

FRYING OVENS ... OUR SPECIALITY





SECTOR

Part of the top 25 of market leaders in their sector, they have been responsible for exports to 70 countries. The vulnerability of their products means innovation, inspiration and creative thinking are absolutely indispensable in their processes. They are more than just a production company, with a specific focus on people, including the organising of networking events and workshops and contributing to socially engaging projects.



CHALLENGE

Problems with the oven cleaning were the reason for this customer to work together with Tensio, after another customer highly recommended us following the excellent cleaning of their fryers.



SOLUTION

Our many years of expertise in the fried products sector meant we could call on the *cleaning procedures developed by us*.

The oven was already considerably cleaner after the initial clean, following the implementation of this working method and the application of our *highly alkaline cleaning powder*. The effectively emulsifying and dispersing properties of our product meant the dissolved dirt remained in the solution.



RESULT

Their and our 'dare-to-share' mentality resulted in the realisation of a 30% time reduction in relation to the total production line, as less manual cleaning needed to be done afterwards, which translated into a man-hour saving of 6.000 €/year.



This also meant a water saving of approximately 300 m³ warm water on an annual basis, or rather 1.500 €/year.

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