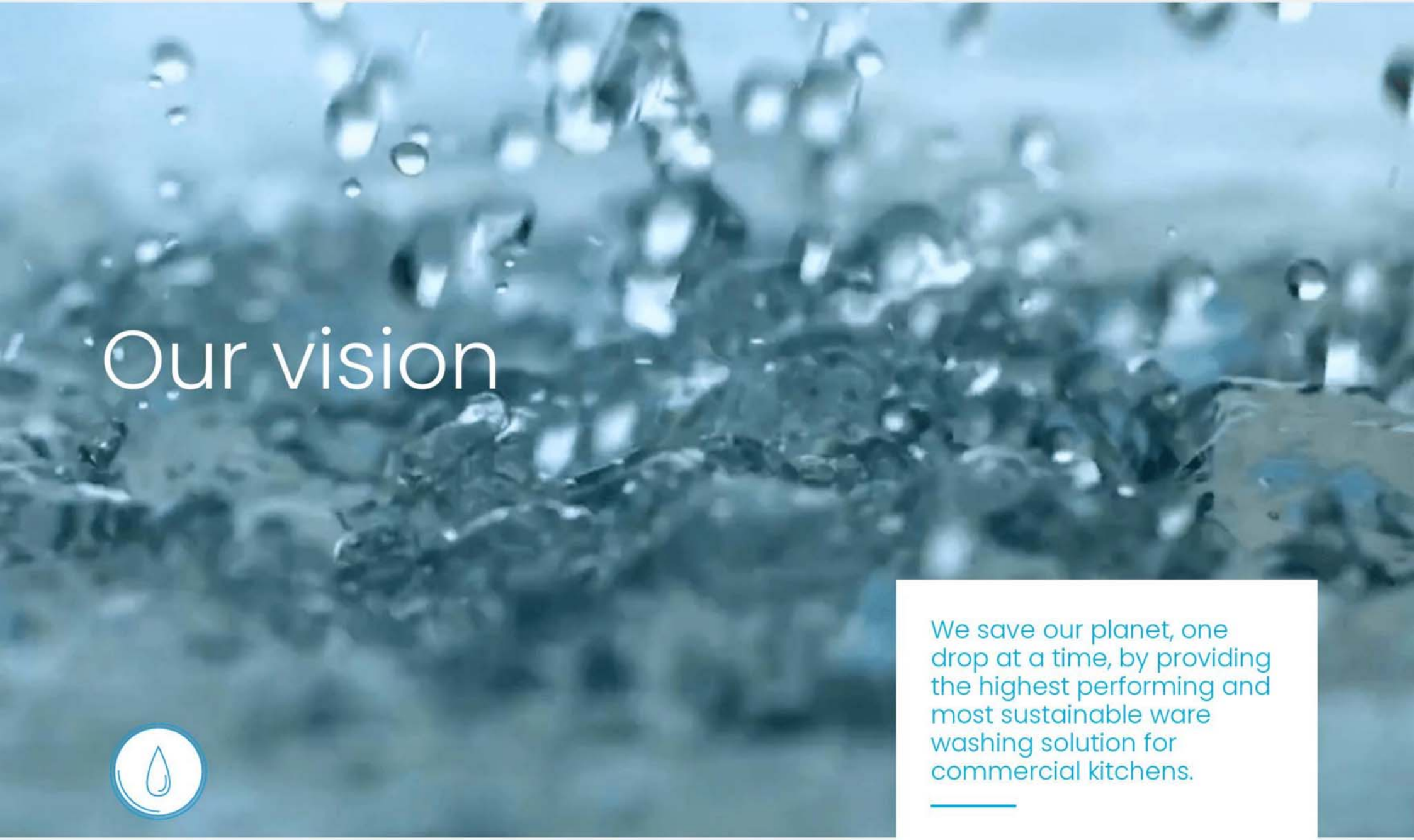
GRANULDISK

Pure performance

We offer unique washing solutions that boost results along with a healthy environment for work and planet

Follow us on



Our vision

We save our planet, one drop at a time, by providing the highest performing and most sustainable ware washing solution for commercial kitchens.

