POLY VANTAGE

Executive Summary:

A large independent commercial laundry processes more than 25M pounds annually with 30% of F&B linens washed in a tunnel washer. The customer strove to deliver a high-quality product to their customers with the objective of exceptional business retention.

Problem:

The account was receiving quality complaints from their customer due to persistent oil stains on colored, spun polyester napkins. Traditional chemistries were unable to deliver a quality product without excessive wash temperatures and alkali usage.

Solution:

The Ecolab team identified the opportunity to improve product quality with PolyVantage. The new patent pending technology specifically formulated to target persistent food oil stains without NPE's or phosphates offers unmatched stain removal performance while delivering operational efficiency. The account expanded use to all F&B polyester classifications and realized significant operational savings plant from reduced water usage and lower wash temperatures.

QUALITY IMPROVEMENTS







PRE-POLYVANTAGE

POST-POLYVANTAGE

>60%

OPERATIONAL EFFICIENCY

PRE-POLYVANTAGE

POST-POLYVANTAGE

1.76

....Water Usage (gal/lb)....

1.69

170°F

....Water Temperature....

145°F



SUSTAINABLE PROPERTIES

Sustainable and biodegradable to deliver the best customer results while maximizing environmental safety.



NO NPE'S



NO PHOSPHATES



CARB COMPLIANT



NO EDTA

TOTAL PLANT SAVINGS



WASTE



ENERGY



WATER

47% REDUCTION (FOG) FATS, OILS, GREASES

REDUCTION (TSS) TOTAL SUSPENDED SOILS

REDUCTION (BOD) BIOLOGICAL OXYGEN

BTU SAVED

EDUCTION IN CO2

REDUCTION IN CO2

GALLONS SAVED



TOTAL SAVINGS = >\$45K

