

The PlateScape
reduces water use
up to 93% compared
to spray nozzles



PLATESCRAPE

**A simple way to clean plates
faster and with less water.**

Drop the **Spray Nozzle**

Problem:

Spray Nozzles waste a tremendous amount of heated water.

- **The average spray nozzle uses 1-5 gallons of heated water per minute.**
- **Often leaves plates dirty and requires rewashing.**



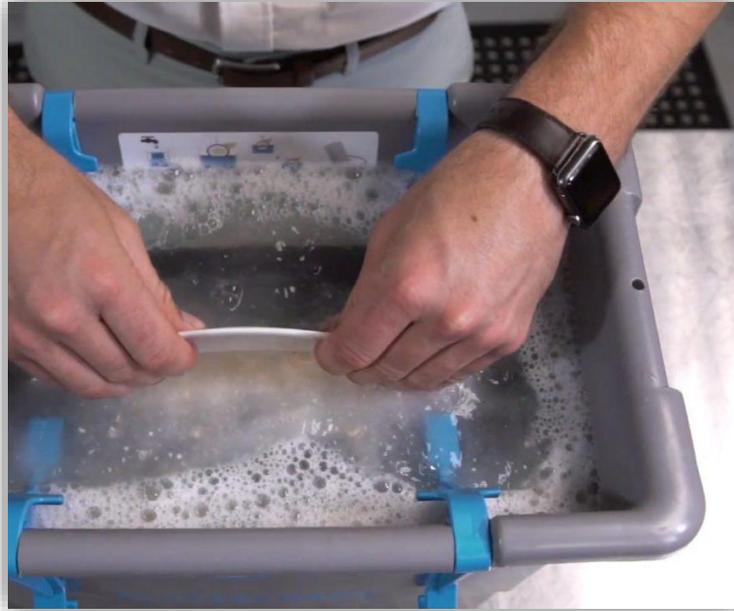
The PlateScrape is a turn key solution. Faster and more efficient than traditional methods.

1.



Simply **fill** with water and soap.

2.



Slide dirty plates through the interlocking brushes.

3.



Plates go in dirty and come out **clean** and ready for sanitation.

Portable Design

Built For Any Operation!

The PlateScrape fits inside a standard three compartment sink just as well as off site.



The PlateScrape Saves!

Pre-sanitizing plates faster and more efficient
saving your business **water, energy and time.**



Save **Water**

1 bucket of water can
pre-sanitize up to 600 plates.



Save **Energy**

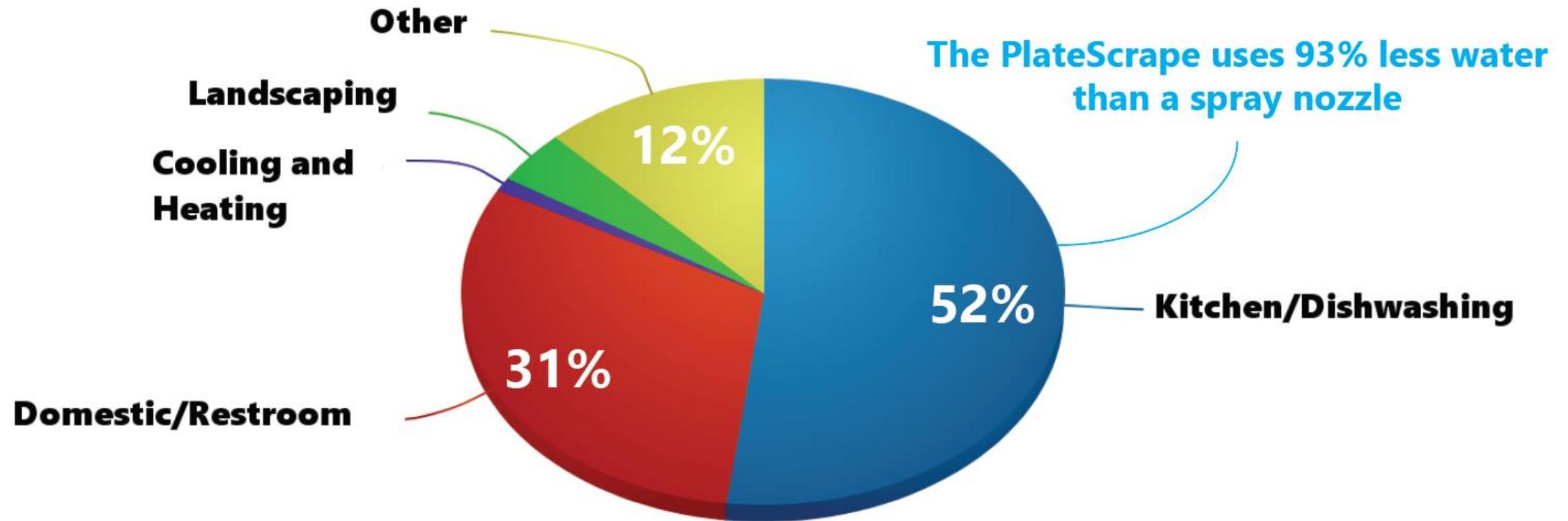
Dish water is heated so every
gallon saved saves energy.



