

IWM announces unprecedented growth

IWM has announced unprecedented growth for the last financial year following a series of new contract wins. The company's exports have grown by 20% year-on-year and the sales within the UK have also seen an increase of 15%. New product lines as well as bespoke projects have contributed to the company's success, and IWM has been able to penetrate new markets as far afield as New Zealand, Singapore, Kuwait, Israel and Mexico.

"IWM has always been a family business competing on a global scale," said Carl Hollier, Managing Director at IWM, "which means that we can be exceptionally responsive and flexible. This year's growth builds on our earlier success which was recognised by the Queen's Award for Enterprise in 2014."

We have been making big investments in new products that eliminate headaches and bottlenecks for our customers," he continued. "Our aim is for all our customers, at home and overseas, to benefit from bespoke washing and sanitising equipment that helps them to remain competitive and improve their efficiency. And we have many innovations in the pipeline that will ensure continuing strong growth in the future."



A new member of the IWM Cabinet Utensil Washing Range

After talking to our customers and, on the basis of their comments carrying out extensive research and development, we're proud to announce the addition of our high care HC Cab 1000 to our existing range, which is ideally suited for high-care food production applications. A brand-new HMI and easy maintenance are the key benefits of this addition to our range of cabinet washing systems. What's more, the machines can be equipped with our unique TravelJet travelling jet wash system that offers exceptional wash performance on all internal and external surfaces.

The HC Cab 1000 is the latest product of our high-care design philosophy. It offers exceptional flexibility thanks to pre-set programs with a comprehensive range of recipes for washing, rinsing and sanitising in any combination. It recirculates hot water with detergent for a thorough yet economical wash process and offers a second stage sanitising hot rinse and/or a final sanitising cycle. From the outset we've designed the HC Cab 1000 with energy efficiency, ease of use and maintenance in mind, so it sends

savings straight to the bottom line for our customers. Electric and Steam heated versions will be available as standard.

Our new HC Cab 1000 is suitable for cleaning weigh pans, cutting boards, mixing bowls and many other food manufacturing items. Users can choose from single or two-door configurations, and options for low- to high-care environments. And to maximise user safety, we've equipped the machine with our unique time-delayed magnetic door locks.



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INDUSTRIAL WASHING MACHINES

crusader

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...taking hygiene to the 21st Century



Hygienic folding pallet boxes: there's a solution at last!

Pallet boxes are widely used in the food sector but, until now, users had to make a choice. They could choose rigid boxes that take up as much space when they're empty as they do when they're full or they could choose folding boxes that were virtually impossible to wash effectively. Dolav Plastic Products Cooperative Limited, a leading supplier of rigid pallet boxes, worked on this problem for five years and has developed a solution that's both convenient and cost effective.

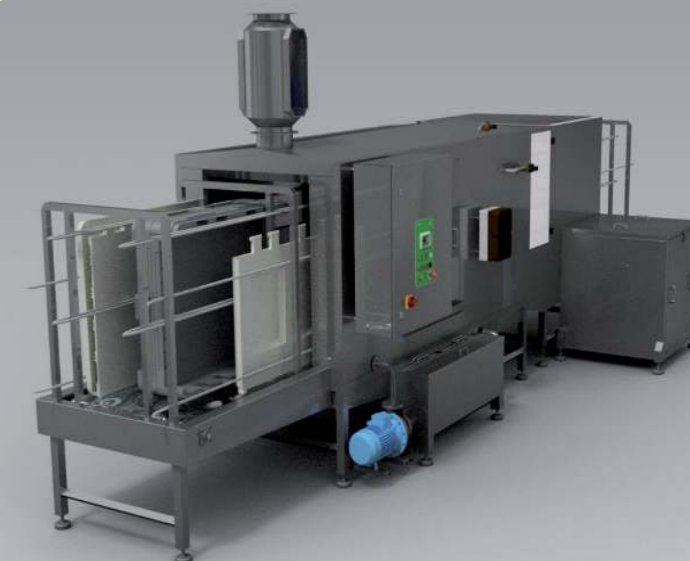
The innovative Dolav DFCL is a large pallet box that gives the best of both worlds. Because it can be disassembled into five components – four sides and a base – it can be folded flat when empty. And because each component can be washed separately, high levels of hygiene can be achieved. To confirm that its revolutionary new boxes really do meet the needs of the food sector, Dolav teamed up with Industrial Washing Machines Limited (IWM), a renowned expert in washing technology.

In conjunction with detergents specialist Holchem, Dolav and IWM carried out a series of trials. For the preliminary trials, the boxes were coated with a proprietary gel that fluoresces under UV light, and then washed in a customised IWM P100 pallet washer. After washing, the boxes were examined with a UV light source in a darkened room. No fluorescence was seen, confirming that all of the gel had been removed.

Subsequent trials were designed to more closely replicate real world conditions and the boxes were heavily soiled with a sausage, minced meat and mayonnaise mix prior to washing. The results were assessed using sensitive ATP (adenosine triphosphate) detection techniques and revealed that all surfaces reached consistently achieved a "cautionary clean" or better standard. When subjected to the same tests, conventional folding containers from other suppliers produced results were 10 to 100 times worse and, in

every case, categorised as "not clean".

If you are active in the food sector and you use pallet boxes, the new Dolav DFCL boxes partnered with washing machines from IWM could revolutionise your logistical operations, slashing transport costs and reducing the space needed to store empty boxes. Why not find out more? A comprehensive report on the Dolav/ IWM hygiene trials, including original photographs taken at every stage, can be downloaded at www.indwash.co.uk/wp-content/uploads/2019/02/Hygienic-folding-pallet-boxes2.pdf.