Granuldisk around the world

Headquarter
Malmö Sweden

Our Sales Offices

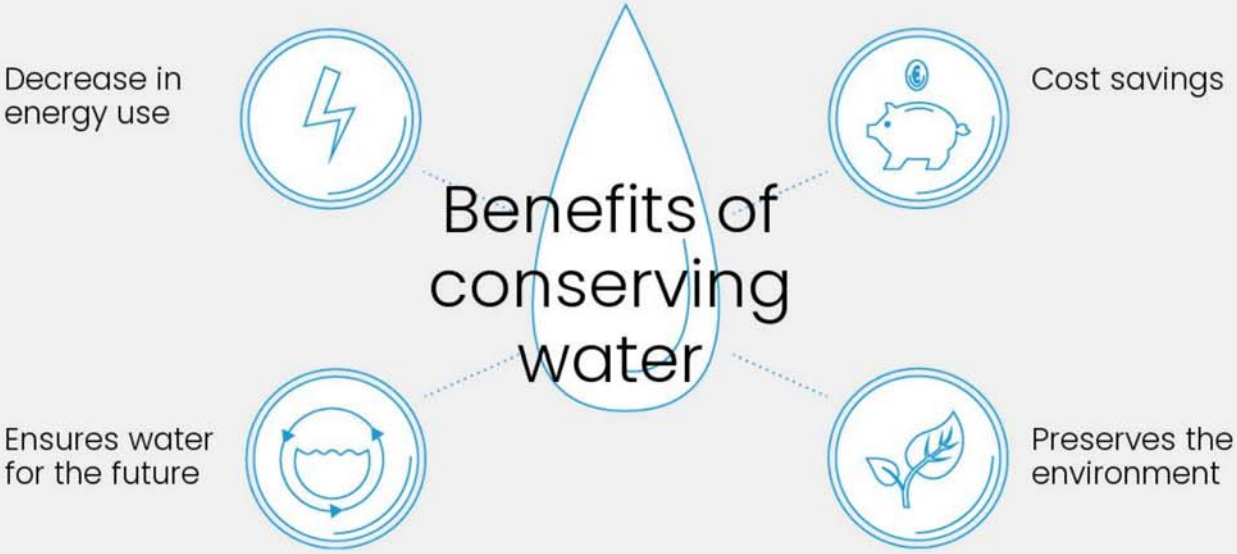
- France
- Germany
- UK
- Singapore
- India

CEO Mikael SAMUELSSON
- 1000 invoiced machines 2019
- 72 employees worldwide

Great Place To Work.
Certifierad
SEP 2020–AUG 2021
SE

GRANULDISK

Saving resources



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GRANULDISK

Sustainable Development Goals

CLICK HERE ›

The SDGs are the blueprint to achieve a better and more sustainable future for all. They address the global challenges we face related to poverty, inequity, peace and justice, and climate change. The 17 goals should be reached by 2030.

