

HYATT REGENCY ATLANTA THINKS



waste PREVENTION AND REDUCTION

- EnergyStar Rating of 73, one of the very highest of any large convention hotel in the nation.
 - Recognized by Atlanta's Mayor and the Atlanta Better Buildings Challenge as one of the first buildings to reduce water use by 20% by 2020, July 2013
 - Awarded "Top Water Saver" among Atlanta Better Buildings Challenge buildings for saving 15 mill gallons per year, July 2013
 - Hyatt Regency Atlanta received the inaugural *Better Buildings Challenge Excellence Award* from the U.S. Dept. of Energy and Central Atlanta Progress, November 2012
 - Received Global Hyatt's inaugural *Thrive Leadership Award for Environmental Sustainability*, April 2012
 - Trip Advisor, GreenLeader-Platinum property
 - Ranked 5th among hotels in the EnergyStar's 2013 National Buildings Challenge
 - Green Key, Five Key, top rated
 - We were the first hotel to qualify for the Green Foodservice Alliance's *Zero Waste Zone* by meeting the following criteria:
 - Waste cooking oils are recycled for bio-fuel production
 - Food waste is collected and converted to compost, with 308 tons recycled in 2012!
 - Recycling of all common recyclables
- Hyatt Regency Atlanta was featured on CNN for our leadership and early adoption of this standard: <http://bit.ly/16txcFn>
- Received the **Good Earthkeeping award from the Georgia Hospitality and Lodging Association, March 2010**
 - Received the **Friend of Glass award from the Glass Packaging Institute in recognition of our glass recycling program, September 2009.**

Hyatt Regency Atlanta recycles:

- Office paper
- Newspaper
- Glass, plastic and metal cans and bottles
- Consumable food is donated to the Atlanta Food Bank
- Food waste is collected and sent out for composting
- Cooking oils are collected and recycled into bio-diesel
- Construction waste
- Carpeting
- Waste metals
- Cardboard
- Used bulbs, batteries and ballasts
- Electronics
- Pallets
- Soap

Hyatt Regency Atlanta recycled 1,040,768 pounds of material in 2012!



Some other sustainability initiatives undertaken by Hyatt Regency Atlanta:

- Ultra low-flow (1.28gpf) toilets installed in all public and guest restrooms, and waterless urinals installed in all public area men's restrooms. Combined savings: over 8 million gallons of water per year!
- Purchasing food and other goods in bulk when possible, thereby reducing packaging
- Use of electronic reporting to reduce paper use
- Newspapers are no longer delivered to every guestroom saving 21 tons of waste paper per year
- Check-in kiosks reduce paper produced at front desk
- Consolidation of rooms on low occupancy days to reduce energy consumption
- Property-level Environmental Committee oversees programs and directs hotel's efforts
- Extensive use of sustainably manufactured and recycled carpet
- Sustainable fish and organic ingredients used upon request
- Preference given to locally grown produce
- Environmentally friendly cleaning products are used
- 30% recycled-content copy paper is utilized
- Use of sustainable materials in renovations
- Replacement of chillers and boilers for improved efficiency

Hyatt Regency Atlanta Management has a strong commitment to sustainability and the property's Director of Engineering is a LEED Green Associate

Hyatt Regency Atlanta's plans for further improving the sustainability of our hotel include:

- Storage of rainwater for cooling towers and irrigation
- Pursuit of LEED-Existing Building, Operations and Maintenance certification

water CONSERVATION

Hyatt Regency Atlanta has reduced water consumption by 35% since 2000, saving 33 million gallons in 2011

Contributing to these savings:

- Use of 1.0 gallons per minute sensor faucets in all public restrooms
- Ultra low-flow toilets (1.28gpf) installed in public restrooms
- Waterless urinals installed in public restrooms saving 2,160,000 gallons per year
- All guestrooms and public restrooms have 1.28gpf toilets installed saving over 6,000,000 per year
- Guestrooms have 1.0 gpm aerators on faucets, and 2.5 gpm shower heads
- Guestroom linens are replaced every third day (and on checkout), rather than every day
- We request that guests re-hang their towels for re-use, rather than launder daily

- Commercial dishwashing machines have been replaced with high-efficiency units
- Centrally located water stations are provided for meetings, rather than at each seat
- Water is not preset for banquets and restaurants, except as requested
- Hotel laundry is out-sourced to a highly-efficient commercial laundry
- Drought tolerant outdoor landscaping and mulch are used to reduce irrigation
- Cooling Tower cycles-of-concentration are optimized to reduce water use
- Make-up water to cooling towers is supplemented with reclaimed air conditioning condensate, saving up to 2 million gallons of use per year

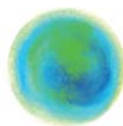
energy CONSERVATION

Since 2000, Hyatt Regency Atlanta has reduced energy consumption by 35% saving 36 Billion Btu's in 2012. This reduced our CO₂ Emissions by 11,936 metric tons or 45%.

Contributing to these savings:

- High-efficiency electrical motors are used throughout the hotel
- All guestrooms have occupancy sensor thermostats tied directly to the hotel's computer system, enabling them only when occupied
- All guestroom air conditioning units have been replaced with high-efficiency units
- All guestroom thermostats are digital and the International Tower has occupancy sensing thermostats, providing dramatic energy savings, while maintaining guest comfort
- Housekeeping resets thermostats, closes curtains, and leaves lights and televisions off in rooms
- All major pumping and air-handling systems are controlled by variable-speed drives for optimal efficiency
- Chillers, boilers and steam-traps are tested and tuned for peak efficiency. The entire chiller plant is being replaced for 2012 with the highest efficiency equipment and state-of-the-art control systems.
- Sequences of operation for all systems are optimized for energy savings.

- All Elevators have been modernized with solid state controls and variable speed drives for both service and energy efficiency
- All mechanical systems, air handlers and most lighting are controlled using a state-of-the-art Energy Management System, providing efficient temperature control, time-of-day programming and aggressive energy management strategies
- Compact Fluorescent, Fluorescent and LED lighting are used extensively in all guestrooms and public space. All fluorescent lighting has been retrofitted to T-8, electronic ballast technology.
- Much of the glass in the hotel has been replaced with Low-E, insulated units
- Kitchen hoods are controlled to match motor speed to the presence of smoke and heat, rather than running continuously at full speed
- Kitchen appliances have been replaced with EnergyStar compliant equipment
- Kitchen staff manages use of the equipment for maximum energy savings



hyatt earth