



INDUSTRIAL WASHING MACHINES

crusader

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...taking hygiene to the 21st Century

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IWM's waste bin washer handles three sizes

Specifically developed for use in food companies, hospitals, and waste treatment plants where HDPE waste bins (wheelie bins) must be washed and where the highest standards of cleanliness are essential, the new ECW cabinet-type bin washer from Industrial Washing Machines (IWM) accommodates all of the main three sizes of bin (120, 240 and 600 litre) and offers a throughput of up to 40 bins per hour for the smaller sizes and 20 bins per hour for the largest size.

To ensure efficient operation with all sizes of bin, the machine washes two 120 or 240 litre bins per cycle, or one 600 litre bin per cycle. All bins are thoroughly washed on their internal surfaces by a rotary jet nozzle system, and on ALL their external surfaces by sustained jetting with bayonet type jets.

Washing is carried out with water and detergent at a user-adjustable temperature that is typically set between 50°C and 60°C (.120 - 140°F). To minimise the usage of water and detergent, the washwater is recirculated through a high-efficiency box filter system that lifts out of the machine for easy cleaning.

The control of waste and the risk of contamination from waste containers is an increasing area of focus for all areas of industry. The equipment has proven successful in operation by minimising risk of contamination from dirty bins into clean areas and has become a well respected addition to IWM's range of industrial washing equipment.



IWM offers 3D design

IWM has recently invested in new design software that supports 3D modelling. This will make it easy for customers not only to visualise the machines they are buying, but also to see exactly how they will fit into their own factory floor environment.



IWM saves £10,000 a year for Smithfield Murray

A customised tray washer supplied by Industrial Washing Machines (IWM) is delivering savings of more than £10,000 per year for Smithfield Murray, one of the UK's most successful suppliers of poultry products. The new washing machine was made necessary by rapid and sustained growth in Smithfield Murray's business, which meant that the washing processes previously in use could no longer handle the volume of trays being used.

Smithfield Murray makes extensive use of plastic trays to transport diced and sliced poultry between the processes in its plant and, until recently these trays were washed using a pressure washer. However, as the demand for the company's products increased, it was clear that tray washing was fast becoming a production bottleneck.

Having had previous contact with IWM and knowing of its reputation for developing and supplying dependable and cost-effective washing equipment for applications in the food industry, Smithfield Murray approached the company for proposals on how the tray washing process could be streamlined and automated. IWM put forward its proven T200 tray washer, customised to suit the application by the incorporation of an overhead tray infeed section.

"This solution was particularly appealing to us because of the small size of the T200 machine, which meant that we could accommodate it in the limited space available in our plant," said Martin Grady, General Manager of Smithfield Murray. "The throughput rate of up to 200 trays per hour was also ideal for our purposes. Also important, of course, was the very effective washing process used by the machine and its excellent energy efficiency."

Before the order was placed, IWM carried out extensive trials at its works using soiled trays supplied by Smithfield Murray. These trials showed conclusively that, even with the most heavily soiled trays, the T200 would consistently achieve the very high standards of cleanliness that are essential in food processing operations.



It was important for Smithfield Murray that the disruption to production caused by the installation of the new washing machine should be kept to an absolute minimum.

At Smithfield Murray, the new machine was delivered on a Friday afternoon, installed on the Saturday and commissioned during the following Monday morning. IWM trained the Smithfield Murray staff in the use of the machine on the Monday afternoon, and by Tuesday morning it was fully operational and in production use.

"The service provided by IWM was excellent at every stage," said Martin Grady, "but even more impressive are the benefits we're getting from the machine. It has reduced our water usage by 5 m³ per day, which translates into a cost saving of £12.30 a day for 260 days each year, and we can now do all of our tray washing in half a shift, so it has freed up 4.5 employee hours a day for us to use in other areas. Overall, the savings add up to more than £10,000 per year, which makes our new T200 washing machine a very good investment indeed."