Save **Time**

Use the right tool and clean
plates in half the time.

Average end use of **water** in restaurants.



Source: U.S. Environmental Protection Agency WaterSense program

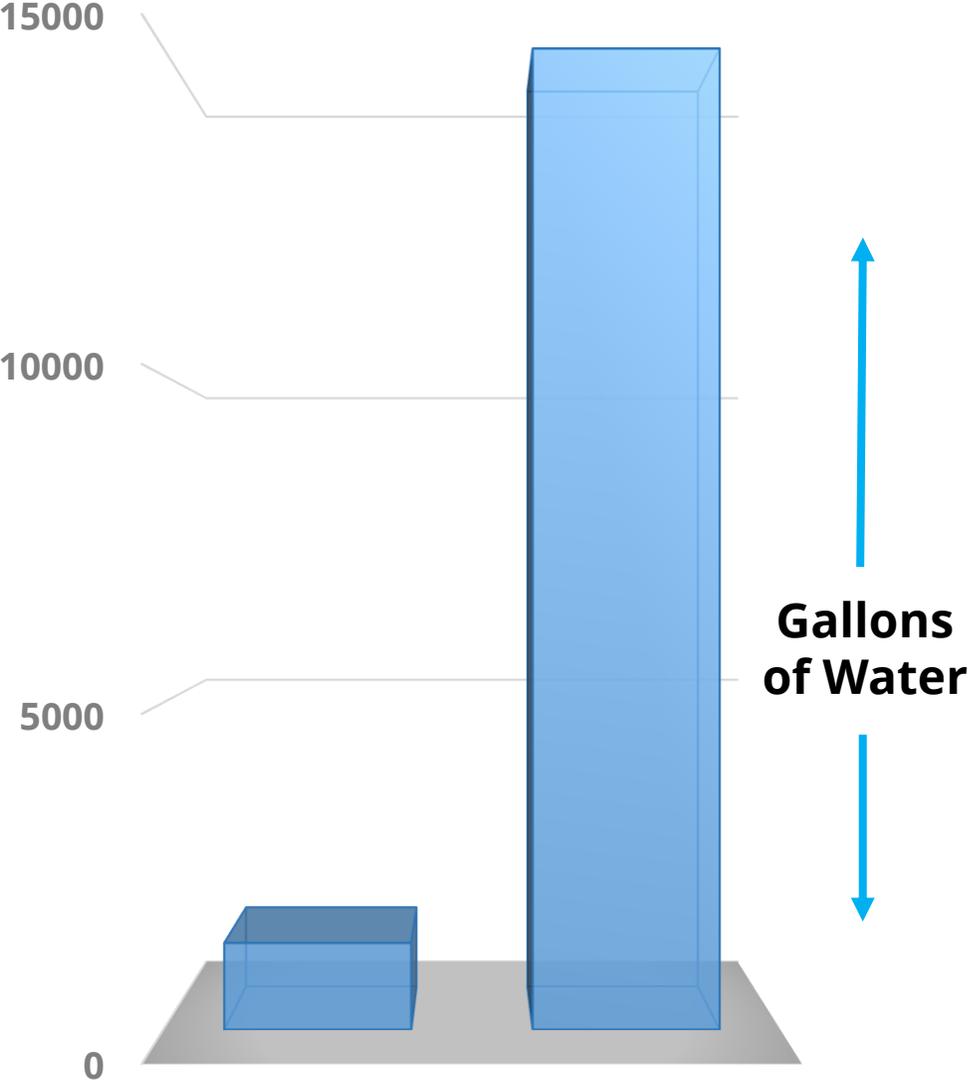
Water Cost of Pre-Sanitizing 200,000 Plates.

PlateScrape \$17

Spray Nozzle \$518

#37 (FSTC)

Water Cost (\$8.65/unit)



PlateScrape

Spray Nozzle

Source: Food Service Technology Center Test Results

Energy Savings

Hot water is used to clean plates and consumes a lot of energy.