GRANULDISK

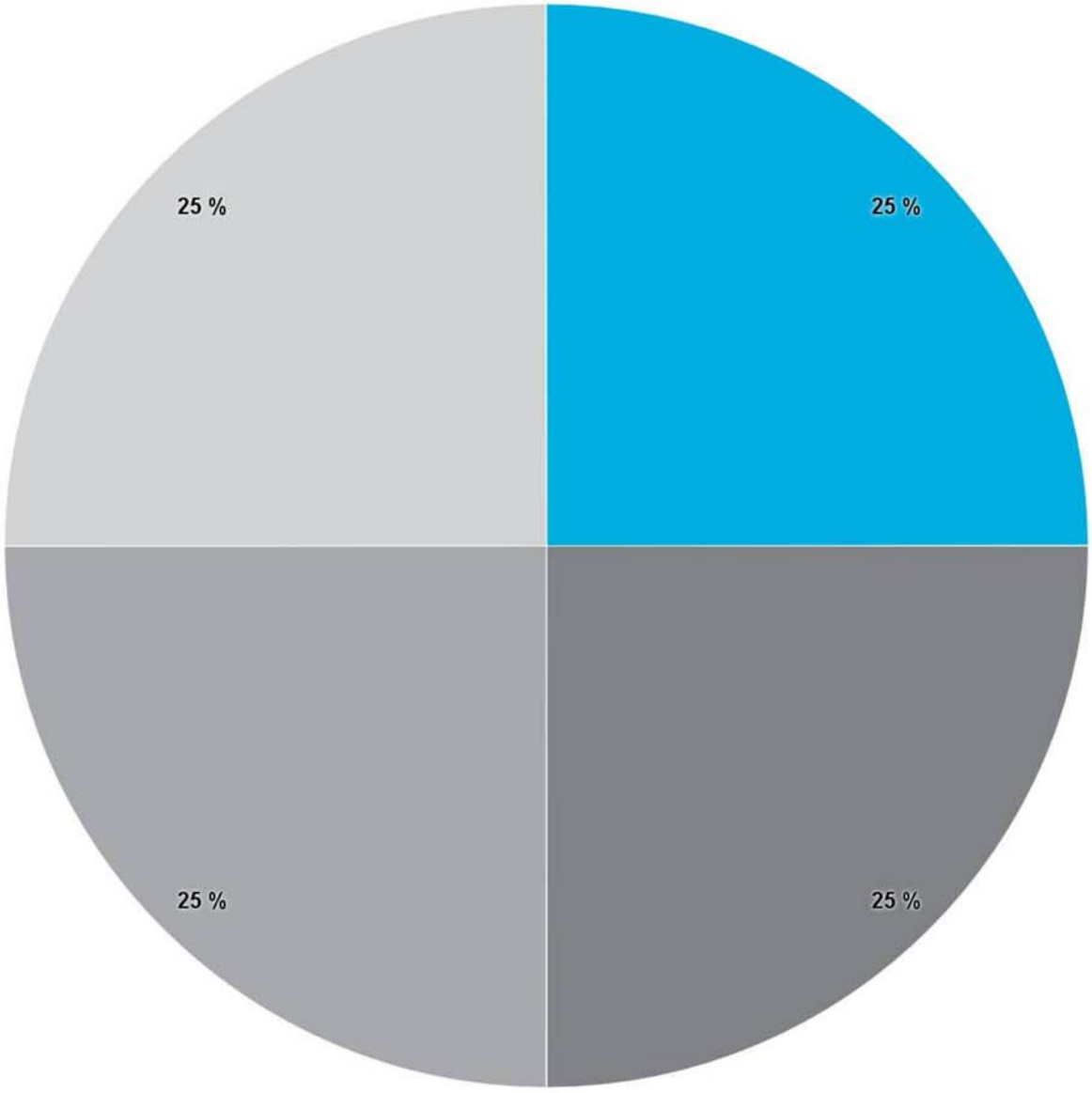
Technology inside

- PowerGranules ensure the best washing result.
- PowerGranules blast pot, pans, and utensils with 80,000 hits a second.
- The lifetime of the Granule is 2500 cycles or 20.000 1/1 GN containers.

CLICK HERE ›

More power, No Pre-Washing

By increasing the mechanical force Granuldisk technology reduces the consumption of water, chemicals, and time.



GRANULDISK

power GRANULES®

- Power Granules® is a patented brand developed by Granuldisk
- Can easily be recognized by the two-color mix.
- Approved to be used in conjunction with food (FDA).
- Polyoxymethylene copolymer (POM).
- Granules are a science in itself - material, shape, color, and so on.
    - Hard enough to effectively remove burnt-on food.
    - Soft enough not to scratch or damage containers, pots, and pans.

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GRANULDISK

WASH IT LIVE!
Want to see Granuldisk in action?
Click here or visit a LiveWash™
www.granuldisk.com/livewash

GRANULDISK

What can you save?

Number of meals per day: 300 — 1.500 — 5.000

Monthly wage of employee €: 500 — 1.250 — 4.000

	Manual	Smart	% savings	Resource unit costs €	Monthly Operational Costs Savings €
Water (litre)	2.250	473	79	1,9	101
Detergent (litre)	2,7	0,8	69	3	164
Energy (kWh)	39	16	58	0,13	88
Man hours (hrs)	3,8	1,5	61	5,8	398
PowerGranules (litres)	0	0,1		24	-36
				Monthly Total Savings	752 €

CLICK HERE

Want to make a more accurate calculation of what you can save...

<--- Click here

WATER SAVINGS OF

79%

Before 2.250 litres

After 473 litres

ENERGY SAVINGS OF 58%

CHEMICAL SAVINGS OF 69%

* All figures are based on industry averages and can wary from market to market and customer to customer. Only intended to give a first indication of potential savings.

GRANULDISK

What can you save?

Number of meals per day: 300 — 1.500 — 5.000

Monthly wage of employee £: 500 — 1.500 — 4.000

	Manual	Smart	% savings	Resource unit costs £	Monthly Operational Costs Savings £
Water (litre)	2.250	473	79	2,4	128
Detergent (litre)	2,7	0,8	69	5	273
Energy (kWh)	39	16	58	0,13	88
Man hours (hrs)	3,8	1,5	61	6,9	477
PowerGranules (litres)	0	0,1		11	-16

Monthly Total Savings 967 £

CLICK HERE ›

Want to make a more accurate calculation of what you can save...

<--- Click here

WATER SAVINGS OF

79%

Before 2.250 litres

After 473 litres

ENERGY SAVINGS OF 58%

CHEMICAL SAVINGS OF 69%

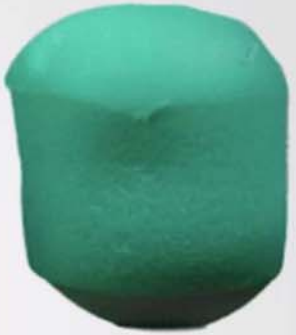
* All figures are based on industry averages and can wary from market to market and customer to customer. Only intended to give a first indication of potential savings.

GRANULDISK

power GRANULES® BIO

The first **BIOBASED** Granule for commercial ware washing.

BIODEGRADABLE due to its special composition.



CLICK HERE ›

power GRANULES® BIO

Volume: 10 LITRES

Material: 40% RECYCLED PP

Waste management: SORT AS PLASTIC

Rec price: 244€ (195 £)

GRANULDISK

power GRANULES® BIO

Your browser does not support the video tag.

