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Chapter 1 : Chuck Y. Gee | Open Library

- *Jetting Technology (British Hydromechanics Research (BHR) Group) (British Hydromechanics Research Group (REP))*
by R. Ciccu ISBN Hardcover; Wiley;.

Not because I am disorganized or have too much to do, more so because I have a hierarchy of tasks that are addressed based on priority. Guest needs are my first priority, staff needs are a close second and everything else last. There is a tertiary hierarchy in the last basket as well. Some tasks with a lower priority fall through the cracks. Not because they are unimportant, but rather there just was not enough time. The truth is that I am obsessively organized. I eat projects for breakfast, while living on the edge of chaos and complete catastrophe. Been there, done that. POS system crash during service on a weekend? I am the duck "calm above water and feet moving nonstop below. However, how do I manage all the curveballs and still manage to gain time without compromising any of my other priorities? It is very simple "adapt and embrace technology wherever possible, specifically, cloud-based computing solutions that allow one to be in many places at one time. These applications simplify daily tasks for management teams and staff, which will ultimately leverage senior management down to focus on the bigger picture. Maybe even get a day off! Over the last 10 years or so, the increased availability of cloud-based computing solutions using network computers over the internet rather than property-based hard drives has been a major paradigm shift for many industries. However, as with most technological advances, the restaurant industry has been very slow to adapt. However, with increased options, cheaper costs, and ease of use, that mindset is quickly becoming a thing of the past. Restaurant operators are beginning to embrace cloud-based solutions for everything from Point of Sale and Tableside Payment to Menu Design and Scheduling. Our foray into cloud computing began with an unfortunate set of circumstances that the entire industry was facing. The year was and the impending doom of PCI Compliance was upon us. At best, our network infrastructure was dated and we needed to act quickly to get it into compliance. Like most operators, our hand was forced and we had no choice. What is PCI Compliance? The answer depends on who you ask. Your guests have never heard of it and have no idea what it is. Most restaurant operators will tell you that PCI Compliance is an almost unachievable set of network security standards designed to protect the credit card giants, who already charge them way too much for credit card processing and continually squeeze them with a plethora of monthly fees. It involves a process of assessment, remediation and reporting. Operators must identify network vulnerabilities, physical vulnerabilities, and operational vulnerabilities that could result in a credit card breach and fix them. In summary, it is a painfully tedious, extremely time consuming, and potentially expensive process. The number of customers whose credit card information may be compromised totals into the millions. The first order of business was to get our network infrastructure in order. Some of the major network upgrades that we undertook were upgrading wiring, locking down patch panels, securitizing external ports, adding wireless access points WAPs , and replacing firewalls. The WAPs and new firewalls were the heart of the upgrades and would ultimately allow us to operate unencumbered in the cloud. The new access points give our guests their own network and prevent them from accessing ours. The security firewalls prevent intrusions and also allow our IT vendor remote access so they can make changes without actually being in the restaurant. What used to be a scheduled visit from our IT vendor that may have taken weeks, is now a simple email and can often be addressed online in minutes. This unintended outcome to a painful requirement was truly a blessing in disguise and it pushed us into new territory "the cloud! Being in the cloud has allowed us access to exciting applications and services that would otherwise be unavailable to us. Here are some of the areas where cloud computing can streamline our operation. Point of Sale POS systems are the most interesting area of cloud-based solutions for restaurant operators. Legacy systems such as Positouch, Micros, and Aloha are bulkier, more expensive, and much harder to program and implement. Toast has done a great job streamlining and simplifying the interface for both front and back end users. Management can access the system remotely for screen programming,

