

# TRAYCON

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## FOR IMMEDIATE RELEASE

### **Traycon Conveyors – Green before Green**

*Designed for sustainability for over 21 years*

**March 7, 2008**– For more than 21 years, Traycon® Manufacturing Company has made a commitment to sustainable “green” equipment design. We had this vision well before most even thought that building energy and cost saving features into their foodservice equipment products might be a benefit.

Until very recently, Traycon was the only pioneer in the foodservice industry utilizing energy-efficient technology aimed to conserve ecological elements. In addition to conserving resources, our conveyor systems improve labor efficiency. In our history of engineering for excellence, creating sustainable systems that are a benefit to owners and the environment has always been one of our highest priorities.

#### *Water, water everywhere*

Unlike most dish room tray and plate conveyors, Traycon systems eliminate the need for constant lubrication of machinery with heated water and detergents. Traycon *lubricated for life* components are estimated to save thousands of gallons of water used in the lifecycles of most conveyor systems as well as the power used to heat this water. As utility costs continue to rise, you can see that a system that eliminates water and either the gas or electric to heat the water, is a very substantial saving.

But it's not only the usage of heated water that's a concern. Most systems discharge contaminated water filled with detergents and toxins back into our septic or sewer systems and ultimately into our ground water. Restoring a drop of water to drinking water standards can literally take hundreds of years. We're all aware of the over usage of water in the world and an impending worldwide water shortage, so saving substantial amounts of this most precious resource is an imperative. Traycon conveyors require no detergents for lubrication, which eliminates the pollutants, as well as the shipping, storage, refilling and more.

Traycon's no-friction technology reduces the drag seen in most other conveyors to virtually zero. We know that friction-based conveyors that use heated water & detergents may be less costly initially, but in the long run, the on-going costs of these machines is much higher than owning & operating a Traycon. The cost savings of a Traycon system will out pace those of lower cost conveyors in little time. It just wouldn't be a Traycon if it were built any other way than smooth, quiet, efficient and in perfect sync with the environment.

### *Electrical usage*

Because there's no friction involved, a Traycon conveyor system uses less horsepower (which translates to less electrical consumption) to carry heavier loads. For years we've known of Energy Star compliant appliances and more recently hybrid autos. They truly benefit both the owner and the environment. Traycon's eco-friendly, low energy consumption drive systems can save approximately 30% over standard conveyor system models from other manufacturers.

### *It just makes sense*

When you make a check list of what's involved with the continual operation of most conveyor systems, we think a Traycon system just makes sense. Here's a check list of the additional expenditures for operating a conventional conveyor vs. a Traycon dish room conveyor:

- Heating the water, overall water consumption and disposing of dirty water
- Purchasing, shipping, storing, mixing and disposing of detergents over the life of your dish room
- Additional electrical costs to operate most systems
- Disposing of plastic parts (and purchasing new ones) that wear out quickly due to the water/detergent lubricated system, as well as the drag style of most conveyor systems.

### *Conservation in our industry*

The food service industry has long been identified as a heavy user of valuable resources. It is our goal to design sustainable conveyor systems that will not place a burden on future generations for energy consumption, unneeded maintenance or the use & disposal of more waste by-products than necessary.

### *Another Traycon first*

Besides being the first company in foodservice equipment manufacturing to "think green", Traycon also was the first to manufacture a UL underwritten product line. The UL Standards for Safety are essential to help ensure public safety and confidence, reduce costs and stands as a seal of quality engineering. Today, millions of products and their components are tested to UL's rigorous safety standards with the result that consumers live in a safer environment than they would have otherwise. Traycon realized early that water and electricity do not mix and designed their systems accordingly.

*Traycon's goal is to approach our conveyor system designs in a way that not only saves on operational cost efficiencies today, but are safe, sustainable and will not compromise the future.*

**## End of Release ##**

Traycon Manufacturing Company, Inc. is a privately held company based in Carlstadt, NJ that was founded over 45 years ago. Traycon manufactures conveyor systems *exclusively* for the food service industry.

For our customers, we vow to make our conveyor systems the finest in the industry, technologically & environmentally friendly, and to meet or exceed your needs and those of food service industry best business practices.