

PURE POWER.

GRANULE POT WASHING SOLUTIONS FOR PROFESSIONAL KITCHENS.



GRANULDISK® 



A BRILLIANT IDEA FROM A SHARP MIND.

Our story began in the 1970s, when the first patent application was submitted. The first prototype was ready for field testing the next year. This was a large, clumsy, expensive machine, but the customers who were lucky enough to test it were so incredibly pleased with it that the message was clear: we were working along the right lines. And slowly but surely, Granule technology began to show its superiority. In 1987, we took over the idea when Gunnar Sandberg saw the potential of the technology and bought the company which later became GRANULDISK. He was then responsible for the development and commercialisation of the concept which came to revolutionise pot washing areas.

Gunnar's vision was "no water, no, chemicals, no people", and over the years we've made a great deal of progress towards this. This is because the technology in our products has been refined constantly and new product lines have offered our customers ever-increasing capacity and ever-declining consumption of resources. Our customer base is growing day by day. We have sales offices, showrooms and a network of resellers, catering consultants and service partners the world over. Constant training is one important element of our business concept, along with the fact that we always guarantee the entire chain: from first contact to installation and after-sales. As a result, we now have

many happy customers who come back to us time and time again.



POWER- GRANULES® MAKE ALL THE DIFFERENCE BETWEEN HARD AND EASY WORK.

Companies often explain their successes by referring to major innovations and grand strategies. Given the fact that GRANULDISK's technology revolutionised the industry, this is something we can do as well. But we're also proud to state that our success is due to something really tiny. About three millimetres in size, to be precise. Because these small blue plastic pellets – Granules – are what set us apart from the rest. We call them PowerGranules®, and they're rather more than just ordinary bits of plastic. They make all the difference between hard and easy work.

Thousands of hours of development have resulted in precisely the right shape and weight for our PowerGranules®, enabling them to give the best possible results. They're hard enough to blast pots clean effectively, while also being soft enough not to risk damaging the pots or parts of the machine. PowerGranules® can be used over and over again, and of course they're approved for contact with food as well. Three millimetres isn't much, but we promise they make a big difference. Not least when the alternative involves using lots of water, detergent and energy. Our alternative represents something completely different. Something which makes hard work easy.



SAY YES TO NO PRE-WASHING.



No soaking required.



No scrubbing required.



No pre-washing. PowerGranules® eliminate the need for pre-washing. All you have to do is scrape the dishes, press the button and let the dishwasher do its job.



From dirty to clean in just two minutes with the help of PowerGranules®, water and a small amount of chemical.



Pot washing is a job which often involves burnt-on, dried-on food. Achieving good, fast results requires an outstanding washing method. When our PowerGranules® are set in motion in the machines, it's as though thousands of people were washing the pots by hand in terms of power and efficiency. Used together with high-

pressure water and a small amount of chemical, our PowerGranules® achieve mechanical cleaning of anything coming out of the professional kitchen. Even stubborn food can be removed with ease, and every time a wash programme ends there's just one thing left – dishes which are both visibly and hygienically clean.

MORE VALUE, LESS COST.

Our solutions are investments which rapidly pay off thanks to a concept which is sustainable in a number of regards. Operating costs are reduced considerably because our products use less water and chemical, so leading to lower energy consumption. Overall, this results in potential savings of up to 60%. There is also a great deal of value in reliability, and the rapid washing process results in higher capacity, so fewer hours are spent on potwashing. Moreover, there's no need to have as many containers, pots and pans in circulation in the kitchen, so reducing the number of items handled and investment in such products. The cost of our product is normally recouped over one or two years by making large savings on resources compared with traditional manual washing up solutions.



MORE EFFICIENT IN FEWER HOURS.

Efficient production kitchens don't spend much time washing-up. Other jobs are far more important. Our innovative technology saves time by eliminating pre-washing. There's no soaking or scrubbing, with high consumption of washing-up liquid. Instead of all that time-consuming scrubbing, our PowerGranules® work together with high pressure water to wash items quickly and effectively, resulting in a higher capacity per hour. This allows even greater emphasis to be placed on the food and other matters central to day-to-day operations.



MORE POWER, LESS WATER.



Pot washing with Granules involves a type of “blasting”. Our PowerGranules® are sprayed out via optimised wash nozzles together with water at high pressure. 80,000 Granules hit the pots every second with a velocity of approximately 200 metres per second. These “hits” remove the burnt on and dried on food with considerably more efficiency than manual potwashing and conventional potwashing machines, both of which processes include prewashing in sinks.