Cheese residues are history with IWM

The problem of cleaning tenacious residues from the moulds used in cheese manufacturing has been solved comprehensively and effectively by the new range of purpose-designed cheese mould washers from Industrial Washing Machines (IWM). These compact and energy-efficient machines are available with throughput capacities of up to 800 moulds per hour and can accommodate moulds of almost any type, size and shape.

IWM high throughput cheese mould washers are based on the company's proven range of tunnel-type tray washers which are in widespread use throughout the food-manufacturing sector. The mould washers, however, have up-rated pumps and a specially designed jetting system which ensure that even the most convoluted moulds with intricate perforations are cleaned completely and



version of their popular Edi13 ALTA cabinet utensil washer that is perfect for low volume washing of cheese hoops and moulds.

The machines clean the moulds using a process that involves a sustained hot water and detergent jet wash, high temperature hot water rinse followed by a coldwater rinse. The hot water wash and rinse cycles are re-circulated to enhance economy and energy efficiency, and the coldwater rinse, which uses fresh water from the mains, is solenoid controlled so the minimum of water is used consistent with delivering consistently excellent results.

Fast Efficient Washing for Weigh and Scale Pans

Capable of washing up to 30 weigh pan/scale pan heads, along with radials and other accessories, in just 10 to 30 minutes depending on the level of soiling and the wash cycle selected, the new PW28E weigh pan washer from Industrial Washing Machines Limited (IWM) combines speed and convenience with efficiency and economy.

Designed for easy manual loading and unloading, the new machine offers a pre-programmed menu of up to seven different wash cycles that are readily selected by the operator using an intuitive touch-screen user interface. A pre-programmed self-cleaning cycle is also provided as part of the menu. The programmes can themselves be modified via the PLC control unit so that a menu of wash cycles can be tailored to suit each customer's specific requirements.



A typical wash cycle includes a hot pre-wash at between 50°C and 55°C followed by a recirculated detergent wash at the same temperature. To ensure efficient cleaning of the weigh pans and ancillaries, the washing chamber is equipped with IWM's proven and effective motorised TravelJet system, which incorporates corrosion-proof plastic bayonet type water jets or, optionally, stainless steel jets.



IWM Meets Washing Challenges For Wholebake

With two new machines, one fully bespoke and the other heavily customised, Industrial Washing Machines (IWM) has successfully and cost-effectively met the challenging requirements of Wholebake, one of the UK's fastest growing manufacturers of healthy snack food bars, for washing the baking racks and machine components used in its production processes.

With growing demand for its products creating the need to increase the throughput and reliability of the washing equipment at its Corwen plant, Wholebake took the decision to purchase a new rack washer and a new cabinet washer. The company's requirements, however, were not straightforward, as only a very restricted space was available to accommodate the rack washer, and the cabinet washer was required to remove sticky clinging food residues from heavy machine parts.

After carefully analysing these requirements, IWM proposed that the most appropriate solutions would be a completely bespoke rack washer, designed to make best possible use of the limited space available, and a customised version of one of the company's standard cabinet washers, which would be adapted to allow it to reliably handle the heavy parts.

The rack washer supplied by IWM is a single-door floor-mounted unit with reduced height compared to standard products. To save space, it also uses a fold-up ramp for loading and unloading the racks. Designed to handle baking racks up to 30 inches by 18 inches, by 74 inches high, the machine has a typical throughput of between 20 and 25 racks per hour, depending on the degree of soiling.



99% approval rating

IWM has achieved an incredible 99.99% in a 2012 vendor appraisal.

The Aga Khan Hospital and Medical College Foundation appraises its suppliers according to established criteria on an annual basis. It ensures that suppliers consistently supply acceptable products to the Institution on a timely basis.

IWM's managing director, Carl Holier, said: "We are very proud of this exceptional ranking and it highlights our commitment to giving our customers the best service possible. The rating has made us more determined than ever to keep our standards as high as possible."



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