Estimated yearly additional cost when switching from GRANULDISK PowerGranules to PowerGranules BIO.

20
cycles/day

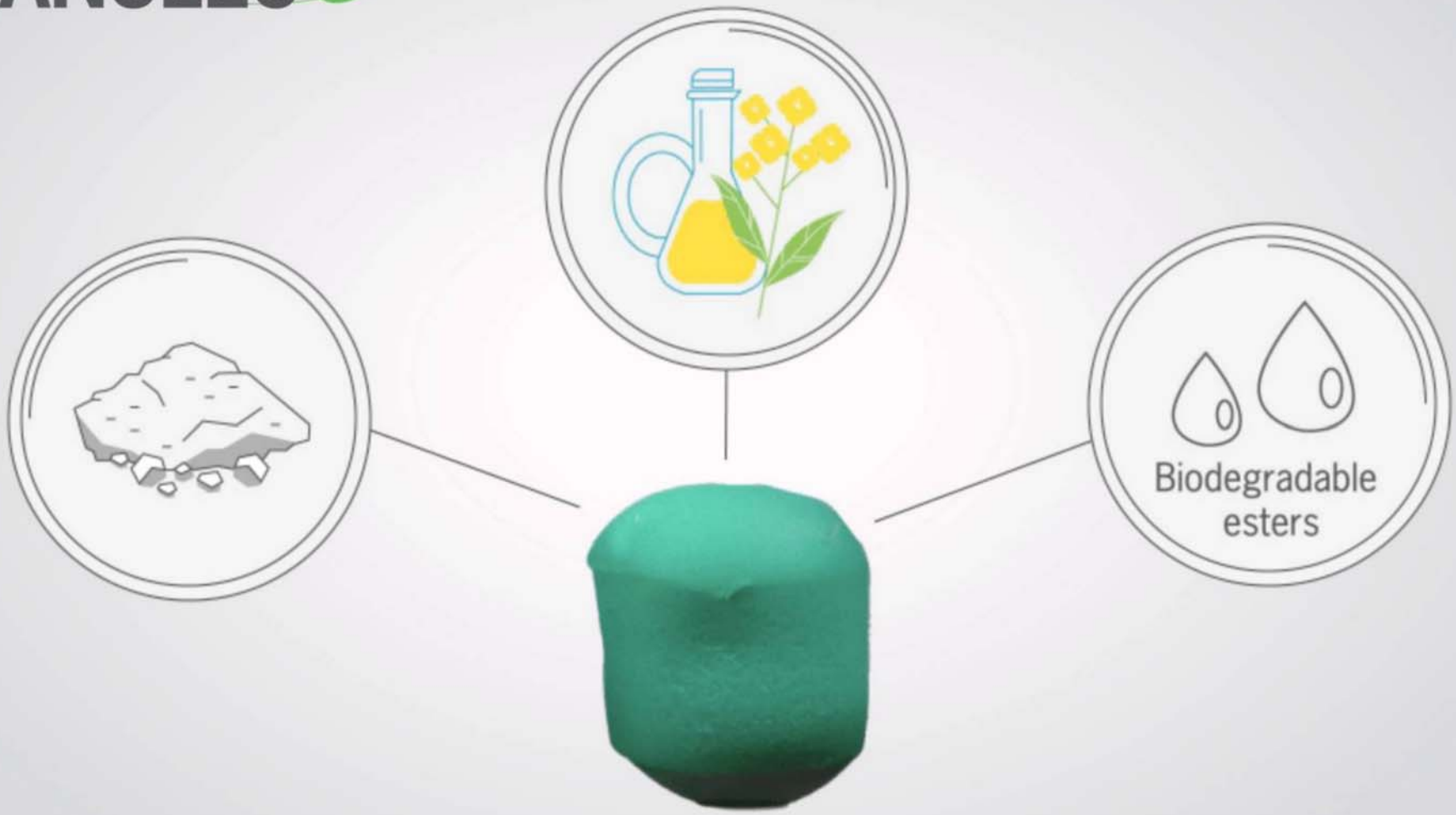
245 €/year

*Estimated yearly additional cost when switching from GRANULDISK PowerGranules to PowerGranules BIO.

*figure in circle refers to the amount of cycles/day.

*figures are based on 30 days a month of usage.

power GRANULES® BIO



CUSTOMER TESTIMONIALS

GRANULDISK®

WASH IT LIVE!
Want to see Granuldisk in action?
Click here or visit a LiveWash™
www.granuldisk.com/livewash

GRANULDISK

Grand Hyatt - Singapore.

"My chefs love it! The utensils get clean and dry quickly, ready for use immediately. GRANULDISK improves our operational efficiency while reducing our environmental footprint."

