

INCREASE PRODUCTION UPTIME



Increase uptime, reduce downtime & maximize resource utilization...
Sound easy? Not so much.

Food manufacturers across the globe are tasked with the above all the time, while being told, to “Reduce Costs” along the way.

This begs the question: **“How can you be expected to do more with less?”**

Because let’s face it, cleaning and hygiene in the food industry is a serious blockage to producing more food right? And in theory you could clean faster (and therefore produce more) by throwing money at the problem; more people, more equipment, more chemicals, more water. And hopefully the increased production time that is achieved will make more profit than the extra cost of cleaning. But in doing so you will have missed your cost reduction and utilization goals by a country mile. Not to mention the sustainability, environmental and compliance goals you may well have destroyed in the process!

And now for the good news

The installation of a full, central cleaning system will deliver your increased uptime and reduce costs at the same time. This is really the epitome of have your cake and eat it.

In Asset Management, there is a common saying along the lines of, “The Right Work on the Right Asset with the Right Tool and the Right Resource at the Right Time”. And that is exactly how we do it with QJS central cleaning systems - see our download on ‘is your cleaning system a cost or an investment?’ where we show an interesting study to demonstrate what a huge difference this can make.

The amazing point here is that not only can you effortlessly increase your uptime, you can still another major benefits too:

- Improve sustainability
- Reduce cleaning costs
- Clean better, faster
- Save water
- Rapid return on investment

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With a QJS central chemical, boosted water cleaning system, the use of water and chemicals is optimised. For example we believe that every drop of water entering the system should be used to its full advantage by eliminating waste associated with traditional applications, and effortlessly achieving reductions in water usage of 30%+.

Every drop of chemical entering the process should be used for cleaning, at exactly the right dosage. This is achieved firstly by eliminating chemical wastage at decant stage, then ensuring that the absolute minimum amount of chemical is dosed in to the system to be effective, and then further optimised by using the correct application methods, resulting in a minimum of 10% saving on the quantity of chemicals used.

Then there's the big enemy - plastic drums. Thousands of them being manufactured by extracting precious finite resources from the earth, along with the environmental impacts of the making process, and then the disposal. Some of these (not many in our opinion) are recycled, but what is so good about recycling something that should never have been made in the first place? A central chemical system uses large volume tanks and the use of drums is eliminated completely.

It is standard practise to throw system hoses away when damaged, but not so with QJS system hoses. These have been designed in such a way that they will not only last several times longer than traditional hoses, but are also cycled - repaired and renovated when damaged, with hose life being increased by up to ten times in many cases. The best part about having a more sustainable cleaning system is it is win win in every respect - see our information on the following advantages you can experience with a QJS cleaning system:

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- Reduce cleaning costs
- Clean better, faster
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- Rapid return on investment

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INTERESTED?

TALK TO ONE OF OUR EXPERTS...

A QJS cleaning system offers rapid return on investment, get in touch for a consultation and find out how your factory efficiency could be improved.

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