Our machines can cover all requirements of pot washing by utilising our comprehensive range of programme options using either just high pressure water or, water combined with our PowerGranules®. This range of programmes can cope with everything from lightly soiled to heavily contaminated pots. Our process results in cleaner pots using less electricity and water in the machine and also by eliminating free running taps in the traditional pre-washing process.



**MORE
COMPACT
SOLUTIONS,
LESS
SPACE.**

Our compact pot washing concept concentrates the entire pot washing process in our machines. Because the pots are only handled once we free up valuable space by eliminating the traditional large sinks normally required for pre-washing. This space can then be made available for more lucrative processes.



MORE HYGIENIC, LESS CHEMICALS.

PowerGranules® clean the pots mechanically and therefore reduce the need for chemicals. GRANULDISK currently uses 60% fewer chemicals than manual pot washing, and the chemicals we do use are simply there to remove fat from the pots. The power of the Granules and the high temperatures used mean that we can guarantee hygienically clean pots after every programme and meet stringent hygiene requirements such as DIN and NSF. We wash with water at 65 degrees, and freshwater at a temperature of at least 85 degrees is used for the final rinse. Together with a small but effective amount of rinse water, a pot surface temperature of 72 degrees is achieved once the washing programme is complete. The high-temperature, in combination with drying agent used during the final rinse, allows the pots to dry quickly when the machine is opened and air is taken in from the outside. This is very important for hygiene, not least when containers have to be stacked. Hygiene is also improved because there are no dirt traps in our machines, making them easy to clean after use.



GREATER SAFETY, FEWER RISKS.

How can a pot washing machine help to provide a better, safer work environment? The answer lies in our innovative technology, which eliminates the need for pre-washing. Pans and containers are handled in a more ergonomic working position, and people don't need to come into contact with chemicals and very hot water. These machines are ergonomically designed, and they also come with accessories developed to prevent back problems and strain injuries. The outcome: fewer work-related injuries, less sick leave and a more pleasant work environment.

JUST ADD LESS WATER.

The advantages which have been presented here show different ways of achieving resource efficiency while giving an enhanced end result. We provide more of the things which make washing-up areas into productive and pleasant places to work, and less of the things which increase costs and cause problems to our environment.

Because just like all the other jobs that have to be done in a kitchen, pot washing is all about combining all the little details to make one big, functioning whole. Pot washing power and hygiene are crucial for health reasons, but efficiency and energy consumption also have to be optimised for the business to remain sustainable.

This approach to pot washing leaves a great impression in both the short and the long term, and in this way we've altered perhaps the most thankless task of any kitchen.

One thing all of our customers have in common is their stringent demands and high expectations. To this end we follow up on all of our installations by carrying out regular customer satisfaction surveys.

That said, however, their needs do differ depending on the size of the kitchen, the type of pots used and the amount of time available for washing up. This is why our range includes solutions to suit everyone, from small restaurant kitchens to large-scale industrial kitchens. All our products are developed and manufactured at our head office in Malmö, Sweden, and in close cooperation with universities, kitchen designers, resellers, distributors and customers. This means we always maintain control over the current and future needs of the industry.

60%

GRANULDISK allows you to massively reduce consumption of water, electricity and chemicals compared with manual pot washing, thereby also reducing your environmental impact.

2 MIN

An efficient process with hygienically clean pots after two minutes allows pans, containers and other pots to be returned quickly to the kitchen.



Our innovative technology eliminates the need for soaking and scrubbing.



Intertek

GRANULDISK AB is certified according to ISO 9001 Quality Management System and ISO 14001 Environmental Management System.





FAST POT WASHING FOR SUSTAINABLE DEVELOPMENT.

Our customers save time, money and space through our pot washing solutions. But beyond improving kitchen operations we provide another important benefit – a better environment. By minimising resource use, water, electricity and chemicals, GRANULDISK provides a more eco-friendly choice than many other pot washing methods. Our environmental policy is evident from the advantages of our products, and it's also integrated in

everything we do. This includes CO₂-neutral manufacture, designs made up largely of recyclable materials, and our devising of a climate compensation programme. We also require our haulage companies to hold environmental certification. So all in all, we can say that everyone stands to gain from our concept – both you and the environment.



WASH IT LIVE.

If we're to be convinced to try new things, we often have to see them with our own eyes. That's why we organise free Live Wash demonstrations where you can learn more about our products and see how they work. You can then experience the efficiency of our Granule technology and see how it gives perfect results.

Take a look at our website to book your Live Wash.



www.granuldisk.com/Our-Concept/Book-a-Live-Wash

GRANULDISK®