

# Collaboration on sustainable hygiene solutions

At KEN HYGIENE SYSTEMS, we offer a wide range of washing solutions designed to meet the very stringent demands to hygiene, documentation and validation that many companies are faced with on the market today. Simultaneously with a focus on a high hygienic quality, KEN HYGIENE SYSTEMS takes a starting point in sustainable solutions.

KEN HYGIENE SYSTEMS is a company established in 1941 with approximately 200 employees with head quarter in a small village, Brobyværk, on Funen. We specialize on the production of advanced washing solutions for hospitals, the pharmaceutical industry and food manufactures around the world.

Our machines are developed with the purpose of washing and disinfecting critical process equipment, including multihead weighers, knives, utensils, nozzles and various containers.

- Automatic cleaning
- Consistency
- Quality assurance
- Documented process
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The use of KEN's automatic washing solutions ensure that the washing processes can be documented and validated at all times; the wash programs ensure that all washes are performed in a uniform way each time.

## Sustainable and environmentally friendly wash

At KEN HYGIENE SYSTEMS, we offer a very low water consumption, which provides a number of benefits for the environment, since a low water consumption will entail a lower detergent- and power consumption, as well as a lower effluent discharge from the plant.

## Contact a KEN partner

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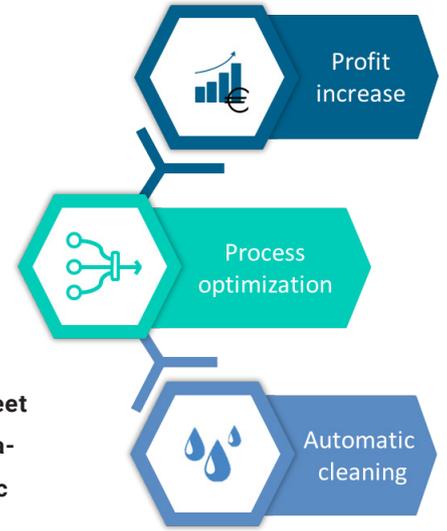
The critical process equipment is vital for the hygiene safety and the productivity of our customers, because these items are in direct contact with the product. This equipment needs a frequent wash and disinfection to avoid cross-contamination between the different production batches.

Ensuring a high level of hygiene, the wash takes place in a closed washing chamber in the immediate vicinity of the process, typically on a platform above the production line.

If manual wash is applied, a disinfection of the process equipment can only be done chemically, which places a strain on the employee as well as the environment.

KEN disinfects using thermal disinfection.

Hereby, our washing solutions are considered to be some of the most sustainable and environmentally friendly solutions on the market. This ultimately leads to lower total costs of ownerships for our customers.



In other situations, where the process equipment is washed manually, several risks can arise; for example, aerosols spread a not insignificant distance from the equipment being washed; when using high pressure wash up to 7 m. away, at low pressure wash up to 3,5 m. This means that there is a significant risk of spreading aerosols to the production facilities and to the products.

At the same time the human factor makes it impossible to quality assure and audit manual wash.

\*Hygiene in Food Processing (Edited by Lelieveld, H. L. M.; Mostert, M. A.; Holah, J.; White, B.)

## Dialogue about the customers' needs

No two companies or challenges are alike. Finding a solution that meets the needs of the customer and users as effectively as possible demands a thorough process. This involves analysis of requirements and current conditions to prove a basis for our recommendations. We also bear in mind the operating phase - after all, this is where the solution will really prove its worth.

## Local service

If you ensure a correct consistent maintenance and service, the washing solution will serve the customers for many years. KEN HYGIENE SYSTEMS has facilities that have been around for 40 years.

However, problems can arise and fortunately the help is near, as we have 40 driving service technicians located around Denmark, and international coverage, and therefore are ready to quickly respond to critical situations.

Clean, Lean & Green