Lucas GLANVILLE, Director of Culinary

WATER SAVINGS OF

66,0%

Before
798 000 litres

After
270 000 litres

ENERGY SAVINGS OF
87,0%

CHEMICAL SAVINGS OF
60,0%

GRANULDISK

Le Meridien Dubai hotel - Dubai.

"Hygiene and cleanliness is our number one priority! And with Granuldisk our utensils are not only cleaned, they are properly sanitized with efficiency due to the machine's high heat temperatures. The concept from Granuldisk is exactly what we need."

Mr. Vinod MURALEEDHARAN, Back-of-the-House Manager

WATER SAVINGS OF

80,0%

Before
2.938 615 litres

After
586 555 litres

ENERGY SAVINGS OF
58,0%

CHEMICAL SAVINGS OF
64,0%

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Kempinski - Budapest.

"This is a technology and a solution that all kitchens should have, especially big hotels, restaurants and catering companies. With GRANULDISK I will clean and sanitize my pots and pans to the highest hygiene standards."

Roland HOLZER, Executive Chef

WATER SAVINGS OF

60,1%

Before
878 970 litres

After
350 400 litres

ENERGY SAVINGS OF
60,1%

CHEMICAL SAVINGS OF
64,1%

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Camberley Heath Golf Club.

"After seeing it in action at another site, my mind was set and all I could think was - We must have one! In February 2018, we installed our Granule Flexi and have never looked back since."

David HEATH, Executive Chef

WATER SAVINGS OF

85,3%

Before	After
716 800 litres	105 500 litres

ENERGY SAVINGS OF

92,8%

CHEMICAL SAVINGS OF

73,5%

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Hotel König Ludwig - Schwangau.

"Purchasing a Granuldisk machine was a necessity for us in order to be able to effectively and quickly clean very dirty pots and pans, while also reducing the work load and increasing the job quality for our staff!"

Mr. Florian LINGENFELDER, Owner and Managing Director

WATER SAVINGS OF

56,0%

Before
702 000 litres

After
307 000 litres

ENERGY SAVINGS OF
73,0%

CHEMICAL SAVINGS OF
65,0%

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Fazer Amica - Kävlinge.

"Before we tested the Granuldisk solution, I had my doubt that the savings would be so high. We have seen amazing results in savings of chemicals, water and energy, as well as the hours spent. This is beneficial for us as well as for the environment."

Håkan BJÖRK, Production Manager

WATER SAVINGS OF

54,5%

Before
2.493361 litres

After
1.134468 litres

ENERGY SAVINGS OF
10,5%

CHEMICAL SAVINGS OF
46,2%

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OSTRAVA CITY HOSPITAL - OSTRAVA.

"By purchasing a pot washer from Granuldisk we can now delegate one of our kitchen staff to other tasks. The new washing center gives us significant savings in water, detergent and electricity. Last but not least, this dishwasher has improved our working environment. We can no longer imagine operating without our Granule Maxi®".

Petr Hikl, Head of Medical Nutrition and Catering Department

WATER SAVINGS OF

51,0%

Before
917 245 litres

After
452 600 litres

ENERGY SAVINGS OF
25,0%

CHEMICAL SAVINGS OF
56,0%

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Radisson Hotel Group.

"To be honest I wasn't sure. Following a trial installation, we could clearly see the machines in action, the great wash result and the water savings. We can see further savings via a wider roll out across our estate, as we partner with Granuldisk."

Simon PEARSON, Area Chief Engineer UK & Ireland

WATER SAVINGS OF

57,0%

Before
471 483 litres

After
200 455 litres

ENERGY SAVINGS OF
54,0%

CHEMICAL SAVINGS OF
62,0%

Pot washers

Granule Maxi

Granule Flexi

Granule Smart

Granule Gastro

Combinated pot washers

Granule Combi

Granule Smart+

Granules

PowerGranules BIO

PowerGranules

GRANULDISK

Granule Smart

300-1000
MEALS/DAY

WASH IT LIVE!
Want to see Granule Smart in action?
Click here or visit a LiveWash™
www.granuldisk.com/livewash

GRANULDISK

Granule Smart+

300-1000
MEALS/DAY

WASH IT LIVE!
Want to see Granule Smart+ in action?
Click here or visit a LiveWash™
www.granuldisk.com/livewash

GRANULDISK

Granule Gastro

500-1000
MEALS/DAY

WASH IT LIVE!
Want to see Granule Gastro in action?
Click here or visit a LiveWash™
www.granuldisk.com/livewash

GRANULDISK

Granule Combi

50-1000
MEALS/DAY

WASH IT LIVE!
Want to see Granule Combi in action?
Click here or visit a LiveWash™
www.granuldisk.com/livewash

