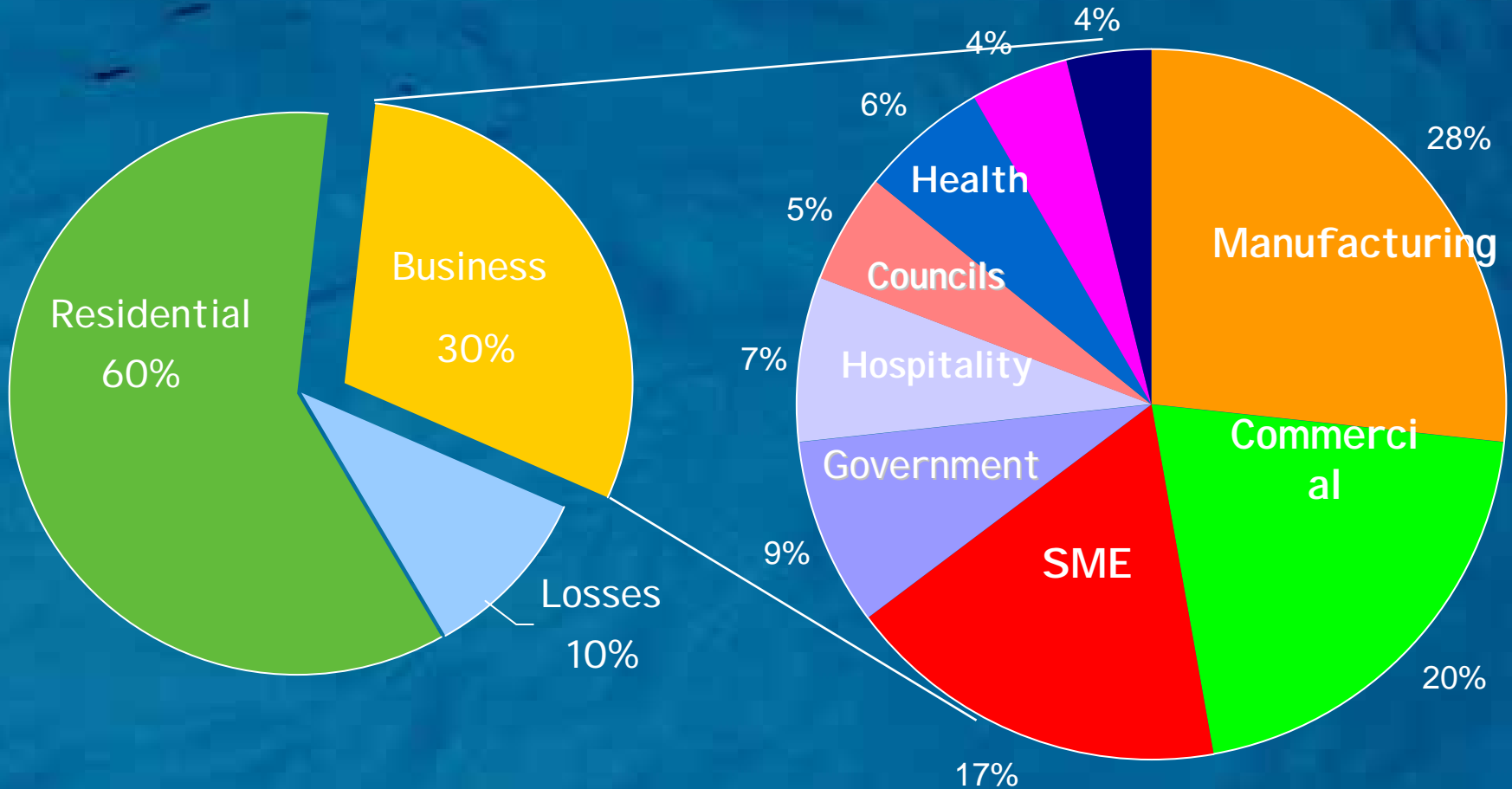
- *Saving Water in Asian Restaurants Round 1 and Round 3*
- *Saving Water in Central Coast Asian Restaurants*
- *Asian Dry Cleaner Electricity Saving (ADCES) Project*

Sustainable Business

Saving Water in Asian Restaurants Project



Why business? Why Restaurants



Hospitality uses 31
ML/day

Why Asian restaurants?

