



INDUSTRIAL WASHING MACHINES

# crusader

ISSUE 1 2009

...taking hygiene to the 21st Century

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## IWM cleans up at the food processing awards!

"We're absolutely delighted to have won this award," said Carl Hollier, "as we have put a huge amount of effort over many years into **developing ways of protecting the environment**, and into helping our customers minimise the environmental impact of their operations. It's really gratifying to have these efforts rewarded by our colleagues in the food industry."

Industrial Washing Machines (IWM) has won the prestigious award for best Environmental Initiative at the Food Processing Awards 2009.

The award, which was won in the face of stiff competition, recognises

IWM's achievements in producing the first utensil washer to appear in the government's Water Technology List, and also in installing a tray washer system for A F Blakemore & Son, which has resulted in a dramatic 89% reduction in waste.

## Washing to save the environment

"We started to consider making the move to trays about three years ago," said Marc Deakin, General Manager at A F Blakemore, "but one of the issues we knew we had to address was keeping the trays clean.

With a small number of trays, manual or subcontract washing might have been an option, but we knew that, if the changeover was successful, we would be handling tens of thousands of trays per week."

"In-house washing was, therefore, the logical option," he continued, "and we were fortunate enough to have IWM recommended to us as potential supplier by an existing very satisfied user of the company's equipment."

Tray washers supplied by IWM are playing a major role in helping A F Blakemore & Son, the principal supplier to more than 700 Spar grocery stores, to minimise the environmental impact of its operations. The key is the use of reusable plastic trays, in place of the disposable cardboard cartons previously used.

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After carefully evaluating A F Blakemore's requirements at that time, IWM recommended a Crusader T600 tray washer. This has a capacity of 600 trays per hour, and provides sustained jetting with hot water and detergent to ensure thorough cleaning. For economy, and environmental protection, the detergent solution is recirculated from a heating wash tank, using an energy-efficient 7.5 kW pump. “Not only was our T600 machine efficient and reliable,” said Marc Deakin, “we also received outstanding service from

IWM at every stage. It's hardly surprising that this year, when our tray scheme had grown to where we needed greater tray washing capacity, IWM was the only company we considered.”

The new machine is the larger Crusader T1500, which has a throughput of 1500 trays per hour split over two conveyors. It shares many features of the T600, but adds post-wash sustained jetting with hot water for even more effective detergent removal and, if the 85°C water temperature option is used, a high level of sanitisation.

The T1500 is modular, and for A F Blakemore, two



blow-off sections are fitted, plus one heated section to allow the trays to be delivered dry and ready for immediate use. IWM further customised the T1500 by re-designing the in-feed system so that it would accept trays from a raised platform rather than from ground level.

Thanks to its move to tray-based deliveries, A F Blakemore is now able to re-cycle more than 89% of its

waste. And there's a further benefit – since the company's suppliers now pack their goods in trays loaned to them by A F Blakemore, they save money on not having to buy cardboard boxes. A proportion of these savings have been passed on to A F Blakemore, so it's easy to see that the tray washers will pay for themselves over a short period of time!

# IWM takes the heat out of washing

Big energy savings are now possible with tray washers from IWM, following the completion of successful trials of a new cold wash process developed by the company working in conjunction with a specialist detergent supplier. The process uses wash water at temperatures close to ambient, yet delivers results that are indistinguishable from normal high temperature washing.

In a typical installation, with a machine that runs just 20 hours per week, the new process has the potential to cut energy costs by as much as £20,000 per year, as well as reducing the environmental impact of the washing operations.

To confirm the effectiveness of the cold wash process, IWM has carried out extensive trials in conjunction with a major user of distribution crates for the transport of packaged grocery items and loose vegetables.

The crates were washed in one of IWM's popular twin-lane T1500 machines, which has a capacity of 1,500 crates per hour. The detergent used was specially formulated for use in the IWM cold wash process.

In all cases, the cold washing trial produced results that were confirmed as good as, or better than,

the results obtained with standard detergents at the high temperatures normally used for washing. After low-temperature washing, the crates were clean, glossy in appearance and almost completely dry.

IWM's new cold wash process works at a nominal wash temperature of 25°C. In practice, this means that minimal heating of the feed water is needed initially, with the temperature of the washing solution subsequently being maintained by heat generated from the machine's pumps.

The process affects neither the throughput nor the capacity of the machines that use it. It will be offered as standard with all new tray washers from IWM, and can also be readily adopted by users of existing IWM machines.



# IWM brings home the bacon!

After looking at washing equipment from a number of suppliers, the company decided that a custom-designed machine from IWM would offer substantial benefits, including space savings, economy, efficiency, low environmental impact and versatility.

The pork producer's requirements for its new washing equipment were far from trivial. The new installation had to be able to handle both racks and trays. In addition, since the trays are primarily used for baking pork pies and pasties, the new installation had to be able to remove tough carbonised deposits reliably.

In the past, the pork producer washed the racks with an old machine that was becoming increasingly unreliable. The company dealt with the problem of cleaning hard baked food deposits from the trays by soaking them in detergent solution, and then cleaning them manually. Not only was this process slow and labour intensive, it also made inefficient use of both energy and water.

