

# Benefits experienced with Scalewatcher in the hospitality sector



### What can Scalewatcher do for your water:

- Removes existing scale layers
- Reduces scaling/corrosion in water systems
- · Gives water a softer feeling
- Reduction of cleaning chemicals and detergents.
- Improves the cleaning properties
- Improves heat transfer
- Inhibits the growth of bacteria
- Saves energy when heating water

## How does it work:

The external generated electric and magnetic fields infuence the initial crystal growth in water, resulting in smaller crystals (up to 2 micron) having a rotundas shape. They cannot adhere to any surface as long as the water flows. The flowing water will remove old scale layers as no new layers are being formed.

## How to install:

The fields are being generated by means of a cable wrapped around the pipe and can easily be done by yourself.

## The benefits are obvious

Bathrooms and kitchen in your hotel or restaurant will see savings. Here and in many other hospitality situations, the daily usage of water is in the hundreds of liters. This requires maintenance and forms an important contribution to the total operational cost of your enterprise. Especially in areas with hard water, scale deposits cause a lot extra labour, not to speak about the costs for aggressive cleaning agents. The Scalewatcher makes ugly limescale spots, which are formed on sanitary, tiles and walls after taking a bath, easier to clean. Also shower heads and taps will remain free of limescale.

Dismantling and cleaning of professional equipment in the kitchen needs less frequently to be done. For example, pipes and sprinklers of steam ovens do not get clogged and stainless steel interior remains shiny longer. In café or restaurant coffee and tea machines require significantly less maintenance. Cups and glasses are easier to clean. Moreover Scalewatcher limits limescale in your water heater so that energy will be saved here.

Hot water tanks reach faster the set temperature and heat transfer of central heating systems will be increased.

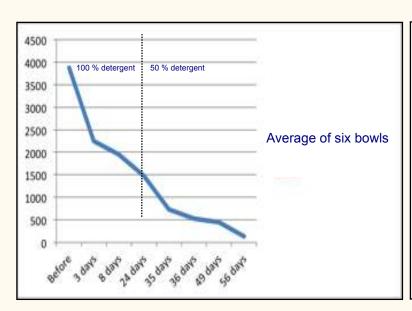


# Other applications in the hospitality sector

#### **Dishwasher**

Eating utensils will be cleaner than without Scalewatcher apart from less calcification. The more the utensils are used and cleaned, the more the bacterial activity will be reduced, even when half of the normal soap amount is used. Without treatment, the bacterial activity remains high and will not decrease.





Six bowls of the kitchen of a hospital were given a mark with the numbers 1 to 6, cleaned by de dishwasher and the next 56 days every day used and cleaned again. Before this experiment the bacterial activity was measured with an ATP meter and was on average 3800.

A Scalewatcher was installed and one can see that the living material decreases rather quick.

After 24 days 50 % less detergent was used in the dishwasher. One can see that the bacterial activity is insignificant after 56 days. Of course, this applies to all surfaces being cleaned repeatedly and with water treated by Scalewatcher. Without treatment the bacterial activity will remain at 3800 no matter how many times the bowls go through the dishwasher.

There does not exist cleaner cutlery in restaurants, elderly homes and hospitals when the water is treated with Scalewatcher.

## Soft drinks and beer taps

Scalewatcher reduces calcification (beer stone) and the growth of bacteria in the tubes so that there no pressure loss occurs and the tubes are also less likely to require cleaning.



# **Swimming pools**

Condition your pool with a Scalewatcher and save on maintenance. Make the stainless steel staircases and fixtures shine again. Also Reduce the use of chemicals as bacteria growth is strongly reduced.

Download the brochure for pools here for more information.