Sydney Water studies have shown:

- Asian restaurants use more water
- The biggest water user in Asian restaurants is the traditional wok stove
- Changing to a waterless wok stove will save 3 - 5,000 ltrs per day

Wok Stoves in Asian Restaurants

- Over 2,700 wok stoves in restaurants in Sydney (50% are Chinese)
- Woks use about 50% of total kitchen water use
- Water used for cooling, cooking and cleaning

Wok Stoves in Asian Restaurants

One wok

- Uses 2,000,000 L/year – wasting 90%
- Costs over \$5,000 / year in water charges
- Wastes enough water to supply 6 homes

Technical Solutions – NPC and Sydney Water

1. Cooling wok stove cook top

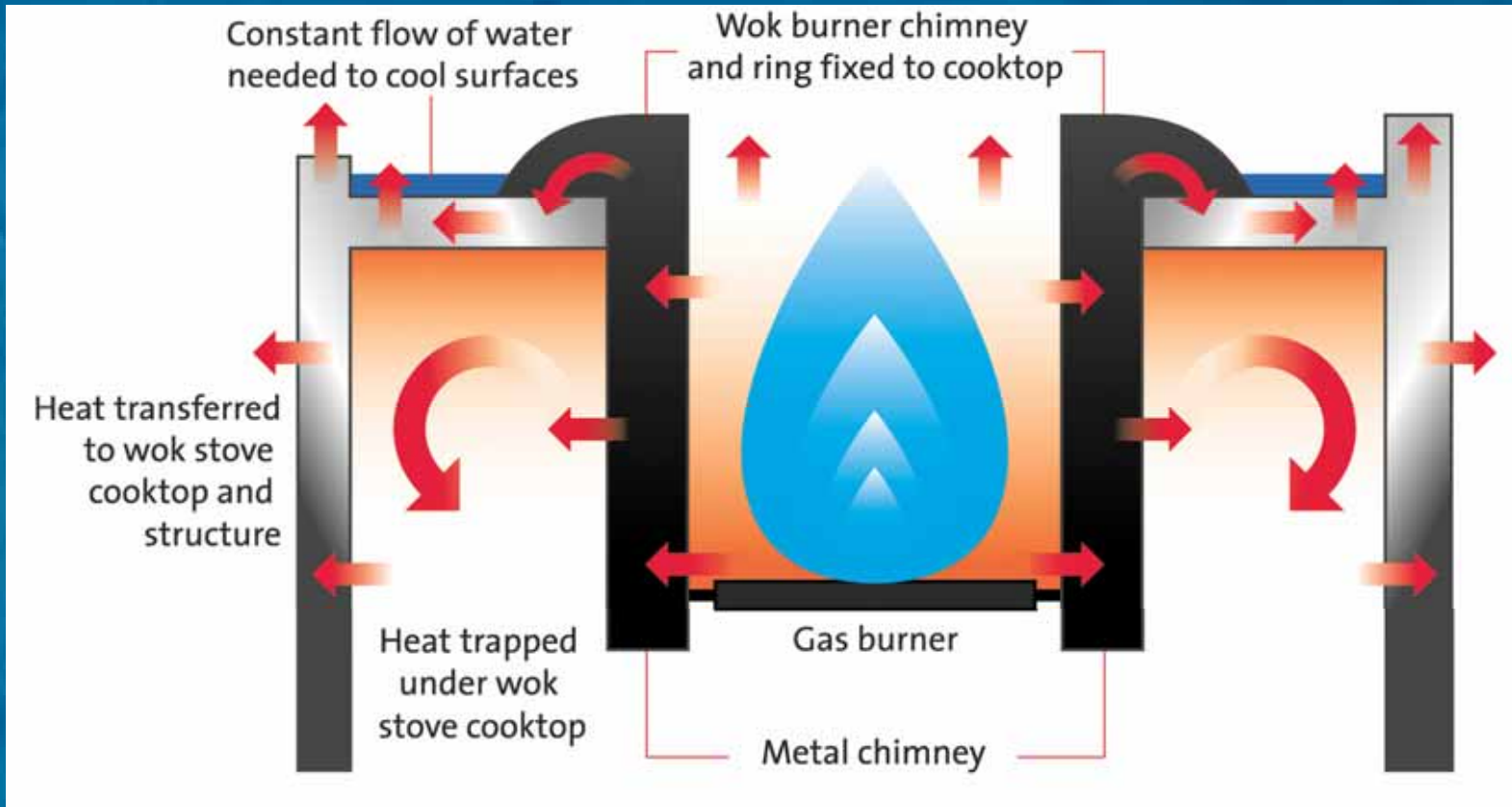
Problem

Water essential to cool cook top to prevent heat damage
50% of total water used for cooling

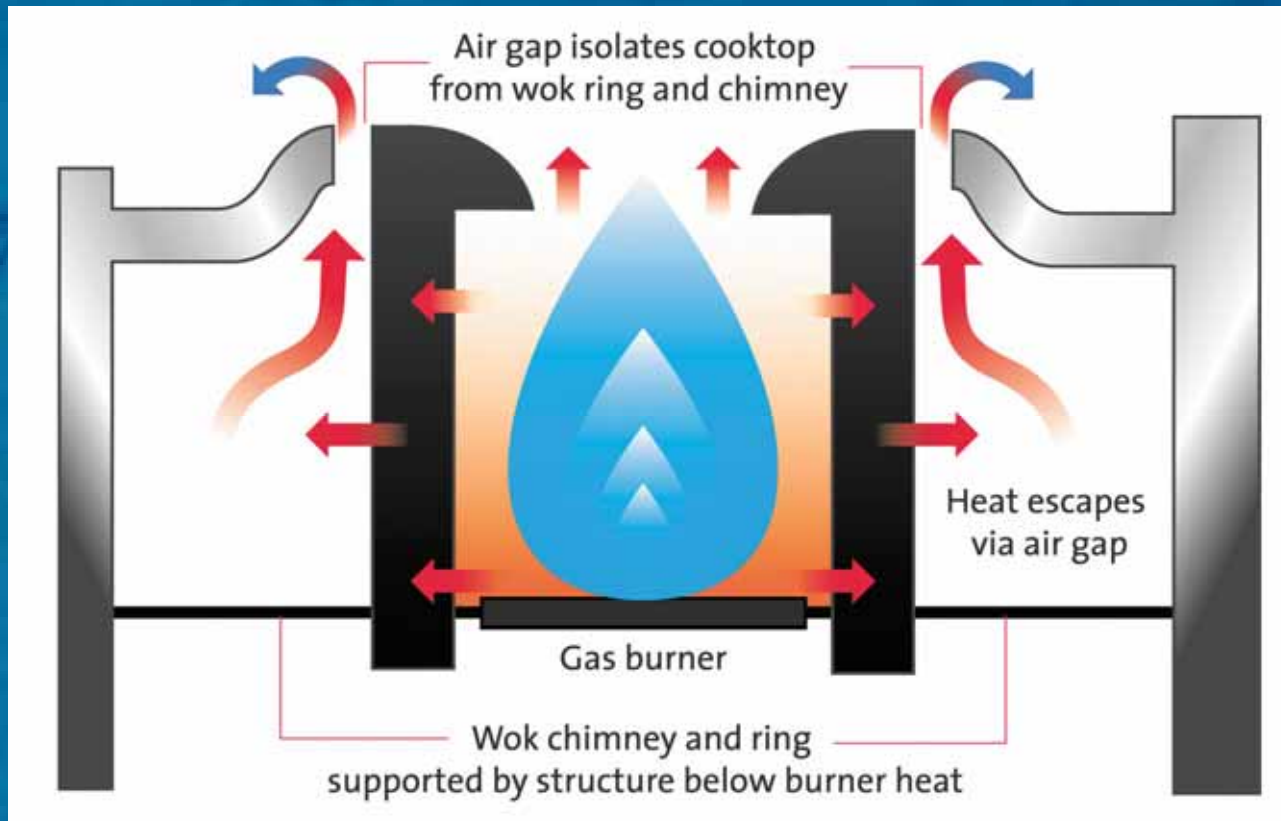
Solution

Replacing water cooling with air cooling

Technical Solutions – NPC and Sydney Water - Cooling



Technical Solutions – NPC and Sydney Water - Cooling



Technical Solutions – NPC and Sydney Water

2. Water supply taps

Problem

Water supplied by 'laundry spout' on splash back with no controls

Chefs too busy to turn off

40 % of water used by wok (cooking and cleaning)

