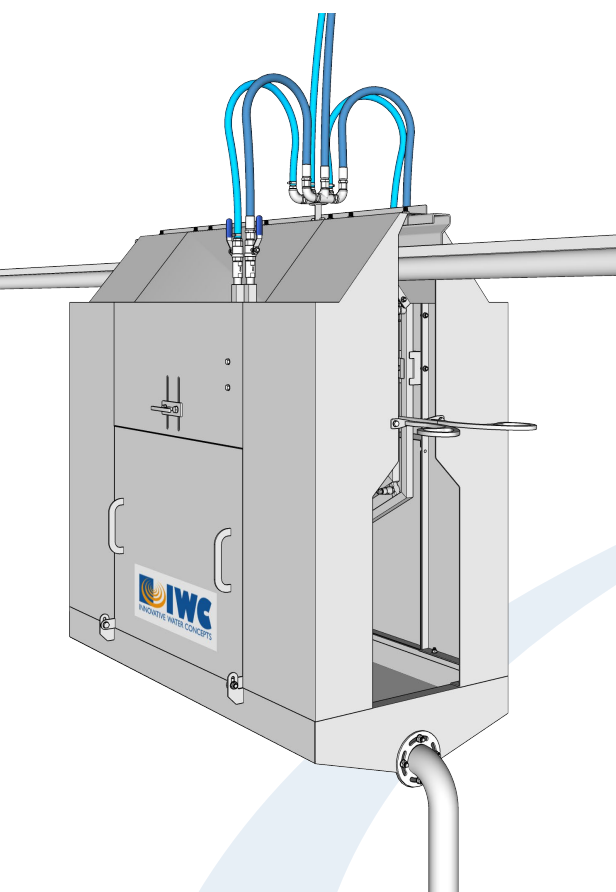


This is all you need when overhauling our I/O-washer.

With a spanner and a handful of gaskets you'll do the job. Parts and labor per unit: max € 250, and there's more good news...



Purchase an I/O washer from IWC-International and almost instantaneously earn it back.

The rotating I/O washer within the evisceration department of a poultry processing facility is a costly piece of equipment that demands significant maintenance. Moreover, it consumes 8,500 liters of water... per hour.

It's the right moment to replace your rotating I/O washer

- When a major overhaul is impending;
- When you want a significant reduction of maintenance costs;
- When you want to cut at least 50% of your water usage;
- When you want to save on the high daily costs of sanitation.

Our inline I/O washer is a sustainable alternative

Equipped with Undine air-water mixing technology, the system operates contactless. Minimal maintenance is required due to the absence of moving parts. The lifespan of our I/O washer is at least 15 years. Furthermore, our technology stands out for delivering superior cleaning results compared to the rotating I/O washers offered by major OEM's.

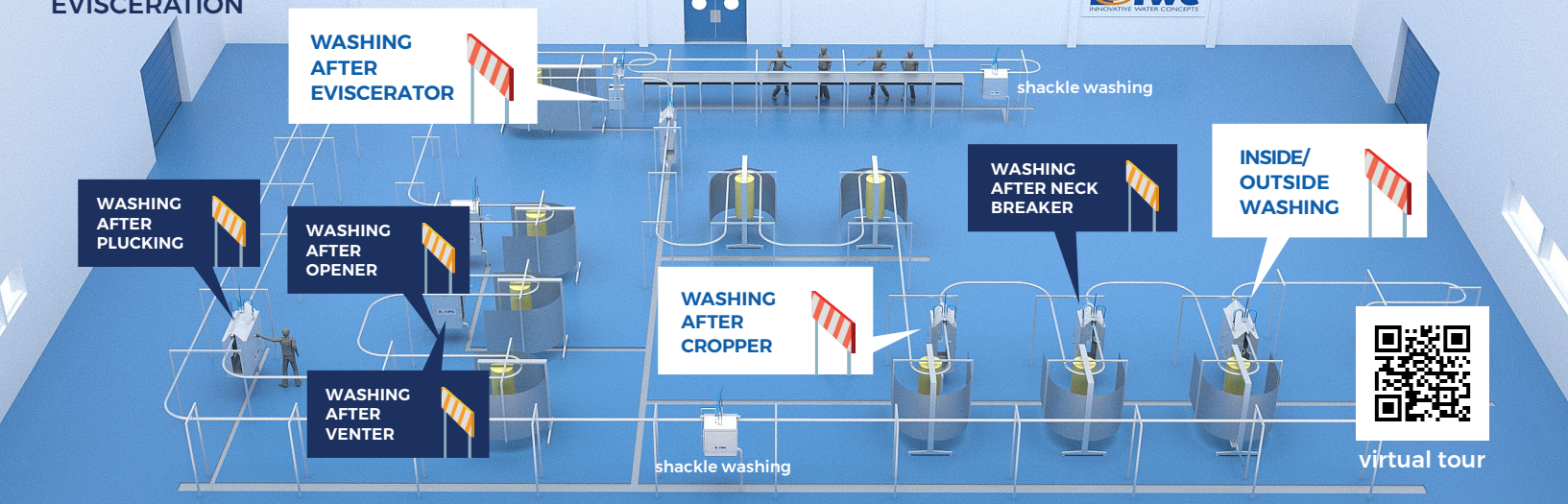
Cost comparison

Based on an average situation with one or two shifts of eight hours.

