CASE STUDY

GRANULDISK POT AND PAN WASHING AT MĚSTSKÁ NEMOCNICE OSTRAVA (THE OSTRAVA CITY HOSPITAL)

WATER SAVINGS OF

51%

GRANULDISK®

JUST ADD LESS WATER.

"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

QUICK SUMMARY.

1400 meals served each day.

Before:
- Soaking and manual washing in sinks
- Using 2,513 liters of water daily

After:
- 36 wash cycles/day with a Granule Maxi®
- Using only 1,240 liters of water daily

Results:
- 51% water savings
- Saving 464 645 liters yearly
- Improved working conditions for the staff and one person can now perform other tasks

Městská nemocnice Ostrava - the Ostrava City Hospital

The Ostrava City Hospital was officially opened in 1898 and until 1918 it was called the Public Hospital of Emperor Franz Joseph in Moravian Ostrava. The original capacity was 190 beds. Today, this hospital is one of the largest hospitals in its region.

The hospital belongs to one of the most highly regarded employers in the region, who strives to provide high food safety standards and the best quality services to patients including catering for both patients and employees.

Before

After

After

THE SITUATION BEFORE.

The Ostrava City Hospital serves 1400 meals each day. In the kitchen the Gastronorm containers were prewashed manually in two sinks and then rinsed in a dishwasher where the final sanitation of the wash ware was performed. The cooking utensils were washed by the staff manually. This procedure was obsolete and wasted both time, water, chemicals and energy.

The water consumption was measured before the pot and pan washer from GRANULDISK was installed in order to have a baseline for the comparison.

THE SITUATION AFTER.

Today they run their new Granule Maxi® about 36 wash programmes with GN containers each day. With less than half the amount of water, chemicals and energy consumed daily, the savings are substantial.

Another additional benefit is that less staff now is needed in the washing up area. Tough pre-washing in the sinks is a thing of the past. Without the need for soaking and scrubbing one of the kitchen staff perform other tasks instead.

Before, the manual pre-washing routine in sinks, could be managed in 8 hours. Today this is easily solved in 5 hours with completely sanitised wash ware as a result.

ARE YOU SANITISING OR JUST CLEANING? LEARN THE DIFFERENCE.

CLEANING:
+ Process that removes food, scraps and grease from pots, pans, utensils etc.
+ Detergent often pH neutral - inefficient elimination of germs, bacteria and other microorganisms.
+ Temperatures 40-45 °C - inefficient elimination of germs, bacteria and other microorganisms.

SANITISING:
+ Process that eliminates germs, bacteria and other microorganisms. An absolute neccessity for anything that has been - and will - be in contact with food, to avoid cross-contamination.
+ Achieved through high temperatures, using steam or hot water (above 85 °C)
+ Achieved through chemical sanitisation - alkaline detergents and chemicals, pH around 11.

WATER CONSUMPTION
(for pot washing annum)

Before: ***917 245 litres***
After: ***452 600 litres***
Cost before: ***€ 2 830***
Cost after: ***€ 1 395***

WATER SAVINGS OF
51%

ENERGY CONSUMPTION*
(for pot washing annum)

Before: ***48 786 kWh***
After: ***36 786 kWh***
Cost before: ***€ 9 753***
Cost after: ***€ 7 357***

ENERGY SAVINGS OF
25%

CHEMICAL CONSUMPTION
(for pot washing annum)

Before: ***1835 kg***
After: ***814 kg***
Cost before: ***€ 8 808***
Cost after: ***€ 3 907***

CHEMICAL SAVINGS OF
56%

*Consumption calculated from water consumption.

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Book a free Live Wash demonstration and experience the Granule LIVE. Scan QR, visit www.granuldisk.com or contact your local GRANULDISK dealer for more information.

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GRANULDISK pot washing machines use PowerGranules®, water and a small amount of detergent to **mechanically scrub pots and pans clean.** The blasting power combined with high temperatures washes hygienically clean in a matter of minutes, **using in average 70% less water, energy and chemicals than any other pot washing methods.**

A smart, sustainable and economic solution – eliminating pre-washing.

GRANULDISK pot washing machines are a Swedish innovation which have been on the international market since 1987.

GRANULDISK®

Authorized Premium Partner

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