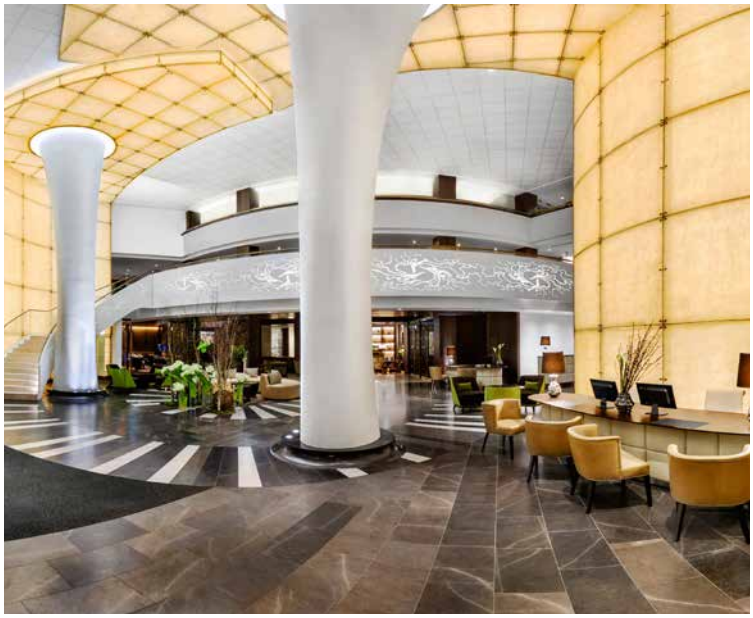


CASE STUDY

GRANULDISK POT AND PAN WASHING AT KEMPINSKI HOTEL CORVINUS, BUDAPEST

WATER SAVINGS OF

60%

GRANULDISK®

JUST ADD LESS WATER.

QUICK SUMMARY.

Before:

- Manual potwashing in sinks
- Using 2 408 litres of water daily

After:

- 60 wash cycles/day with a Granule Maxi®
- Using only 960 litres of water daily

Results:

- **60 %** water savings
- Saving 528 570 litres of water anually
- Improved working conditions for the staff and a better organisation of the work flow

THE SITUATION BEFORE.

An average of 400–600 hot meals are served per day in the various gastronomic outlets of the hotel. The pot washing in the kitchen is done using a 3-bowl sink system, which means manual soaking of utensils for hours, scrubbing, rinsing, and then sanitizing in a chemical dip. All the while leaving the water tap flowing resulting in wet, slippery floors, not to mention the need for constant mopping of the floor. This setup is time-consuming and uses massive amounts of water, energy to heat the water, and chemicals.

As with a lot of commercial kitchens, the Kempinski also suffers from a common problem, which is the difficulty in finding staff to perform simple kitchen tasks and avoiding high staff turnover, which is both interruptive and very costly.

THE SITUATION AFTER.

The Granule Maxi pot washer went to work on its first day, and its positive effects were felt right from the get go. The Granule technology enables the kitchen porters to return the pots and pans to the chefs at a faster rate. For example, four pieces of GN 2/1 can be washed and sanitized in 2 to 6 minutes, depending on which wash cycle chosen.

Water consumption is down by 60% in the pot-washing area, and consequently there is also a reduction in electricity and chemical consumption.

The trial also proved beneficial because the hotel no longer has to worry much about its work force. The hotel now has a reliable solution that can handle the washing and sanitization of large volumes of pots and pans within a limited time frame.

Maintaining excellent food safety standards in the hospitality industry is of crucial importance, and if left unchecked poor safety practices can cost companies thousands of euros in fines. Thanks to GRANULDISK, Chef Holzer now can be confident that his pots and pans are properly sanitized every time.

Kempinski Hotel Corvinus
BUDAPEST

"I was very impressed the first time I heard about GRANULDISK. This is a technology and a solution that all kitchens should have, especially big hotels, restaurants and catering companies. As a Chef I'm very particular, not only with the taste of the food that I serve, but more particularly with health and safety. With GRANULDISK I will clean and sanitize my pots and pans to the highest hygiene standards."

Mr. Roland Holzer, Executive Chef

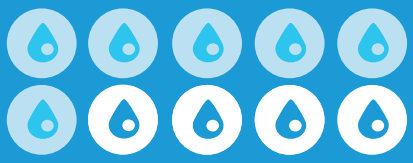
"GRANULDISK's reduction of water, energy and chemical consumption was evident. The stewards are neat and clean due to less contact with water and chemicals. We don't have to worry anymore about the work force as the machine can do the job. But what stands out is the sanitization aspect of the machine thanks to high rinse temperatures. I'm very confident that the pots and pans are sanitized and ready to use."

Ms. Krisztina Jakab,
Back of House Manager

WATER CONSUMPTION
(for pot washing per annum)

Before: ***878 970 litres***
After: ***350 400 litres***

Cost before: ***Ft 468 052***
Cost after: ***Ft 186 588***



WATER SAVINGS OF

60,1%

ENERGY CONSUMPTION*
(for pot washing per annum)

Before: ***30 617 kWh***
After: ***12 206 kWh***

Cost before: ***Ft 1 071 611***
Cost after: ***Ft 427 196***

ENERGY SAVINGS OF

60,1 %

CHEMICAL CONSUMPTION
(for pot washing per annum)

Before: ***1 758 litres***
After: ***631 litres***

CHEMICAL SAVINGS OF

64,1 %

*Consumption calculated from water consumption.

CONVINCE YOURSELF.
WASH THEM LIVE.

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.

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 up to 90% 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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