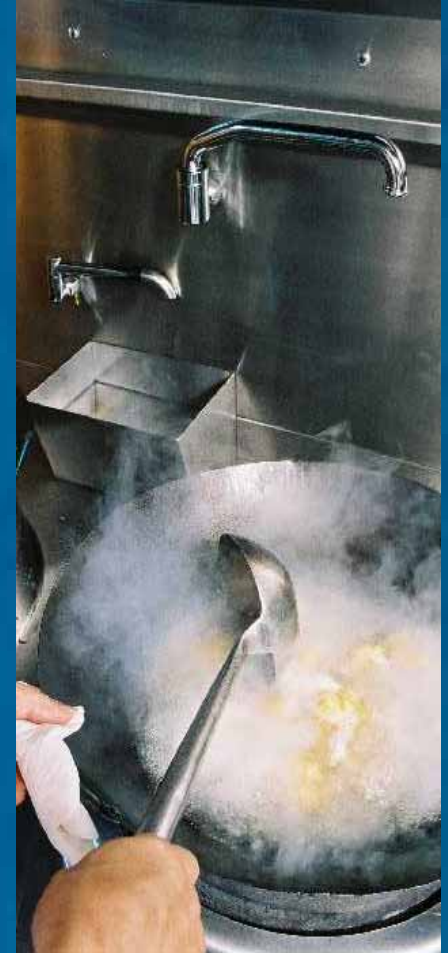
Solution

A spout that only supplies water 'on-demand'

Technical Solutions – NPC and Sydney Water - Spout



Technical Solutions – NPC and Sydney Water - Spout



Technical Solutions – NPC and Sydney Water

3. Water supply – reservoir filling

Problem

Water supplied by 'laundry spout'
on splash back with no controls
Chefs too busy to turn off

Solution

A tap that only supplies water 'on-demand' – called 'Tap-timer'

Technical Solutions – NPC and Sydney Water - Tap timer

Water flowing for
15 seconds



Use knee to
start flow

Technical Solutions – NPC and Sydney Water - Tap timer

Water stopped
after 15 seconds



Results of Sydney Water study

New 'waterless' wok stove

- Saves about \$5,000 per year
- Saves 90% water use – about 5,000 L/day
- Longer equipment life – no rusting of wok
- Improves kitchen safety – no water on floor
- No negative feedback from trial users



SWARP 2006 -7

Funded by the NSW Government
Climate Change Fund

Target: Chinese Restaurant
community

Key strengths:

1. Steering committee
2. Utilising the skills of Chinese bilingual environmental educators
3. Offering a subsidy



SWARP 2006 -7

- 58 traditional wok stoves replaced with 'waterless' wok stoves in 19 restaurants
- Change in water use measured for each stove for 7 days before and after installation
- 3, 260 L average water saved per day *
- 63.34 ML of water saved per year by project*

*Based on average water saved per stove per day in Sydney

SWARP 2006 -7

- Worked in partnership with Wollongong, City of Sydney, Hurstville and Kogarah Councils
- Changed 19 stoves in the Illawarra
- A number of the stoves changed were in clubs and shopping centres

Central Coast

Funded by the NSW Government Climate Change to expand the SWARP into:

- the Central Coast
- other Asian restaurant communities.

Offers a \$2000 subsidy to replace 43 stoves

Central Coast

Worked with Wyong and Gosford Council
environment and media officers

19 stoves have been replaced

Replacing 14 stoves has saved 22.641ML of water a
year and an average of 3,520 litres per day per stove

SWARP 2006 -7

- Awards will be presented to each restaurant that has installed a 'waterless' wok stove
- A sticker to be placed in window so customers know which restaurants have the stoves
- Media coverage so that broader community knows what actions the Asian communities are taking to reduce their water use