

Chatters Cafe & Restaurant case study



A wok stove is an important feature in any Asian style restaurant. This busy Midland Chinese eatery reduced water use by 30% by replacing water-cooled woks with aircooled models.

Results



A [restaurant case study was conducted by Water Corporation](#) to test how waterless wok technology can reduce water and improve efficiency.

113. Enough with the plastic

It's about time to stop using plastic materials in restaurants. A lot of restaurants these days are going down that road. Why not? This 'green' move does not only save the environment, it also helps restaurants save on garbage expenses.



Sea Shepherd Sydney shared Sea Shepherd Marine Debris Campaign Australia's photo.

July 1 · 🌐

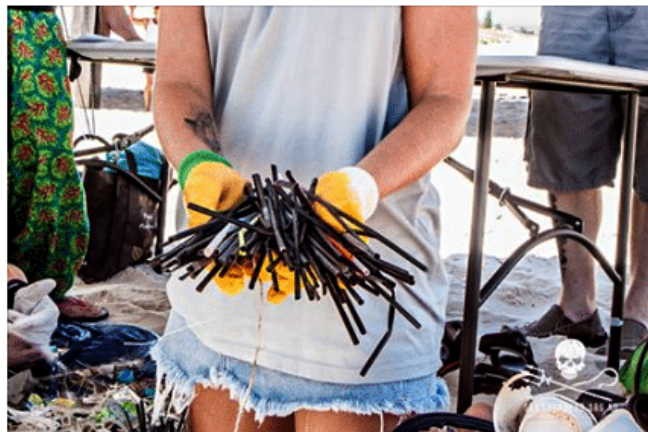
July 1 - Say no to plastic straws!

It is estimated that 500 MILLION (yes, you read right) straws are used in the US every day and 10 million in Australia. Each straw is used roughly for 20 mins.

Even US National Park Service have declared war on plastic straws!

You can't recycle plastic straws either..

So what can you do?... See More



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[Sea Shepherd Sydney](#) has a call for cafe/shops and restaurants.



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