With the exception of IWM, the other potential suppliers proposed the use of separate machines for washing the racks and the trays. After carefully evaluating the requirements, and visiting the site to inspect and carry out tests on samples, IWM

proposed a single dual-purpose washing machine that would perform both functions.

This groundbreaking approach offered important benefits. The cost of a single machine is lower than that of two separate machines. In addition, the dual-purpose machine is more economical to run, as only one tank of water needs to be heated. Finally, the machine takes up much less valuable space in the factory than two separate machines.

The custom designed machine that IWM supplied has the capacity to wash 60 racks and 800 trays per hour, and provides completely independent control over the rack and tray washing processes. The performance of the machine has been optimised so that the trays contained in a full rack can be washed in about the same that it takes to wash the rack itself. The machine's design also ensures that dirty racks and trays are always fully segregated from those

With the demand for its high-quality food products continuously growing, one of the largest pork producers in Europe, found that it needed to upgrade the tray and rack washing systems at its plant.

that have been washed.

"Thanks to IWM's clear understanding of our requirements, every stage of our new washing machine project went exceptionally smoothly," said the Hygiene Manager for the site. "The installation was carried out during a planned shutdown period, so on-time delivery was essential and the time available for work on site was strictly limited," they continued. "IWM hit every target and even had time to spare!"

The machine has now been in continuous use for several months, and is

delivering results that meet or exceed its requirements in every respect. As expected, it is proving economical in terms of energy and water usage, and the standard of cleanliness achieved is at all times exceptional.

"Our new machine is doing a fantastic job. It's fast and efficient, and the trays and racks come out clean every time. Perhaps the

biggest compliment, is that our operators love it – and they certainly don't give their approval lightly!"

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## EFFICIENT IWM WASHERS EARN A TAX BREAK!

The latest EDI range of utensil washers from IWM not only save users money by their efficient use of water and energy, they have also been added to the government's Water Technology List that recognises products that are water efficient.

Their appearance on the list means that IWM's range of utensil washers qualify for the Enhanced Capital Allowances (ECA) scheme operated by DEFRA. Therefore, 100% of their capital cost can be offset against corporation tax in the first year. This is an important benefit for users, as without their inclusion on the List, it could take eight years for users to obtain full tax relief.

Currently the only products of their kind to qualify for the ECA scheme, IWM's utensil washers are ideally suited to meet all the general washing requirements of the bakery, butchery, ice cream, catering and food manufacturing industry sectors.

The whole range boasts a compact and hygienic, totally stainless steel construction, and incorporate an integrated recirculation system that minimises water usage. This design is complemented by an electronic control system that not only makes the machines safe, easy and convenient to operate, but also optimises energy efficiency.

The new EDI cabinet utensil washers guarantee that the highest standards of cleanliness are consistently met, thereby eliminating rewashing and the risk of costly product contamination. Compared with manual washing they also offer large savings in labour costs.

# Keep it clean to cut costs!

Modern industrial washing equipment can be installed with a variety of improved features over their predecessors, including self-cleaning filtration, hygienic construction methods, sophisticated electronic warnings and signalling. Whilst all these functions are designed to help the user, the features do not eliminate the need for essential cleaning and maintenance routines.

It's a simple fact that if a washing machine is not maintained and serviced regularly, its efficiency will fall. If, for example, a build up of grime and scale impedes water circulation, the machine will clean less effectively and will require more detergent to provide results of an acceptable standard.

Ultimately, neglect can degrade the performance of a machine to the point where it simply can't do its job properly. Then one of two things happens – either nobody notices the problem, and the items being washed end up being used while they are still dirty, or somebody does notice, and there's an emergency call to the machine supplier.

Let's look at the first situation. A very common application for an industrial washing machine is to clean and sanitise trays used for the delivery of food. If dirty trays are used, there is a clear hygiene risk, which in the worst case, could result in a very expensive prosecution for supplying contaminated food.



Situations like this are rare, but a more likely scenario is that the recipient of the food on a dirty tray will look for another supplier.

Next let's turn to the second situation, the urgent call to the machine supplier. Now in spite of IWM's commitment to customer service, we do still charge for service visits! Every service call a machine user has to make automatically adds to their costs. Not only that, but neglected washing machines take longer to repair and cost more to restore to full working order.

Clearly, looking after an industrial washing machine has the potential to deliver big cost savings, so why doesn't everyone do it? Partly, many users don't see their washing machine as production equipment and don't include it in their maintenance programmes. There are others who think that maintaining their washing machine is going to be complicated and time consuming and ignore the need for regular maintenance.

Leading manufacturers like IWM have made great efforts in their machine designs to ensure that all parts of their machines are easily accessible, and to eliminate areas that could harbour debris. Wherever possible, they also make use of self-cleaning filters, and of components that can be removed to make cleaning more convenient.

IWM also provide clear, detailed and easy-to-follow maintenance instructions with every machine, and even offer training courses. In short, there's really no excuse for neglecting a washing machine – maintenance is easy!

## IWM SHOWS GREEN WASHERS AT PPMA



- ▶ Stand E45 Hall 5
- ▶ PPMA Show
- ▶ National Exhibition Centre, Birmingham, UK
- ▶ 29 September – 1 October 2009

## IWM brings spares to a screen near you!

With the new online spares shop which has now been added to the 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.

[www.indwash.co.uk](http://www.indwash.co.uk)



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