GRANULDISK

Granule Flexi

50-500
MEALS/DAY

WASH IT LIVE!
Want to see Granule Flexi in action?
Click here or visit a LiveWash™
www.granuldisk.com/livewash

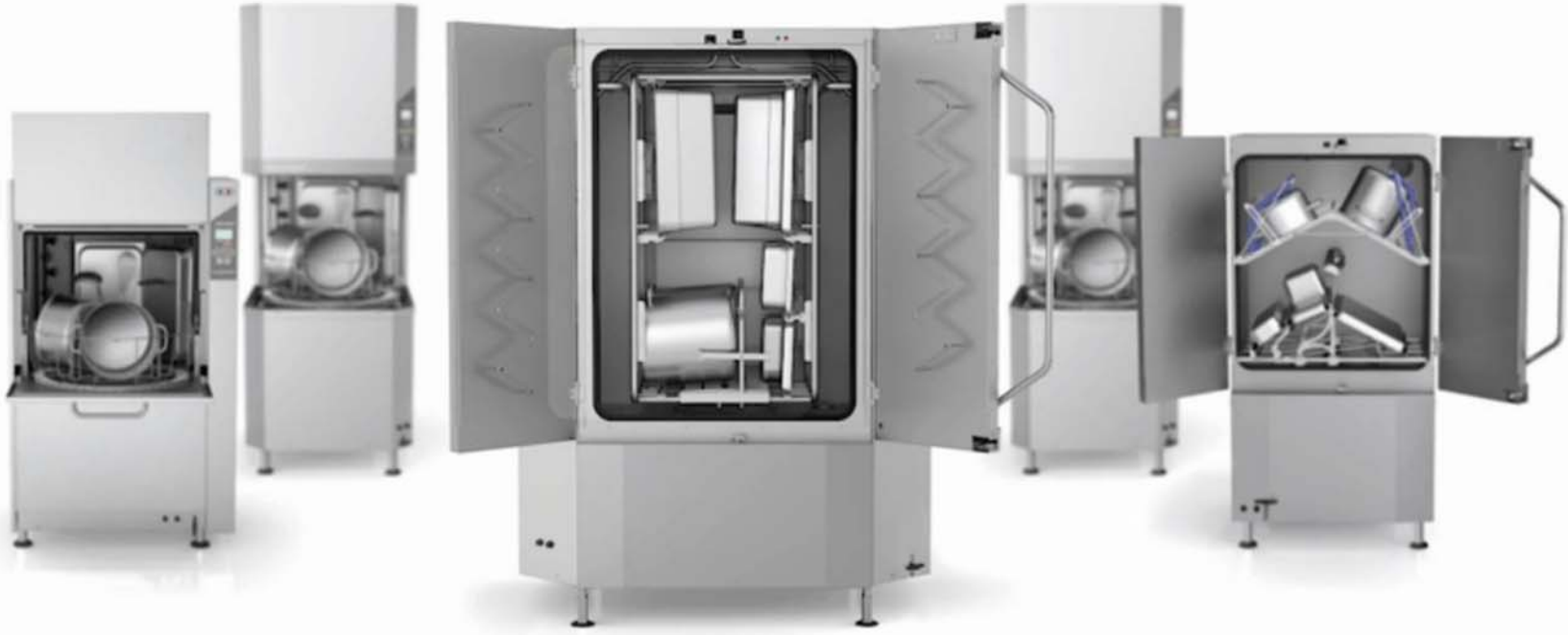
GRANULDISK

Granule Maxi

500–3000
MEALS/DAY

WASH IT LIVE!
Want to see Granule Maxi in action?
Click here or visit a LiveWash™
www.granuldisk.com/livewash

