

# THE MAN FROM ATLANTIS SAVES THOUSANDS ON HIS WATER BILLS

## Atlantis Seafoods, Wexford



Atlantis Seafood produces a variety of products for the Irish market. As part of this programme the first aspect of their business that was looked at was water use. While not their largest overhead (that being electricity) a number of leaks were identified on site, and it was decided to concentrate on this area initially.

The first step in the process was an on-site visit by the Clean Technology Centre. During this visit a number of leaks were identified around the site, including some hot water leaks. Depending on the cost of

water and how the water is heated, hot water can cost 4-8 times that of cold water. So remember, always fix hot water leaks straight away.

Atlantis were then set up with an on-line water meter. This attaches to the council meter and provides live meter readings, which allow water use to be monitored remotely.

This was then monitored over a few weeks and, with a bit of investigating, some serious savings were made.



## GREEN SEAFOOD PROGRAMME

The Green Seafood Pilot Programme, co funded by BIM and the EPA Clean Greener Production Programme (CGPP), aims at assisting Irish Seafood processors in reducing their environmental impacts and, more importantly, saving them money.

Cleaner Production is a well established process of continually improving the way a business operates with regard to the resources it uses. Most businesses have their core work to do and often things like water, waste and energy costs are things that are just paid for, but never investigated to see what is really going on. This is a key principal of Cleaner Production – identifying why and where these costs are incurred.

This pilot programme worked with seven different seafood processors throughout Ireland with the aim of identifying examples of good and bad practice within this very diverse sector. These examples will be used to help spread the word about savings - savings that any seafood processor can make if they take the time to look at what is behind the bills.

For more information go to [www.bim.ie](http://www.bim.ie)  
and [www.cgpp.ie](http://www.cgpp.ie)

## Seeing is believing – Water Savings at Atlantis Seafoods

The first weekly profile, before any of the various small leaks were repaired, is shown below in Figure 1. The council meter feeds a number of large holding tanks, so this meter cannot be used to give instantaneous readings relating to processing. Instead what it shows is that on Sundays (circled in red), when there was no processing on site, there was water constantly flowing.



**Figure 1: Water profile for a week at the start of the programme**

A number of the small leaks were detected and repaired, but on re-examining the profile the following week there was only a minor difference. That weekend, the site was checked on Sunday, and it was noticed that there was a sound of flowing water coming from the holding tanks. A faulty ball-cock was found, and this was running constantly with the water exiting through an overflow pipe that went straight to sewer. This was repaired and the next weeks profile is shown in Figure 2.



**Figure 2: Improved profile after fixing faulty ball cock**

There was still a small leak noted (green circle) and this was traced back to the ice making machine. A new part was ordered for this and the profile in Figure 3 shows the improvements made through leak detection and repair, during the course of this pilot programme.



**Figure 3: Recent profile showing the reduced water consumption relative to the beginning of the programme**

It is estimated that the savings made through this leak and detection process saved Atlantis Seafoods between €3,000 and €5,000 annually. While this is a once off saving it indicates the potential savings that can be made through basic leak detection. For more information on doing this at your site go to: [www.bim.ie](http://www.bim.ie)

## This is just the beginning – the next steps at Atlantis

Ensuring that you are not wasting the water that you pay for without even using it (i.e. through leaks) is the first step in any water efficiency improvement programme. In seafood processors, where water is used for many different purposes (processing, cleaning, thawing, cooling, etc.), there can be many different ways you can be more efficient with the water you actually use. Atlantis Seafoods are currently looking at how they use water in different process steps and a series of improvement options are currently being addressed with significant potential savings. They were recently rewarded for their good work with a Finalist nomination for the Small Firms Association National Business Awards.