troubleshooting or reviewing sales. It is extremely intuitive, like using a smartphone, thus needing very little training. As wireless POS solutions evolve, legacy systems will eventually be phased out. It is only a matter of time. One example of an EMV compliant, cloud-based device for tableside payments that we at Grafton Group are currently analyzing and plan on implementing is Pay My Tab. Many similar systems are already in use at quick service operations, where guests and staff have easily adapted to them. In addition to tougher security, the implementation should decrease payment time, eliminate paper receipts emailed instead and simplify the process for management to search for specific receipts. Reservations and Floor Management There are a variety of solutions for reservations and floor management systems. Our firm has been using OpenTable for over 15 years, so when they rolled out their cloud-based system, GuestCenter , we were early adopters. This has been one of the single best applications in terms of roll out, ease of use, and seamless integration. It is iPad-based and eliminates all the wiring and host stand real estate. It is compatible to smart phones that allows for remote access, allowing management to check flow of service, identify unique reservations, and make sure that waitlists are being managed appropriately. Most importantly, due to its intuitive design, our millennial hosts use the system seamlessly. Private Event Management Private events are the foundation of most full service restaurant operations. They are the difference between a good week and a great week. However, it can be a very confusing process with all of the moving parts. In order to stay organized, we use TripleSeat to manage leads, create BEOs and track our events calendar. The cloud-based event management system allows our Private Event Coordinators to respond at any given time from anywhere, giving them a leg up on the competition, giving them the opportunity to earn fees for each event. Since our coordinators receive an administrative fee for each event, they enjoy responding when available off-site; good communication is key for making sure work-life balance is maintained. No more paper and no more transposing paper to spreadsheet. Inventories can be uploaded in real time using a tablet, laptop or even a smart phone. BevSpot is used for both our food and beverage inventories. We have also given access to our accounting firm, in order to reduce bulky invoice scans and uploads. All information can be entered into the cloud and accessed by all of our approved users. It also allows for multiple people to take inventory simultaneously. One person can be on the bar, another in the walk in fridge, and another in the liquor room, all at the same time. In addition to being a major time saver, it has helped Grafton Group to reduce sitting inventory by a significant amount across all properties. Scheduling Staff scheduling is a weekly administrative headache for managers, but there are cloud-based scheduling applications that lessen the pain. We have found HotSchedules to fit our needs as it interfaces with our POS system and allows our firm to do some creative reporting in regards to budgeting and forecasting, as well as taking employees requests and requirements into consideration. Email and File Sharing Grafton Group has come a long way from sharing access to a desktop version of Outlook and toggling between accounts. We were able to eliminate our main server entirely and now we use Office for our email and file sharing needs. Not only is this highly securitized, it has redundancy so our information is always backed up. We access both our email and files from anywhere in the world. This has greatly improved productivity and allowed our management teams to communicate in real time. Grafton Street in Cambridge, MA. We can purchase more computers at a reduced cost and our managers no longer have to share computer access in the office. Menu Design For our menu design need, we have found InDesign to be the most efficient program, which is part of the Adobe Creative Cloud. These are just a handful examples of how cloud computing has impacted our operations and ultimately saved time for our management team and staff. Ten seconds here, 5 minutes there, an hour tomorrow – it adds up to impactful chunks of time that can be better spent elsewhere. We have only scratched the surface as an industry – we will see more and more options for cloud-based solutions to real world restaurant problems. It is imperative that as restaurateurs we continue to create a positive environment, embrace innovation, and engage and train our employees in the art and skill of hospitality. There are some things you will never have time for in the restaurant industry, regardless of cloud-based advancements. Titherington operated a handful of bars and restaurants in Boston. This is fast becoming an issue with the rise of the Ghost Kitchen where the ODP is an integral part of the equation. Here

we present the larger challenges from the dominant ODP control of the marketplace. It is good to remember that most of the ODPs themselves are still looking to find profits in what they do, a suggestion that those profits will need to come at the expense of the restaurant providers in one way or another. Enter the On-Line Delivery Provider with a business model built upon a brand name customer-facing APP, website or phone number and an enormous amount of back office computing power to drive order volume. At its core, to be successful the Aggregator needs to be a world-class matchmaker for food orders, with both a large customer database of users and a broad assortment of restaurant menus offered in major cities. Capitalizing on the DIY gig economy, drivers are hired on a contractual basis, working as independent delivery agents with their own vehicles. The barrier to lowering this high cost of entry has favored early market entrants and large well-funded digital innovators. Worldwide, the fastest growing ODP is Uber Eats, the natural extension of car service provider, Uber, with its existing enormous data base of users, an ever expanding fleet of drivers, and the understanding for a driver that delivering food with an APP-based pre-payment system is considerably faster and easier than dealing with human passengers. The upside for restaurant companies using an ODP such as Uber Eats, from those as dominant as McDonalds or as small as the local pizzeria, is that there is no need to hire and train non-core employees. As touted by Uber Eats delivery service can begin almost immediately upon signing up. The downside, that has a potential for long term impact, is two-fold. Worse though is that the restaurant gives away its brand and trade dress image to the company making the delivery to the front door. McDonalds hamburgers may be in the bag, but the name on the ordering APP and the uniform on the person handing it to the customer says Uber Eats. A start-up, Yun Ban Bao, in New York City is taking advantage of ethnic Chinese food deserts through direct targeted marketing using the dominant Chinese online service provider, WeChat. By doing so it is creating a captive delivery market with the advantage of pre-ordering and payment.

