



INDUSTRIAL WASHING MACHINES

# crusader

ISSUE 7

...taking hygiene to the 21st Century

## New range of Washing Chemicals launched



IWM has launched a new range of specially formulated washing and sanitising chemicals to compliment their extensive range of industrial washing machines and hygiene products. Developed in partnership with industry specialists, the PREMIER range of products is to be marketed under the INDICHEM brand and includes detergents, descalants and disinfectants. The products have been trialed and tested as safe for use with IWM traywash systems and suitable for applications in food, dairy and life sciences industries.

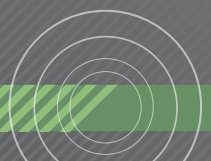
The Premier range of products has been formulated to suit specific applications and are economically dosed via volumetric, timed or conductivity systems and available in a variety of pack sizes.

To discuss your requirements and identify your ideal cleaning solution, contact IWM's experienced technical support team to arrange a free survey on 0121 459 9511 or [sales@indwash.co.uk](mailto:sales@indwash.co.uk). Online ordering will be available soon at [www.indchem.online](http://www.indchem.online).



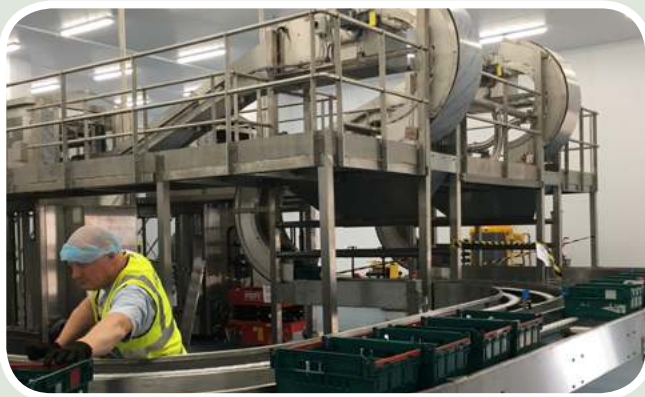
## IWM brings spares to a screen near you!

With the new online spares shop which has now been added to the Industrial Washing Machines (IWM) website, identifying and ordering spares for the company's products is a simple and convenient process that takes just minutes. The online shop also means that users of IWM machines have access to the spares ordering facility 24 hours a day, every day of the year. The new IWM online spares shop can be found on the company's website, at [www.indwash.co.uk](http://www.indwash.co.uk).



# Keeping food manufacturing facilities clean and green

IWM have supplied all of the washing and sanitising equipment complimented with automatic tray de-stacking and restacking designed and manufactured by Autarky Automation Limited for a new multi-million pound production facility that will enable the largest UK supplier of “food to go”, to dramatically increase its production capacity to keep pace with the burgeoning demand for snack and convenience foods.



For the new manufacturing facility, IWM supplied a continuous washer for 200 litre Eurobins, a twin-track high-care tray washer for cleaning the wide variety of trays used to transport raw ingredients around the facility, and five cabinet utensil washers for depositor parts, salad bowls and similar items.

The company also supplied a specially designed low-care to high-care sanitiser, which is used to ensure that tubs and other containers bringing in raw materials from outside suppliers are free from external contamination before they enter the production area.

While the machines developed and supplied by IWM for the customer's production facility presented a variety of challenges, the equipment for the adjacent distribution centre raised just one major difficulty – it had to be capable of washing and drying no fewer than 4,000 plastic trays per hour. These trays are used to transport products to retail outlets and, after they have been emptied they are returned to the distribution centres to be cleaned and reused. They are received in stacks.

Because of the very high volume of trays to be washed, manual handling was not viable, so IWM worked with mechanical-handling specialist Autarky Automation Limited to devise a fully automated solution.



Operators place nested stacks of dirty trays on to the stack infeed of the Autarky destacker which then elevates the stacks before removing individual trays from the top of the stack. The separated trays are then inverted to allow loose debris to fall from the trays before being turned upright and conveyed to the washer.

An extensively customised IWM T4000 high-performance tray washer then subjects the trays to intensive washing before drying them and passing them to an outfeed conveyor that transports them through the wall into the production area.

