

Container Cleaner 1221

- 9 separate standard programmes – possibility for individual programming
- hot water rinse (80°C)
- possibility for steam disinfection
- a standard wash cycle of only about 3-5 minutes – loading and un-loading incl.
- flexible center nozzle and wash frame guarantee optimum wash result
- large flexibility – washes many different kind of containers
- possibility for pass-through machines (2 doors) to sharply separate unclean and clean side
- clear and easy to read front display
- possibility of printer for documentation
- hygiene test from Steins Laboratorium A/S as documentation
- W: 2105 mm D: 1733 mm H: 2901 mm (Height with center nozzle in top: 4188 mm)



Hopper Cleaner 948

- two programmes are standard – possibility for individual programming
- hot water rinse (80°C)
- process time only about 20-25 minutes
- washes all types of hoppers and feeders
- gentle but efficient washing prolongs the life time of the goods
- rotating wash cylinder
- alarm is shown on display at irregularities
- cylinder is adjusted after the scale system to optimize the wash process
- the wash cylinder can be changed without using tools – flexible and time-saving solution
- the machine can be placed close to the scale – saves transportation time
- space saving design – doors open inwards
- W: 1000 mm D: 1000 mm H: 2080 mm



MPW 25/50

- fulfils individual capacity needs
- MPW 25 with 2,5 m³ spacious wash chamber
- MPW 50 with 5 m³ wash chamber for very large wash needs
- 9 standard programmes – can be adjusted individually
- hot water rinse (80°C) – Kim-figures below measurable level
- can be placed close to the goods to be washed – efficient, time-saving handling
- "Rack & Spike" system ensures quick and flexible placement of various goods in the wash chamber
- MPW 25:
W: 1330 mm L: 1705 mm H: 2275 mm
- MPW 50:
W: 1330 mm L: 2726 mm H: 2275 mm



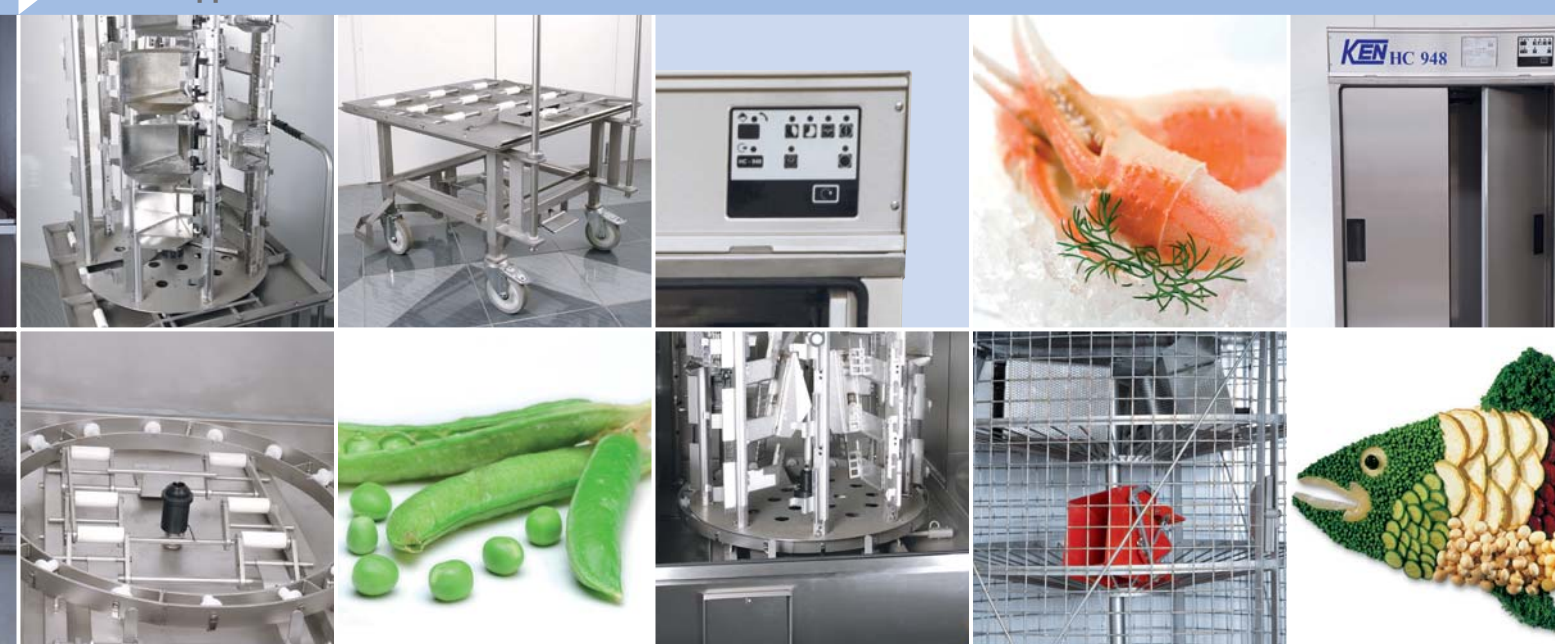
Our World Wide References:



KEN Container Cleaner 1221:



KEN Hopper Cleaner 948:



KEN MPW 25/50:



References:



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| <ul style="list-style-type: none"> ■ Milk-Snack Production Germany ■ Aria Foods Denmark ■ Kraft Foods Europe ■ Migros Switzerland ■ Strauss Dairies Ltd. Israel ■ Lerum Konserves Norway ■ Indasia Gewürze Germany | <ul style="list-style-type: none"> ■ Alimentos Profusa Mexico ■ Zott Germany ■ Schreiber Foods U.S.A ■ Kellogg's Company U.S.A. ■ Frito-Lay U.S.A. ■ Lat-bri Italy ■ Mondy Foods NV Belgium | <ul style="list-style-type: none"> ■ Hedegaard Foods Denmark ■ Kraftfood Spain ■ Creta Farms Greece ■ SNC Moulin Bleu Société Fleury Michon France ■ Moy Park Foods, Marlow Foods England ■ Estrella Kraftfoods Sweden |
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Safe choices with many advantages



All models in KEN's Food Tech Programme are developed in co-operation with producers and end users in the food industry and contribute to a continuously increased high hygienic level in the production.

The programme fulfils the natural needs for quality, efficiency, reliability and flexibility of a modern production plant.

Developed in co-operation with the customers

KEN listens to the need of the customers and advises towards the optimum solution.

The product range within the KEN Food Tech Systems must in any case fulfil individual customer needs and/or trade specifications. Therefore the machines have been developed in close co-operation with the end-users.

KEN Food Tech Systems are the perfect choice for washing of equipment used in producing e.g.

- Snacks
- Fast food
- Seafood
- Diaries
- Cereals
- Spices
- Chemicals
- Fruit butter
- Vegetable processing
- Ingredients



Common advantages for all models:

Computer controlled wash process

The computer controlled wash process ensures an always high and uniform wash result.

Documentation

It is possible to have a printer connected so that optimum documentation for correct washing and disinfection can be ensured and at the same time a correct log-book is possible.

A high degree of easy operation

All machines are easy to operate and easy to load and unload. In some cases there will be the possibility of using trolleys for loading and unloading.

Environmental and efficiency advantages

The machines have a low consumption of water which has been carefully adjusted to the quantities of goods being washed. Both the wash and the rinse water is re-circulated to a high extent. The low water consumption also reduces the consumption of chemicals.

As the consumption of electricity for the major part is used for heating water, the low water consumption also reduces the consumption of electricity.

The low consumption of water, chemicals and electricity is a benefit both for the environment as for the production efficiency.

Environmental components

The machines only use environmental components which for the larger part can be re-circulated when they are worn out. Components, which cannot be direct re-circulated, are neutral to the environment.

