

Results from recent tests prove the iWave[®] will save energy and dramatically reduce food wastage

During July of this year, tests were carried out at two different hospital sites. The aim of the study was to establish the most energy efficient system, to serve food to patients whilst keeping food wastage to a minimum.



For the tests two systems were compared, the existing equipment and the iWave[®] system. One hour before service, meters were attached to the existing equipment. The equipment was then switched on, to heat up, prior to the food being loaded. The system was then transferred to the ward serving

area, as normal. At the same time, one hour before service, meters were connected to the iWave[®], to ensure a like for like comparison. The iWaves completed their cook cycles and once completed the meters were removed.

INITIAL RESULTS – ENERGY

The results showed that the iWave[®] system produces an energy saving of over 54%.

In a 30 ward hospital with an average of 15 beds in each ward an energy saving of 35,697 kW (19,419 Kg/CO2 emission) could be achieved for the year. Factoring in an 80% efficiency, the savings could increase to around 63%.



ILLUSTRATION OF POTENTIAL FOOD WASTAGE SAVINGS

The existing equipment has an average food wastage of between 12% and 30%, while the iWave[®] has little or no wastage. Basing the food cost per patient at £1.40, the annual savings in the 30 ward hospital would be a staggering **£91,000**, if we assume a 20% food wastage with the existing system.