The **PlateScrape** can save

Electricity

Saving **3,689** kWh/year
\$373/year



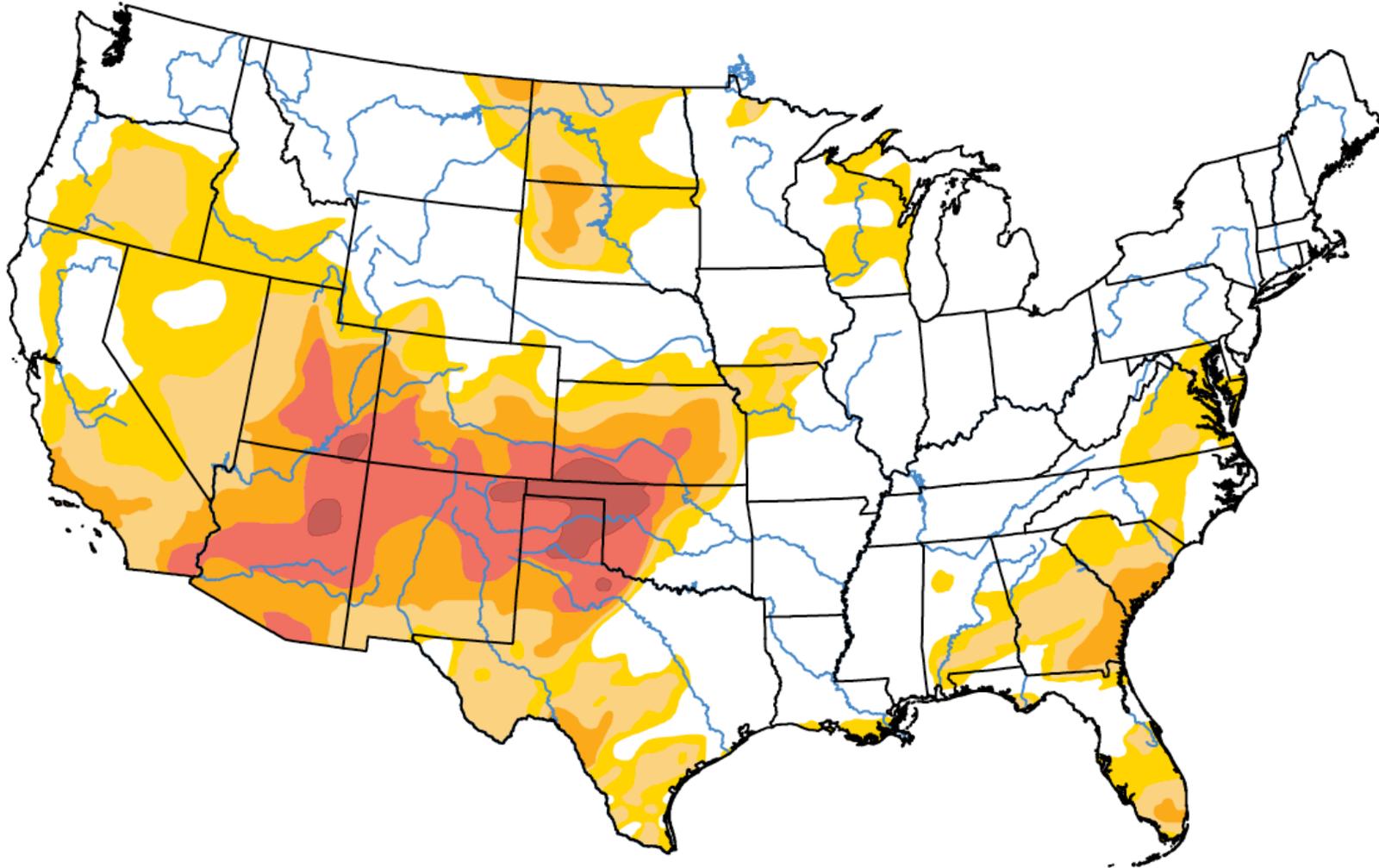
Natural Gas

Saving **14** Mcf/year
\$114/year

(200,00 Plate Estimate)

The PlateScape is a turn key water saver.

Nearly a Third of Contiguous U.S. is in **Drought** and the **PlateScape** can help!



Source: U.S. Drought Monitor & Pew Research

Loving PlateScrape

“Love it”

It cuts the clean time of scraping dishes down to hardly anything.”

SLO Party Rental’s

“Saved 30%”

The first month using the PlateScrape we saved around \$300 or 30% on our water bill!

Indigo Moon Restaurant

“Immediate benefit”

” We have units in two of our locations and we highly recommend this product!

Naked Fish Restaurant

Certified and Made in the USA

PRE-SANITATION
FOOD EQUIPMENT



NSF / ANSI 2
SA44858



PLATESCRAPE

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