Chapter 2 : Shell Global | Shell Global

BHR Group has a worldwide reputation for fluid mixing expertise and related knowhow in rheology and fluid behaviour. Our understanding of the flow behaviour of complex fluids such as polymers, gels, colloidal dispersions, concentrated suspensions, emulsions, foams, micellar and liquid-crystal phases and their relevance to the appropriate application can be applied to the design, optimisation.

Description This application claims priority under 35 U. Field of Endeavor The present invention relates to the field of working on workpieces with water jets. It concerns a method for working on, in particular cleaning, a workpiece with a water jet that contains abrasive and emerges from a nozzle under high pressure, and to a water jet installation useful for executing the method. Moreover, the invention relates to a method for application of the water jet method. Brief Description of the Related Art Components of power plant installations are subject to high mechanical and thermal load during their operation. This applies particularly to gas turbine components exposed to the flow of hot gas, whose surfaces, in addition to being exposed to the extreme mechanical and thermal loads, are additionally exposed to unwanted thermal and chemical reactions with the formation of non-metallic layers, such as scale or corrosion coverings, with negative effects on the operating behavior. Methods for cleaning gas turbine components such as, for example, blades, are known in a multiplicity of realizations. The methods that are known and have been introduced in this field include that of sand blasting. Air that is compressed to a plurality of bars and to which an abrasive material is added, is directed on to the surface to be treated. The particles of the abrasive material impacting with high energy on the surface produce a cleaning effect. Disadvantages of this method, however, are an imprecise scattering and a relatively coarse removal of material, with disadvantageous alterations of the surface quality of the workpiece. Another type of cleaning method is based on the high-pressure water jet technique, wherein pure water jets or water jets mixed with an abrasive are applied to the surface to be cleaned. The high-pressure water jet technique uses water pressures of up to MPa, in order to produce a high-power water jet. Such a high-power water jet can be used as a tool for cutting or cleaning applications that acts in all directions. Depending on the respective application, water jets operating according to three differing principles are used, namely: The water under high pressure in the pressure line 13 then emerges from the nozzle 14 as required, forming a high-energy water jet. Such pure water jets can be used to cut soft materials such as, for example, fabrics, leather, solidified foams, foodstuffs, etc. For cleaning applications, it is mainly systems operating with a pure water jet that are used. Corresponding high-pressure pumps are likewise very expensive. In the case of the second principle, represented in FIG. In a succeeding mixing tube 16, an abrasive is then admixed to the pure water jet, in an injection device 17, which abrasive has been brought via an abrasive feed A high-energy water jet 19 containing abrasive then emerges at the end of the mixing tube Such AIWJ jets abrasive injection water jets are used mainly in stationary cutting applications. They can be used to cut all technical materials, such as: The ASWJ jets abrasive suspension water jets produced according to the third principle are generally used for mobile and special applications. The advantages of the ASWJ jets, as compared with the AIWJ jets produced according to the second principle, are a higher efficiency higher by a factor of up to and the possibility of being able to use these jets in all positions and environments. In the case of the third principle, represented in FIG. At a T-piece 21, the flow of water is divided. One portion flows directly to the nozzle 14, via a first choke valve 27 and a mixing piece A second, smaller portion flows in a bypass line 23, via a second choke valve 22, into a pressure tank 24 that is filled with abrasive and that is refillable after removal of a blind plug 25, and from there flows, via a shutoff valve 26, to the mixing piece As the water flows through the pressure tank 24, it carries the abrasive particles along with it. The proportion of abrasive in the water jet 29 that contains abrasive and emerges from the nozzle 14 can be controlled by the choke valves 22 and Such a system is described, for example, in the printed publication DE-A 09 The main disadvantages of the currently known systems operating, according to the third principle, with pressures of between 50 MPa and MPa are:

SUMMARY One of numerous aspects of the present invention includes a method, in particular suitable for cleaning applications, for treating workpieces with a water jet that contains abrasive and emerges under high pressure from a nozzle, which method can be operated continuously and avoids the disadvantages of known methods described above, and a water jet installation for executing the method. Another aspect includes providing such a method and such an installation that meet the requirements of use for power plant installations, for example turbines. This domain of application requires effective use in confined spatial conditions, such as in narrow gaps, and moreover is highly demanding with respect to the surface quality following the working operation. Another aspect of the present invention includes, in a first step, an abrasive suspension containing abrasive and water is provided at normal pressure, in a second step the provided abrasive suspension is brought to a working pressure that is above normal pressure, and in a third step a water jet containing abrasive is produced, with a nozzle, from the abrasive suspension that is at the working pressure. Owing to the preparation of the suspension being effected at normal pressure, suspension can be provided continuously, without the need to interrupt the production and application of the jet. In a manner known per se, in this case the abrasive contained in the water very greatly augments the cleaning effect of the jet. According to one exemplary embodiment of the invention, a mixture of water and the abrasive is produced in an open mixing vessel, for the purpose of providing the abrasive suspension that is at normal pressure. It is thereby ensured that the suspension in the mixing vessel can be replenished without difficulty at any time. Preferably, the mixture in the mixing vessel is kept continuously in motion, in particular by an agitator. Another exemplary embodiment of the method is distinguished in that a working pressure of a plurality of MPa, in particular of approximately 15 MPa to 25 MPa, is used. The comparatively low working pressure makes it possible to use less expensive components. In addition, another advantage of the invention includes that the low working pressure allows the use of small-dimension and flexible components of the water jet installation, such as pressure lines and cleaning heads, as a result of which even those surfaces that are difficult to access can be treated effectively. As a result, in certain cases, it is possible to dispense with the resource-intensive removal of the workpieces to be cleaned. In the power plant industry, above all, this constitutes an advantage not to be underestimated, resulting in considerable cost savings for the power plant operator. According to a further preferred embodiment, an abrasive having a hardness of at least 7 according to the Mohs scale is added to the water. The particles of the abrasive have a diameter in the range from 0. Preferably, the abrasive suspension is brought to the working pressure by a pump, and the abrasive suspension brought to working pressure is routed from the output of the pump directly to the nozzle, via a pressure line, a diaphragm pump, in particular, being used as a pump. An embodiment of the water jet installation according to principles of the present invention is characterized in that the pump is a diaphragm pump, the diaphragm pump has a pump chamber that is delimited by a diaphragm and connected to the intake line via an inlet valve and connected to the pressure line via an outlet valve, and the valves each have a valve sleeve, which constitutes a central valve passage and which is closed, at the downstream end, by a closing element that rests on a valve seat and that is spring-biased contrary to the direction of flow. In comparison with other pump types, such as piston pumps, the use of a diaphragm pump has the advantage of low wear. A preferred further development is characterized in that the valve sleeve and the closing element of the valves are produced from a hard metal, in particular tungsten carbide, and the valve seats are ground-in. In particular, the closing element is ball-shaped in the region corresponding to the valve seat, and is biased in the closing direction by a pressure spring. Another embodiment of the installation according to principles of the present invention is characterized in that a pressure relief valve is arranged in the pressure line. Preferably, the mixing vessel has an agitator equipped with a motor, and is realized as an open vessel. Through application of features defined more fully herein, it has become possible, for the first time, to combine in an advantageous manner the advantages of various known methods of the water jet technique and thereby to open up new application possibilities for this technique.

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Chapter 3 : Chuck Y. Gee (Author of Resort Development and Management)

BHR Group has led the field of fluid engineering for 70 years. Specialists in understanding how fluids behave, how they interact with each other and how they react with their surroundings, we take a problem solving approach to design, develop, validate and optimise processes for the benefit of our clients.

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