



# DELIVERING COST EFFICIENCY

Independent financial studies have shown that Eversio16 from Burlodge can provide reduced foodservice operating costs and related capital expenditures.

As an economical foodservice system that arrives ready-to-use, the time factor associated with the life cycle of each food tray is greatly reduced, meaning:

- Lower operating costs
- Enhanced productivity
- Long-term capital cost avoidance

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## THE ABILITY TO REDUCE OPERATING COSTS

Eversio16 from Burlodge offers hospital systems a way to reduce operating costs. Using Eversio16 tableware in a rethermalization or temperature boosting process means more efficient tray assembly processes.

- Rethermalization is a cost-effective way to prepare foods for institutional applications that serve large numbers of patients. It also ensures high quality service since each cartload of meals is rethermed just in time for meal service on the ward.
- Temperature Boosting is the process of actively providing heating and cooling to a tray group if prepared trays so that hot and cold food temperatures can recover to acceptable serving temperatures.
- Test sites in Canada and the U.S. demonstrated savings of up to 21 cents per tray.
- Eversio16 is at the required temperature for the cold plating of food, therefore eliminating the associated time and cost of chilling plates.

## WORKING SMART FOR ADDED SAFETY

Eversio16 from Burlodge can help reduce human error while increasing overall worker safety and efficiency.

- Lack of time is often cited as a contributing factor to sanitation failure in traditional hospital foodservice settings. Eversio16 frees up hospital line staff to focus on the aspects of proper hand hygiene and food preparation.

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- When compared to heavier permanent serviceware, food handling is easier with Eversio16 from Burlodge. One Eversio place setting is approximately 20 times lighter than traditional serviceware. This weight differential also makes it easier for workers to transport carts containing food trays.
- Eversio16 eliminates the kitchen noise associated with the serving, scraping, loading and stocking of permanent serviceware.

## LONG-TERM COST AVOIDANCE

Eversio 16 from Burlodge reduces the output of resources, equipment, and supplies related to the sanitation process.

- Third party testing in hospital settings in both Canada and the United States cited a notable reduction in energy costs, water, and output of chemicals into the waste stream.
- Since Eversio16 is much lower in mass than permanent serviceware, the time and energy required to retherm or boost plates is reduced. More rapid and efficient retherming means that capacity is increased and equipment is used more efficiently.
- Eversio16 eliminates the costs associated with dishwashing chemicals, dishwashers and dishrooms. The sterilization process is already built into the life cycle of this single-use product.
- Other related costs that can be eliminated include support equipment for tray holding between belt line and dish room, and the refrigeration units typically required for the chilling of permanent serviceware.