Modern design and easy servicing

KEN's designers have made the machines to look pure in style and with smooth, easy to clean surfaces. The construction also always ensures easy access to all components for servicing.

Furthermore, KEN's Service department can offer you hotline service on Container Cleaner 1221 through modem. This means that our service engineers can e.g. diagnose and repair irregularities direct on the screen without leaving the department – no matter where in the world the machine is standing. Thus we are eliminating the word "distance" as a time-demanding factor and the machine is ensured optimum working hours.



KEN
Hygiene Systems



Focus on values - local and global

KEN A/S is a forward looking, hi-tech Danish company built on the core values of:

- good, flexible relations with customers
- skilled and well-trained personnel
- a product range which is up-to-date and relevant to the market

We draw the motivation for our daily work from working with our customers, both in Denmark and abroad. We listen to their needs and requirements, we give advice and follow up on deliveries as well as providing the service that our customers want.

A well-running and trusting relationship between us and our customers is of the highest importance – for both parties.

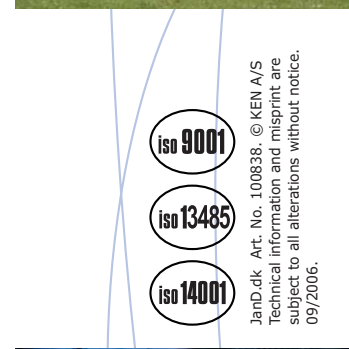
Right from the very start, over 60 years ago, KEN has considered its employees to be the most valuable resource it has. In a spirit of mutual respect, cooperation and constant development we aim to be an attractive

place to work and to provide a solid foundation for a thriving and stable life – both at work and outside.

Today KEN is amongst the absolute leaders both on the home market and in a large number of export markets. We develop, produce and sell disinfecting washers and tray washers to the health sector, as well as washers for commercial kitchens and the food processing industry. Our research into new possibilities and the development of new products using environmentally friendly, efficient and reliable systems will consolidate and expand KEN's position in the markets of tomorrow.

We make a difference – both locally and globally

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KEN
Food Tech Systems

**KEN Container Cleaner 1221
 KEN Hopper Cleaner 948
 KEN MPW 25/50**



- unique wash solutions for the food industry

Safety in the food industry - an important cause



Today there is a considerable focus on the safety in the food industry.

This means great hygienic demands on the food producers with quality washing of the production equipment as an important factor.

For this purpose KEN offers a number of high quality solutions under the joint designation Food Tech Systems.

Food Tech Systems - quality solutions for any need

KEN Food Tech Systems consist of KEN's large solutions in elegant Danish design for customers within the food industry in need of covering large wash needs.

KEN Food Tech programme for efficient quality wash consists of:

- KEN Container Cleaner for efficient, environmental-friendly and gentle washing of containers.
- KEN Hopper Cleaner for efficient, environmental-friendly and gentle washing of hoppers and feeders from scales in the food industry.
- KEN MPW 25 and MPW 50 for efficient, environmental-friendly and gentle washing of contact items etc. from production lines in the food industry.

KEN A/S has more than 60 years of experience in developing, making and selling wash solutions for e.g. the hospital and catering sections.

Adviser to the customer

All the KEN solutions for the food industry are made as standard units with the possibility of individual adjustment so that special customer needs can be fulfilled.

KEN attaches great importance to being a serious and competent adviser to ensure that the customer gets the optimum solution.

Contact KEN for more information and consultation.

To put it bluntly...



DAIRY FRUIT
THE NATURAL INGREDIENT
Project Engineer
Niels Christiansen
Dairy Fruit A/S

"When the need for washing containers in the production arose in our company, we turned primo 1997 to KEN who saw a challenge in such a project.

In only one year KEN supplied a prototype which was installed at our place while the project was finished in Brobyværk. We are very satisfied with the solution we had, and which is today known as Container Cleaner 1221.

Among other things we can document that this machine has given us a large reduction in our energy, water and chemical consumption"