	OEM rotating I/O washer	Inline Undine I/O washer
Investment	€ 80.000	€ 20.000
Maintenance, annual	€ 5,000 - € 12,000	€ 250
Overhaul, every 3 years	€ 10,000 - € 15,000	none
Life span	10 - 15 years	15 - 20 years
Water consumption, annual, € 3 / 1,000 liter	€ 50,000 - € 100,000	€ 25,000 - € 50,000
Sanitation costs, annual (labor and materials)	€ 12,500	€ 2,500
Annual COO	€ 82,800 - € 144,800	€ 28,750 - € 53,750



We are more than happy to calculate your savings and the cost of ownership for your specific situation. Feel free to contact us, please visit our website to get in touch: iwc-international.com



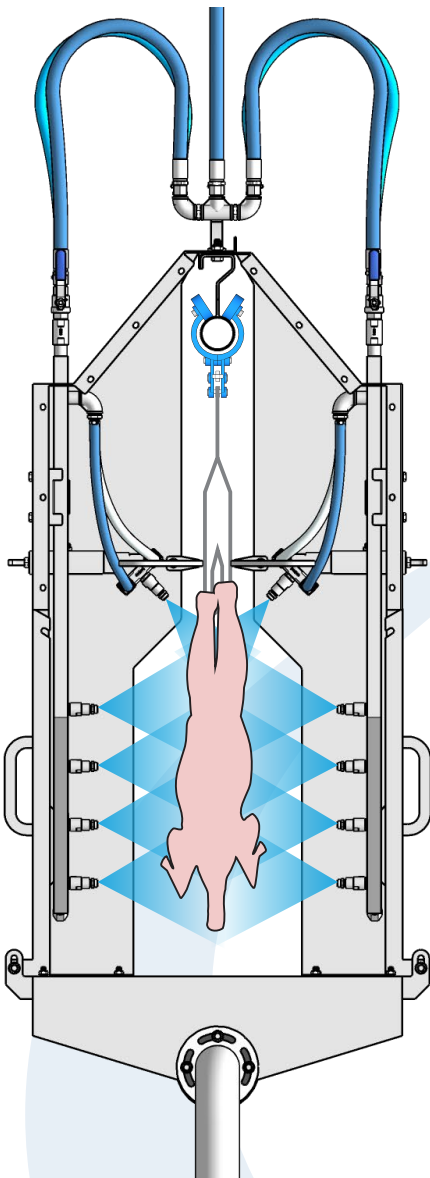
Inside/outside washing is an essential step for hygiene measures, according to the Hurdle to Hurdle approach.



Red hurdles: essential hygiene measures for ensuring food safety



Yellow hurdles: additional hygiene measures for specific situations



Contaminations occur on multiple spots in the process, the so called hurdles. For every spot we have a solution to achieve maximum hygiene. With our knowledge we exactly know where and when to clean the product.

Contactless cleaning

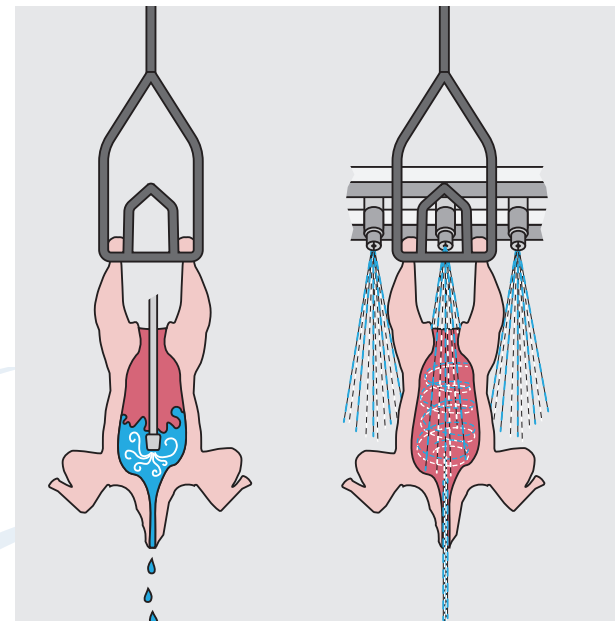
All IWC installations are designed to prevent cross contamination. We are able to clean the product without touching it. The product moves freely through the washer.

High velocity micro droplets

In the Undine® mixing chamber, water and air are mixed under pressure. The result is an excellent cleaning method with a very low water consumption. The micro droplets are able to reach all spots. The air water mix never clogs up, due to the minimal amount of water that is involved.

Compact and made to last

Every IWC washer is built very compact to fit in practically every existing line. We engineered our cabinets to endure many, many years. Due to the modular build, parts are easy to replace.



Conventional high pressure (left) versus Undine®



The Undine® mixing chamber with troughlet and spray nozzle (actual size)

