## **Vulcan in a School Kitchen**

Dear CWT Team,

The steam convection oven has greatly improved since the installation of the Vulcan. The water is injected via the pipe in the centre of the heating coils and a fan inside the coils blows the water through the coils and comes out as steam. The operating temperature of this device is 350F. The white material you see on the coils is a powder coating that is easily removed with a wet cloth. No more chemicals are required to clean the convection oven.

However, we have noticed even greater results in the school kitchen, which was previously using a traditional water softening system. But all in all, we can confirm the effectiveness of the Vulcan treatment, which means less work for the maintenance staff.

The Vulcan unit installed on the entire building system has also been extremely effective. No more rusty water after weekends and Christmas break. The next Vulcan will be installed on the other school buildings, which are around 20 - 25 years old.

The last Vulcan unit is installed on the main cooling tower – we have had nothing but positive news in regards to this installation. We will be seeing more orders coming from this customer very soon.

Best Regards Arne Vestad