Leading food manufacturer chooses IWM cabinet washer

Food manufacturing is a fast-moving industry and, in order to remain competitive, businesses need to constantly find ways of increasing output whilst maintaining the highest standards of safety and quality. This is why a leading provider of fresh prepared food contacted Industrial Washing Machines Limited (IWM) with a request for a fast, efficient and effective solution for cleaning and sanitizing its 200 litre tote Eurobins, as well as small and large Tonelli mixing bowls over 100 kg in weight.

The client first contacted the engineering team at IWM looking for a solution that would guarantee superior washing of the whole of the bins (including the wheels), every single time. The company also wanted to maintain and potentially improve its high standards of hygiene without incurring excessively high costs for energy and detergents.

IWM suggested a version of the new EC20-30 single-stage cabinet-type bin washer. This innovative machine, which is the latest addition to the highly successful EC20 range, offers exceptional versatility. It is compatible with Eurobins as well as Vemag skips and buggies, and it accommodates 200 litre and 300 litre bins without the need for operator adjustments. What's more, the machine can also accommodate the small and large Tonelli mixing bowls that are widely used in food preparation processes.

To deliver its comprehensive cleaning performance, the EC20-30 fully inverts the bin or bowl and washes the inside with a high velocity rotating spray manifold, while the outside is washed simultaneously with a full 360° surround jetting system. The powerful 11 kW pump fitted to the machine ensures that the washing actions are both vigorous and thorough.

The machines were ideal for this application because their flexible control system provides a high level of automation yet allows the wash cycle to be optimally matched to the user's requirements. Running costs and environmental impact are minimised by re-circulating the wash water from a heated tank via an efficient rotary filtration system that reduces the need for water changes. This also reduces the cycle time allowing the machine to wash up to 20 items per hour. As standard, the machines are configured for



a cold rinse, using a solenoid-controlled supply of fresh water from the mains. EC20-30 bin washers are constructed from stainless steel throughout to ensure that they are robust and have a long working life. They feature a streamlined design that is not only hygienic, but also allows easy access to all areas for cleaning and maintenance. Based on proven technology, they are competitively priced and are backed by IWM's renowned maintenance and support services.

"We were in the fortunate position of being able to fully understand and address our customers' requirements for hygiene and safety combined with efficiency, flexibility and high throughput," said Carl Hollier, Managing Director at IWM. "This customer needed a washing solution that would accommodate small and large mixing bowls as well as tote bins and tubs used for the storage and preparation of foodstuffs. With strict requirements to prevent cross-contamination on food manufacturing sites, all of the items needed to be perfectly sanitised after each use."

"Our EC20-30 machine delivers on all accounts and it does so without excessive usage of water, energy or detergent. We were able to supply and install the machine within fourteen weeks, and since then the customer has reported increased efficiencies that send savings straight to their bottom line!"



IWM lends a hand for high-care horticulture

The Jones Food Company (JFC), a leading horticulturalist supplying fresh ingredients for many of the high street supermarkets, needed a reliable sanitizing solution for the trays in which herbs are grown but because of the unusual size of these trays, no standard washing machine was suitable. Industrial Washing Machines (IWM) was, however, able to develop an efficient and cost-effective customised machine to meet JFC's requirements. JFC uses cutting-edge commercial hydroponics to grow herbs in a fully controlled environment, where the plants are continuously monitored to ensure that they always meet the highest quality standards. The company is committed to maintaining the excellence and freshness of its products whilst minimizing the environmental impact of its operations.

To support its drive to achieve greener operations and greater efficiency, JFC challenged IWM's engineers to develop and build a specialised washing machine for sanitizing hydroponic growing trays. These are 1500 mm high x 3000 mm wide x 65 mm deep – a completely non-standard size. And the challenge was made even more interesting because JFC needed the machine to be delivered and working within 12 weeks!

The solution developed by the IWM team was a tailor-made pallet washer that provides an efficient and effective wash process using a hot detergent wash, followed by a fresh rinse, sanitizing and two-stage drying. The machine uses recirculated and filtered hot water for the washing cycle, which saves water, energy and detergent. Apart from loading and unloading it is completely automated and achieves an impressive throughput of

up to 50 trays per hour. An important feature that was specifically requested by JFC was a steam extractor.

This is needed as moisture build-up can degrade the quality of herbs in the high-care area of the plant. To guard against this, a highly efficient steam extraction system with a 10-inch bifurcated stainless-steel fan was developed and fitted. James Lloyd-Jones, Managing Director of JFC, was impressed with the service his company received from IWM, the quality of the product and the on-time delivery.

"Our whole business model is based on growing plants in a high-care facility where we can guarantee freshness and purity of ingredients," he said. "When I contacted IWM to ask for a tailored machine, I expected this to be the start of a complex process, but I was delighted to find that IWM took the project out of my hands and delivered the machine we wanted in just 12 weeks, as we had requested. The machine is automated and, with its twostage drying function, it saves a lot of time. I've never seen a similar machine and I don't know of anyone in our sector that has this technology, which means that it gives us a distinct competitive advantage."

"Every stage of the project went smoothly, from design to implementation," he continued. "IWM are very helpful, nothing is too much of a problem for them. I've really enjoyed working with the IWM team. They have fantastic product and their service is second to none – I thoroughly recommend them!"

