

THE FOOD INDUSTRY

Specialists in efficient cleaning of critical production equipment



A person wearing a white lab coat and a hairnet is working in a food processing facility. The background shows industrial equipment and other workers in similar attire. The entire image has a blue tint.

Current requirements for a washing
solution for the food industry:

- ✓ Efficient
- ✓ Fully documented
- ✓ Fully integrated in the production flow







When hygiene and efficiency must go hand in hand


KEN HYGIENE SYSTEMS are specialists when it comes to cleaning critical equipment in the food industry.

Our solutions meet the industry's stringent demands in terms of hygiene and efficiency. We always incorporate our solutions in your production facilities in scrupulous detail, making the washing process a natural, efficient part of the production flow.

Good overall economy means thinking of everything

We have developed a keen eye for applicable economic and operational realities thanks to many years of partnership with the food industry. This is why we prioritise reliability, long service life and low water and energy consumption when we devise our solutions.

We also make sure your staff receive thorough training so that they can react straight away in the event of a fault. This further reduces the risk of stoppages.



Take no chances with hygiene

Good hygiene is not just crucial to the health of customers and staff – the reputation of the company, and in a worst-case scenario its very survival, are at stake. You simply must take hygiene seriously.

Every single solution from KEN HYGIENE SYSTEMS is based on tried and tested washing technologies. Decades of experience have taught us how cleaning processes should be designed to guarantee the highest possible standard of hygiene, and we use our solutions to bring this knowledge to the market.

Staying in the black with green solutions

Washing solutions from KEN HYGIENE SYSTEMS are developed with minimal consumption of water, chemicals and energy in mind. This makes sense for the many companies committed to reducing their costs and their environmental footprint at the same time.







We do what we know

All we do is create washing and disinfection solutions. This is something we have held onto for more than 75 years, even though our expertise and experience could be applied to many other fields.

Hygiene is increasingly becoming a critical focal point, not least in the food industry.

Experience from the most demanding industries

We are at our best under the most difficult conditions. For many years we have been supplying washing solutions to hospitals and commercial kitchens with particularly stringent demands in terms of hygiene, efficiency and ergonomics.

We use our experience to bring business benefits to food industry customers, providing them with balanced solutions based on robust knowledge and respect for local conditions.

Benefit from our expertise

Our experts are your experts, so we customise washing and disinfection solutions as effectively as possible and always in close partnership with our customers.

Adopting a thorough approach

No two companies or challenges are alike. Finding a solution that meets the needs of the customer and users as effectively as possible demands a thorough process. This involves analysis of requirements and current conditions to provide a basis for our recommendation.

We also bear in mind the operating phase – after all, this is where the solution will really prove its worth.

The process involves four stages to ensure that the customer is given robust decision data and that the washing solution can be installed and operated efficiently and safely. You will encounter straightforward, focused cooperation all the way along the line, with short reaction times and high levels of availability.

1. ANALYSIS

- Mapping the production flow that includes washing and/or disinfection.
- Specification of requirements from you and your organisation. This is where we focus on specifying user requirements, functional design requirements and specification of the general standards and legal requirements to be observed – in terms of hardware, ergonomics, environmental impact and documentation – in close partnership with you.

2. RECOMMENDATION

- We devise a solution that balances requirements in terms of hygiene level, the environment, economy, production efficiency and any other factors of relevance.
- Our recommendations are often supplemented with good alternative solutions.
- Our recommendation includes a primary schedule and a business case mapping factors such as the customer's Total Cost of Ownership. This provides you with a full overview of the resourcing and financial consequences before a decision is made.



3. INSTALLATION OF THE SOLUTION

- When the agreement has been settled, we devise a project plan to map the installation process down to the finest detail.
- When we all agree on the plan, work commences.

4. OPERATION, SERVICING AND MAINTENANCE

- Throughout the entire process, we focus on ensuring that the solution works efficiently and without problems for its entire service life. This is why we train your relevant staff so that the solution is operated as effectively as possible.
- We offer service agreements with regular inspection and maintenance to prevent potential operational problems.
- In the event of a problem, our service technicians will be on hand quickly to help ensure minimal disruption to your production.



Quality down to the finest detail

The solutions we provide to our customers are all tried and tested. Our engineers are constantly working to influence development in our field of expertise – but nothing leaves our development department until we have tested it and proven and documented the fact that it works.

We know the standards

Our washing specialists have an in-depth knowledge of norms and standards applicable to hygiene in the food industry. And you can be sure your solution will meet all relevant requirements. Furthermore, it goes without saying that we always match your GMP standards and any other requests you might have.

From the top shelf

All materials and washing/disinfection processes are of top quality, and we have gone to great lengths to devise easy, ergonomically correct operation for users.

We do the important bit ourselves

All our solutions are developed and assembled at our own plant in Denmark. This gives us full control over quality while also allowing us to ensure that products and processes are documented in full.

Environmental considerations are also quality

What are the minimum amounts of water, chemicals and energy needed to ensure optimum cleanness? We ask ourselves this question over and over again. We are constantly optimising our washing processes in order to reduce resource consumption – much to the delight of customers wanting to reduce their environmental impact.

Food industry hygiene specialists

We have been developing hygiene solutions for the food industry for many years. This has given us an in-depth insight into the demands and conditions in the sector, allowing us to resolve challenges at all levels.

A large number of international food companies use our hygiene solutions.



“This machine has really helped us save on water and chemical consumption”

We began working in partnership with KEN HYGIENE SYSTEMS A/S in 1997, and they developed an automatic solution for washing our containers for processed fruit and dressings. We were very pleased with this solution, which did the job really well. When the machine was ready to be replaced after 16 years of operation, it went without saying that we should get back in touch with KEN HYGIENE SYSTEMS A/S. As a result, we invested in a new machine in 2014 that KEN HYGIENE SYSTEMS has refined since we received the first one. A new, optimised machine has allowed us to reduce our operating expenses while also increasing production. This machine is now part of our production 20 hours a day, 5 days a week. It is easy to work with, and it does a really good job.

Peter Lindgaard Hansen, Project and Maintenance Manager
Döhler Denmark A/S / Dairy Fruit A/S

People and society depend on companies' ability to make responsible choices regarding hygiene and environment - and that companies are operated efficiently and competitively.

KEN HYGIENE SYSTEMS supplies top quality washing solutions to companies and health care services for cleaning critical equipment. Our solutions include everything needed to ensure efficient installation and operation – consulting, devices, documentation and servicing.

Our solutions are based on the needs of our customers and users. Our relationship with our customers is based on openness and trust in order for them to make informed choices and implement the best solutions.



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