



# THREE IN ONE

Trays, crockery and cutlery are washed simultaneously in one machine





## THREE TRACKS IN THE HOSPITAL KITCHEN – SIX-FIGURE SAVINGS

The Cantonal Hospital Aarau (ger. Kantonsspital Aarau, KSA) is one of the largest central hospitals in Switzerland. Every morning, noon and evening, around 700 meals are served in the patient rooms – on trays with a wide range of crockery and cutlery. After that, everything must be washed within the shortest possible time. The GEHRIG GROUP and the HOBART PREMAX autoLINE flight-type dishwasher make this possible, with three parallel tracks for trays, cutlery and crockery at the same time. House 18 is one of the unassuming buildings on the extensive KSA site, but it is extremely important for the

wellbeing of the patients. It includes the kitchen where the team of chefs prepares about 3,000 meals a day. The meals are not only delivered to the patients' rooms, but also to their in-house childcare centre and currently also to a nursing home and a school.

### LOADS OF WASH WARE, LITTLE TIME

Right next to the kitchen: the warewashing area. Just before 9 a.m. the eight members of the warewashing team arrive here – shortly afterwards they are joined by the first tray trolleys from the patient rooms. Then things really

get going on the two HOBART PREMAX flight-type dishwashers that have been in use here since December. One is for the cook ware (GN pans and trays, pots, utensils, containers), the other for the patients' wash ware. Renate Eng, who is responsible for the laundry/kitchen in the KSA: "In under one and a half hours the wash ware for up to 750 patients has to be washed. That's a lot, especially at noon, but that was one of our requirements for the system."

### INCREASED EFFICIENCY

On the trays, which are now returning from breakfast, there is





*The new systems not only enable very fast processes, they also take up very little space, which is really at a premium here.*

also a mix of quite different items of wash ware. The employees take the wash ware from the passing trays and place them in one easy step on the running conveyor belt; glasses and cups are sorted into racks. The cutlery remains on the trays, and is passed under a magnet which lifts the cutlery up. Cutlery and trays are then automatically loaded again onto separate tracks. Side by side, dishes, cutlery and trays are washed, rinsed and dried simultaneously in a single system. Prior to the installation of the autoLINE flight-type dishwasher, two people were busy for about four hours a day each washing the trays. The new system lightens the load for the washing team considerably. "The efficiency and the high degree of automation were important arguments in deciding to opt for the two

HOBART flight-type dishwashers and the GEHRIG GROUP offer," says KSA Executive Board member Sergio Baumann, Head of the Operations Department. Thomas Lackmann, Project Engineer at HOBART, tells us: "Our devices are configured to save as much energy, water and chemicals as possible. This lowers operating costs and protects the environment."

### **FIVE- TO SIX-DIGIT PROFIT CONTRIBUTION EACH FOLLOWING YEAR**

Jörg Mostert, who as Key Account Manager for the GEHRIG GROUP managed the project at the KSA, says: "Thanks to the reduced personnel expenses as well as







*The Cantonal Hospital Aarau (KSA) not only caters for its own patients, but also supplies a nursing home, a school and a childcare centre.*

savings in chemical, water and energy consumption, the one-time acquisition costs for the system have already been more than offset shortly after the end of the warranty period. Thereafter, the savings from the autoLINE system generate a five-digit profit contribution every following year and a high six-digit profit contribution over the entire operating period compared with conventional investment solutions.”

### **FASTER THAN PLANNED & WITHOUT INTERRUPTION**

The big challenge was that the changeover from the previous to the new systems had to take

place without interruption during ongoing operations. And not only that – at the same time the floor of the warewashing area was being renovated. With a “provisional solution”, GEHRIG GROUP ensured that washing could continue without any interruption during the reconstruction phase. A formidable effort. It was worth it.

### **FREE CONSULTATION & PLANNING**

Planning and consultation of warewashing solutions is an important service and is highly appreciated by GEHRIG GROUP customers. 3D visualisations give customers a

better idea of the systems planned and the available space. Additionally, those responsible at the Cantonal Hospital Aarau also benefited from this; reference systems out in the field can be jointly inspected with the experts from the GEHRIG GROUP.

The core competencies of Gehrig Group AG also include the HOBART “Food-Waste” disposal systems, cart washers, as well as vertical and horizontal conveyor systems.  
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