Product mix

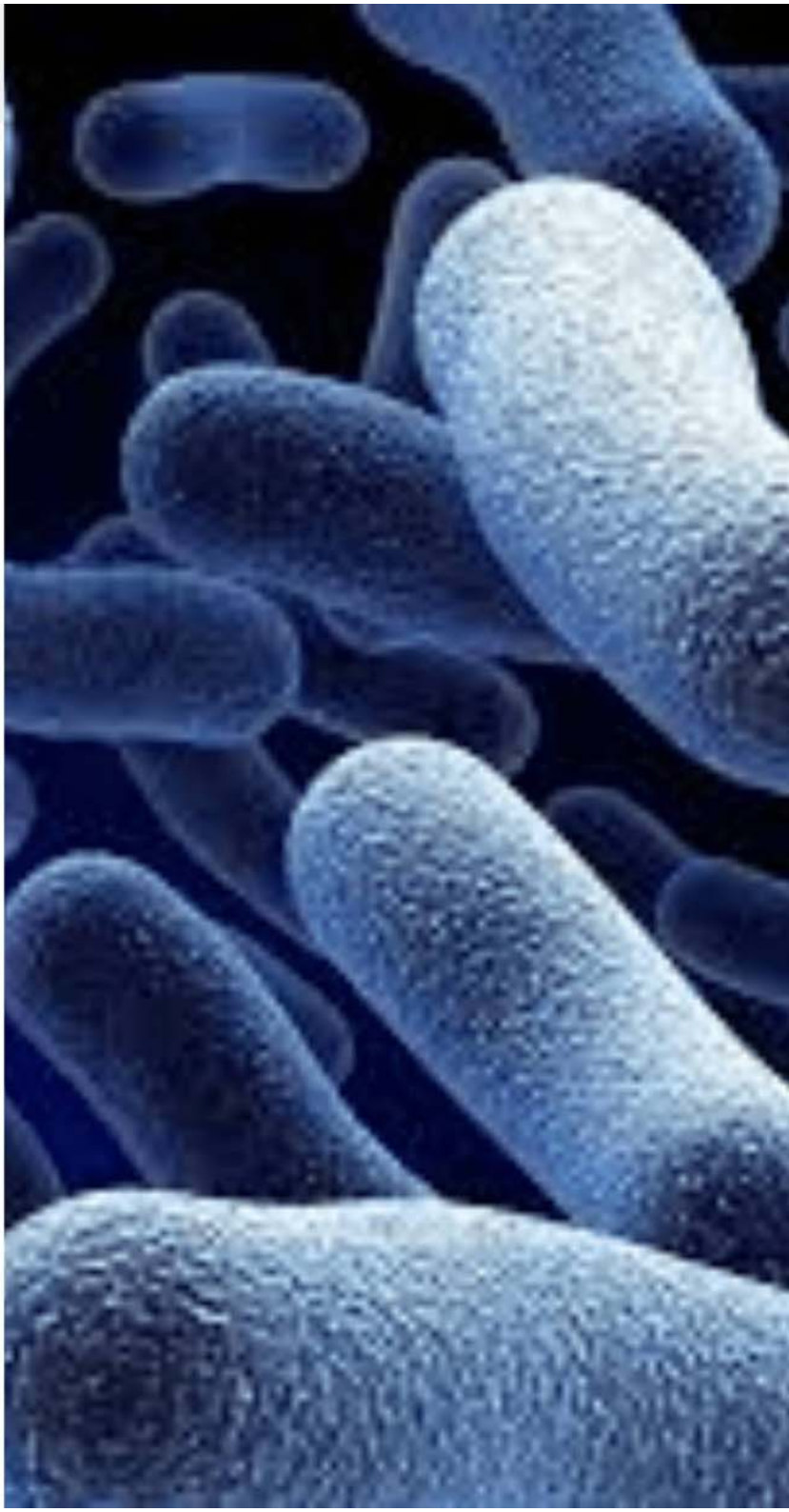


Bacteria environment

Temperature is a determinant factor for how quickly bacteria multiply.

- Replicate best in +20° up to 45° C
- Survival from -2°C up to +60° C
- Some spores can even survive in boiling water!

Bacteria love warm and moist environments
- full of food scraps.

