



SECTOR

Developed from a local butcher in the nineteen sixties to a snack giant within the Belgian and Dutch markets. Their aim is to consciously carry out the processes within a production process right the first time, in order to ensure a good quality product is supplied with a minimum impact on the environment. Attention to food safety is therefore their biggest concern.

CHALLENGE

Our customer uses ovens to finish baking the snacks, whereby a tube heat exchanger is lowered into the oil. The complete network of tubes was clogged up with charred fats as a result of insufficient cleaning. The problem could not be resolved by the previous supplier. The problem was so advanced that an investment application had already been submitted to replace all the heat exchangers.

SOLUTION

Tensio has offered to carry out a test clean of the fryers with our **TENSOLID RO2** product. This powdery product was specifically developed for effectively cleaning heated surfaces. Another powerful alkaline cleaning agent was also used to clean the hood and frame. The fryers appeared to be significantly cleaner after a second test clean.

Repeated cleaning resulted in the fryers once again being free of any dirt and the planned investments were no longer required

RESULT

The excellent results resulting from our methodology resulted in an approximate **saving of 60.000 €**, as the investment in replacing all the heat exchangers was no longer required.

The adjusted cleaning procedures also resulted in the **amount of chemicals used being reduced by 0.7 m³/T**.

The successful test cleans eventually resulted in the decision to start using Tensio for an initial one year period. Our close working relationship has since been extended and expanded!

