

Why Your Restaurant Pays More for Water Than It Should — and How to Fix It



Water Flow Innovations LLC

Flow Conditioning Device (FCD)
waterflowinnovations.com

Your kitchen, dishwasher, ice machine, and restrooms all draw from the same supply — but your meter counts more than arrives. **Dishwasher cycle demand, ice machine makeup, and kitchen prep surges create the conditions for air, gas, and turbulence to form in the line at your meter — and you're billed for it.** The FCD (Flow Conditioning Device) corrects the measurement. Food quality and every kitchen operation stay the same. Your water bill drops — and so does your sewer bill, because sewer charges are calculated from the same inflated meter reading. One device. Two bills fixed.

WHY RESTAURANTS WATER METERS OVER-READ

The Core Problem: Restaurant Water Cost Is a Direct Hit to Food Cost Percentage — Every Over-Read Dollar Reduces Margin

Restaurants operate on razor-thin margins where every utility dollar counts directly against food cost percentage. Dishwashers, ice machines, and prep sinks create constant high-velocity demand events throughout every service period. Your meter registers it all as billable water. The FCD corrects that at the municipal meter without changing dish cycle times, ice production rates, or any kitchen operation.

THE THREE OVER-READING SOURCES UNIQUE TO RESTAURANTS & FOOD SERVICE



Commercial Dishwasher Cycling

High-temperature commercial dishwashers cycling through wash-rinse sequences create repeated high-velocity demand events — generating air, gas, and turbulence at the supply meter throughout every service period.



Ice Machine Makeup Demand

Ice machine makeup water cycling continuously with production demand creates variable high-velocity events — generating air, gas, and turbulence at the supply meter throughout every operating hour.



Kitchen Prep & Rinse Surges

Kitchen prep sinks, pot fillers, and hand-rinse stations create high-velocity on/off demand events throughout every service period — compounding dishwasher and ice machine over-reading on every busy shift.



Your Water Cost Per Cover Is Higher Than It Should Be — the FCD Fixes It Permanently

Restaurant operators track water cost per cover as part of total food cost percentage. When the meter over-reads dishwasher and ice machine demand, that figure is inflated on every service, every day. After FCD installation, metered intake reflects true use — permanently lowering water cost per cover and improving operating margin for single-location operators and multi-unit restaurant groups alike.

BEFORE & AFTER THE FCD

WITHOUT FCD

- ✗ Air, gas & turbulence billed as water volume
- ✗ Dishwasher cycles inflate meter each service
- ✗ Ice machine compounds over-reading all day
- ✗ Water cost per cover inflated on every service
- ✗ Sewer charge tied to inflated meter



WITH FCD INSTALLED

- ✓ Metered volume reflects water actually delivered
- ✓ Dishwasher demand reads accurately
- ✓ Ice machine demand measured correctly
- ✓ True water cost per cover revealed
- ✓ Sewer charge based on real usage

5–30%

Average water & sewer bill reduction

46%

Highest documented single-site reduction

~1 Hour

Install time — water off about 1 hour

6-Mo

Money-back, no questions asked · install non-refundable

How the FCD Works — Four Steps

1

Installs between two pipe joints right after your water meter — water off about one hour

2

Creates a slight back-pressure that extends back through the meter, reducing air, gas, and turbulence

3

Delivers a laminar-like flow profile through the meter — the condition it was calibrated to read

4

Meter reads accurately. Bill drops. Dish cycle times, ice production rates, prep sink flow, and every kitchen operation are effectively unchanged.

FREE SAVINGS ESTIMATE

Instant estimate — takes 30 seconds, no contact info required.

[waterflowinnovations.com/
water-bill-savings-calculator](https://waterflowinnovations.com/water-bill-savings-calculator)

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CERTIFICATIONS

IAPMO NSF/ANSI/CAN 61 KIWA GMP SQF

316L Stainless Steel · Made in USA
Under 0.8 psi pressure loss
Lifetime Transferable Warranty