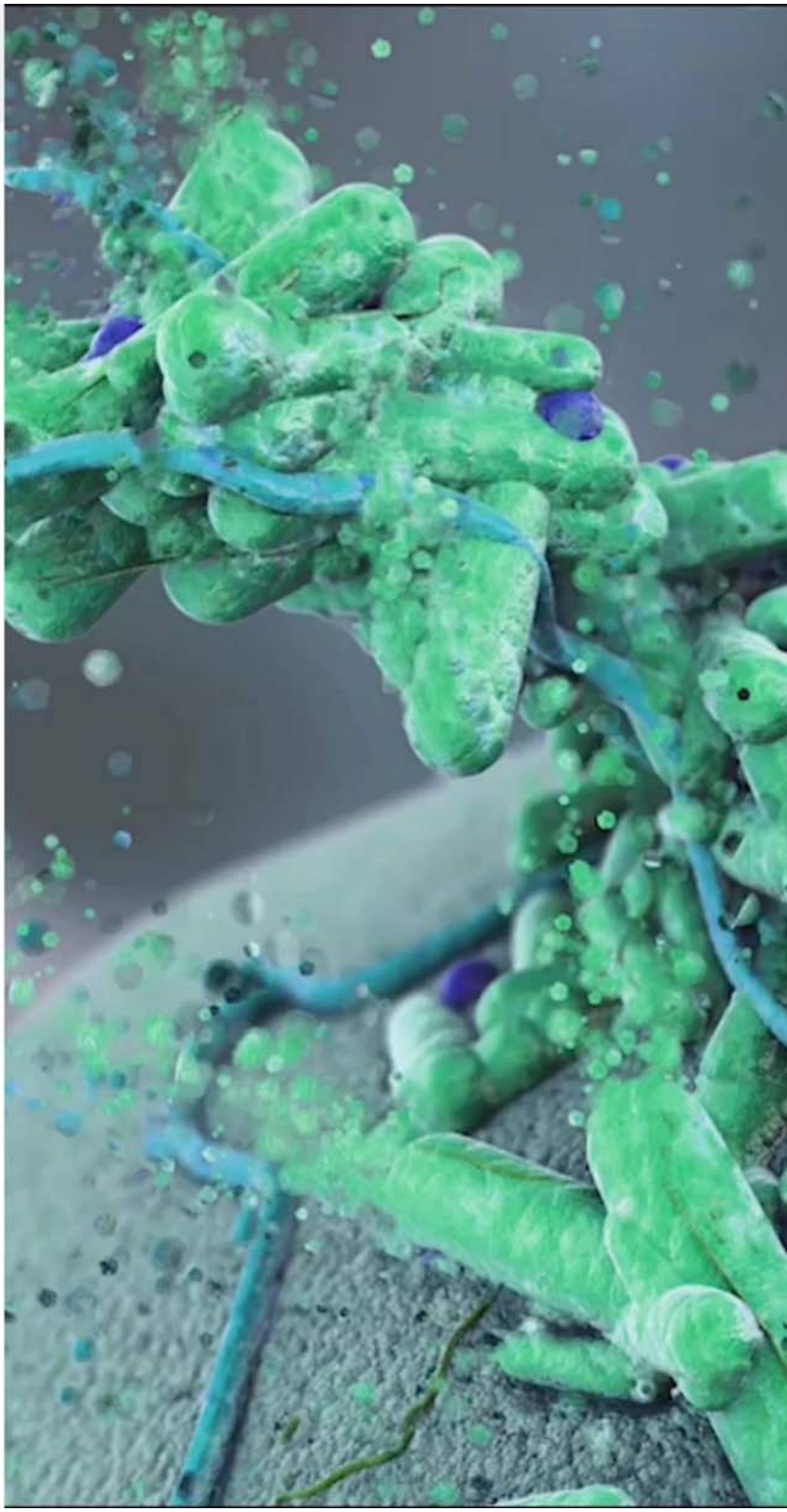


Hygiene challenges

Top three issues to cause food poisoning:

- Temperatures
- Personal hygiene
- Contaminated equipment

Pathogenic bacteria can lead to stomach ache, food poisoning, or even death.



Secure hygiene

- Reliability - Granuldisk solution delivers the same wash result every day.
- Our solution is never on sick leave.
- Secured wash & rinse temperatures.
- Follows hygiene guide-lines: DIN 10512 and NSF/ANSI-3.
- Dry wares - ready to be stored on top of each other.
- HACCP log data available - 200 wash cycles via display or USB.
- No cross contamination - optimized flow = dirty & clean separated.

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Bacteria survive in wash water

- Wash water can be contaminated by bacteria that originate from food scraps
- Wash water temperature in sinks is low - 40-45 degrees is not enough for full sanitation
- Sink detergent keeps to 6-8 pH - most microorganisms thrive at 6-8 pH.

This is why bacteria can survive in sinks* for more than 6 hours!

A contaminated pot could mean that bacteria may spread

over to freshly produced food

- not all food is heated up to 100 degrees

*GS-development Laboratory scientific survey: Eva Ståhl Wernersson Phd, Marie Jepson,Phd, Håkan Håkansson Professor

DIN-10512 - Bacteria specific test.

- Metal test plates are used.
- E.faesium as test bacteria.
- The number of remaining bacteria counted.
- Target to reduce the bacteria to an acceptable level.

All our machines and programs are aligned with this norm.

10^5 = 10 remaining bacteria out of 1 million are allowed according to DIN hygienical guidelines

NSF/ANSI-3- HEAT RESISTANCE OF BACTERIA.

- NSF/ANSI is regarded as the leading organization in its field.
- This organization draws up recommendations and limit values to guarantee hygiene in the food industry.
- According to ANSI-3, there should be a certain head load transferred from the final rinse water to the wash ware in every cycle in order for the wares to be considered clean.
- The short and the normal program comply with these guidelines.
- NSF-option can be ordered.

PROTECTING AND IMPROVING HUMAN HEALTH WORLDWIDE

NSF INTERNATIONAL
WWW.NSF.ORG

How does the test work?

NSF/ANSI-3- HEAT RESISTANCE OF BACTERIA.

Target: 3600 HUE to be achieved.

- 72°C on the pan surface for 26 sec, or
- 73°C for 17 sec

After Granule-washing, hot rinse water is sprayed on the pans at 85°c and sufficent water volume.

After 40 sec final rinse, the surface of the pans should reach 72°c.

THANKS FOR LISTENING!
IF YOU HAVE ANY QUESTIONS
YOU´LL FIND US ON

www.granuldisk.com

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