

C A S E S T U D Y

Hachez-Chocoladen, Bremen, Germany

OVERVIEW



The Hachez Chocolate Co. of Germany was established by Joseph Emile Hachez, a chocolatier of Belgian origin, in 1890. After more than 100 years, Hachez continues to make quality German chocolate. Hachez uses only the finest natural ingredients, including cocoa from Ecuador and Venezuela along with natural Bourbon vanilla, making their chocolate by the traditional handcraft methods. The result: Hachez chocolate will satisfy the most demanding chocolate connoisseur.



WATER SYSTEM CHALLENGES

The Hachez technologist had found scaling residue on casting molds coming out of the new huge automatic “dishwasher” machine, causing the chocolate to appear dull.



SOLUTION

In 2001, Hachez Chocolate Co. maintenance engineer had installed a 3/4” ION SB20 **ScaleBuster**® conditioner right before the “Dishwasher” to prevent scale residues on the molds.

RESULTS

Following the first installation of the **ScaleBuster**® physical water conditioner, with shiny chocolate coming out of the moulds, the **ScaleBuster**® technology was adopted by the Hachez Chocoladen Engineering Manager. More **ScaleBuster**® conditioners were since installed to protect rolls and nozzles in different parts of the process (including a 4” SB100-16 on the main water inlet and another **ScaleBuster**® SB20 which protects the stuff showers).

ABOUT THE TECHNOLOGY

The patented **ScaleBuster**® technology completely replaces traditional chemical treatment; providing control of scale and corrosion in various water process systems to create an exceptionally clean system. This dramatically reduces energy and water consumption, while reducing or, in certain cases, eliminating toxic water discharge to the environment.