

Case Study

The Stand QSR

Start Dates/End Dates

March, 2013

Sq. Footage

1,600 square feet

Advocate Model Used/Product Quantity

Two Bradley Advocate AV30 Lavatory Systems

Type of Project (New Construction vs. Retrofit)

Retrofit



About the Project

The Stand is a new eco-friendly restaurant in Chicago's western suburbs that combines classic Chicago-style flare, sustainable design and family ambience.

Owner/operator Lisa Demos decided that Bradley's Advocate AV-Series Lavatory System would be the perfect fit for The Stand's washrooms.

Initial Challenges

Demos' first project as a restaurateur was a nine-month renovation project to transform a 100-year-old building that previously housed a print shop into her dream restaurant.

Demos' wanted to achieve a contemporary look and feel that would remind patrons of downtown Chicago, make the most of the building's space and ensure that the new restaurant would be as sustainable and eco-friendly as possible.

Solution

Demos and contractor Peter Stamos incorporated a variety of interior design touches to achieve the look Demos envisioned and deliver impressive sustainability benefits including harvesting sunlight through large skylights and incorporating a range of sustainable materials in the restaurant's interior finishes. The restaurant's walls feature reclaimed wood sourced from Wisconsin forests and its staircase is framed by recycled, diamond-plate aluminum.

The pair opted to install Bradley Advocate AV-Series Lavatory Systems in The Stand's washrooms to conserve water, eliminate paper towel waste, reduce maintenance time and reinforce The Stand's modern, urban-loft design.

The Advocate enables users to complete the entire hand-washing process — soap, rinse, dry — in one place by combining a touchless soap dispenser, faucet and hand dryer in a single unit.

According to Demos, the Advocate's design keeps her washrooms cleaner throughout the day so her staff can dedicate more time to foodservice and maximizes the space of her single-capacity units since patrons do not have to walk from the sink to the hand dryer. The units also provide a great handwashing experience for her customers.

End Result

"I bring people into my restaurant just to check out my restrooms. I'm not kidding. I've developed a reputation for having the nicest restrooms in town and so much of that has to do with my sinks."

— Lisa Demos, owner/operator, The Stand