The Autarky Restacker then positively moves the stacking arms of each tray into the 'open' position and checks them using a sophisticated optical scanner before they are automatically restacked ready for placing onto doillies. The cleaned and stacked trays are then ready to be loaded anew with more delicious food products destined for retailers all over the UK.



This is the first fully automated high-volume tray washer of its kind to be installed in the UK. The equipment supplied by IWM and Autarky Automation plays a key role in both the production and distribution facilities at customer's site. While only recently commissioned, it is working exactly as planned and is meeting all of its performance and environmental impact targets. It is no exaggeration, therefore, to say that IWM and Autarky are helping to keep customer's premises both clean and green!





# Clean your boots!



IWM has launched a new range of hygiene products – comprising boot washing equipment, single- and multi-station sinks, hand washers and hand sanitisers – to complement its already extensive range of washing and sanitising machines. The new products are suitable for use in a wide variety of industries, wherever efficient, dependable and cost-effective cleaning and washing is needed.

IWM's new boot and sole washers range from simple manual versions to sophisticated walk-through models with multiple brushes and automatic detergent dispensing. Shoe and apron racks for disinfecting are available in a multitude of dimensions to make best use of available floor space.



Single- and two-sided driers for working footwear are also included in the new range. Equipped with 2 kW heaters, these machines used hot ozoned air-drying temperatures of up to 32 degrees Celsius and offer drying times between two to six hours. The temperature control and time delay functions available on selected models give users the flexibility to pre-program and schedule operation for the maximum convenience.

IWM's new hand washing and sanitising stations include stainless steel single, double and multiple sinks with side plates, gutter-type washbasins and wide, special purpose sinks. With dimensions of up to 850 mm in height and various bowl sizes, the sinks can optionally be fitted with splashboards. Water temperature controls are also included for some of the more advanced models. Sensor and knee operated washers, as well as automated and turnstile versions are available on short lead times.



“As a well-established global supplier of industrial washing and sanitising equipment we have an in-depth understanding of many manufacturing, processing and packaging sectors”, explains Carl Hollier, Managing Director at IWM. “Therefore we wanted to further help our customers with their challenges by offering the full range of components and equipment required by their often complex operations. We have now become a one-stop-shop for all of their hygiene equipment needs, from hooks, sinks, footwear and apron washers to bespoke sanitisers and sinks”.

# IWM launches new cabinet-style washers for transit containers

IWM has developed a new cabinet-style washing machine that can be readily customised to provide high-performance washing and, where necessary, sanitising for a wide variety of returnable transit containers, including wheelie bins, DOLAV pallet boxes, bins and bin lids. The new machines can be configured for applications in the food industry, and in other industry sectors including automotive manufacture.

Designed with efficiency and cost-effective operation in mind, the new cabinet washers feature robust, easy to clean construction and an intuitive operator interface. They are ideal for cleaning general residues from containers and can take two DOLAVs, two bins or four lids per cycle. The throughput is dependent on the degree and type of soiling but the machine is typically capable of achieving up to 20 cycles per hour.



## Dirty Supermarket Delivery Crates: There's No Excuse!

The BBC programme Watchdog recently investigated claims that customers were receiving their online grocery orders in dirty and mouldy crates. Although soiling is unavoidable when transporting fruit, vegetables and other foodstuffs, there's absolutely no excuse for failing to remove this soiling before the crates are reused. Keenly priced, customisable washing machines for trays are available, and these machines also offer a high level of sanitation, minimising the risk of food cross-contamination.

IWM has a full range of tray and crate washers that are specifically designed for cleaning supermarket crates after each use.

These machines are ideal for removing the tough, sticky residues often found on supermarket delivery crates. Dependant on throughputs required; various wash processes may be utilised from the wide range of options available from IWM. Pre-washing systems, sustained detergent wash sections with hot water, re-circulated from a heated tank and

high temperature or sanitising rinse sections ensure efficient cleaning and sanitation of trays and crates. The machines are also water and energy efficient, and they minimise the use of detergent. IWM also produce a full range of drying systems to dry the crates after washing.

IWM's full range of crate washer's start at around 200 crates per hour and extend up to 4,000 crates per hour! This means IWM have the answer for small localised washing operations or high throughput systems for distribution centres.



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