



DELIVERING COST EFFICIENCY

Independent financial studies have shown that **Dixie Stoneware** distributed by 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

Dixie Stoneware distributed by Burlodge offers hospital systems a way to reduce operating costs. Using Dixie Stoneware distributed by Burlodge in a rethermalization process means more efficient tray assembly processes.

- Rethermalization is a cost-effective way to prepare foods for institutional application to serve large numbers of patients. It also ensures high quality service since each cartload of meals is rethermed on the patient unit.
- Test sites in Canada and the U.S. demonstrated savings of up to 21 cents per tray.
- Dixie Stoneware distributed by Burlodge 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

Dixie Stoneware distributed by 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. Dixie Stoneware distributed by Burlodge by frees up hospital line staff to focus on the aspects of proper hand hygiene and food preparation.
- When compared to heavier permanent serviceware, food handling is easier with Dixie Stoneware distributed by Burlodge. One Stoneware 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.
- Dixie Stoneware distributed by Burlodge eliminates the kitchen noise associated with the serving, scraping, loading and stocking of permanent serviceware.

LONG-TERM COST AVOIDANCE

Dixie Stoneware distributed by 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 Dixie Stoneware distributed by Burlodge is much lower in mass than permanent serviceware, the time and energy required to retherm plates is reduced. More rapid and efficient retherming means that capacity is increased and equipment is used more efficiently.
- Dixie Stoneware distributed by Burlodge 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.

