



The Foam-
jec FMD
mobile foam system
guarantees hygienic clean-
ing in production areas. Stork & Herrmann

One system – three modes

To keep up with the increasing hygiene requirements in the food production sector, Stork & Herrmann (Gütersloh, Germany), maker of well-known high-pressure cleaners, now presents its new Foamjec FMD medium-pressure foam system.

The mobile system has two places for attaching two 20-l cleaning canisters, an integrated hose reel and a single-lever mixer. These allow the selection of three different operating methods: use of foaming cleaning agents (through the addition of external air pressure), clear rinsing, or disinfection with separate wide nozzle spraying. A uniform concentration in the foaming function, which results from built-in dosing nozzles, guarantees high operational safety.

A booster pump with economical water consumption is integrated into the clear rinsing function. Two lances with varying working pressures are available. Stationary versions (type FND) of the devices are also available for use with existing high-pressure systems.

Harmless for employees, fatal for germs

Sterilsystems (Mauterndorf, Austria) has developed the E2000 circulation disinfection device specifically for rooms in which people are present during the production process, such

as in processing, cutting and packaging rooms in the food production and food retail sectors.

Due to the complete shielding of the UV-C radiation within the housing, the E2000 circulation disinfection device is absolutely safe for employees while simultaneously developing an efficient sterilization effect for perfect air hygiene. The ambient air is sucked into the device by a particularly quiet axial fan. All microorganisms and germs such as bacteria, viruses, yeasts and mold spores caught up in this airflow are exposed to a wavelength of exactly 253.7 nm UV-C radiation, which kills up to 99.99 percent of them. This ensures the gradual sterilization of the ambient air.

With dimensions of 1,200 × 252 × 325, the acid- and base-resistant stainless-steel housing saves space and meets the highest hygiene requirements. The ambient air throughput is 500 m³ per hour. The high-performance UV-C emitter also convinces with its sterilization performance during continuous operation, according to the manufacturer.



The E2000 circulation disinfection device is safe for employees, while simultaneously sterilizing the ambient air in any rooms it is used. Sterilsystems

Intelligent cleaning solution

The Profi FX series of compact built-in dishwashers made by Hobart (Offenburg, Germany) is suitable for flexible use in butcher shops. The Profi FXL model has an extra-deep interior that has space for oven sheets and euro boxes (600 × 400 mm).

Senso-Active resource usage significantly contributes to the low consumption values of the FX machines. The technology permanently monitors the suds and immediately adapts the amount of rinsing fluid to the dirt present. This reduces the con-



The Profi FXL built-in dishwasher has an extra deep interior for sheets and euro boxes. Hobart

sumption of water, chemicals and energy.

The Profi FX is also available with a double basket system. This solution simultaneously cleans a basket with cups and above, a second basket with plates. This doubles the machine's capacity and saves an additional 50 percent of water, energy and chemicals.

The FX machines can be intuitively operated with the Visiotronic controls. The standard Profi FX line also includes the switchable water change program specifically for the cleaning of baking sheets.

The Profi FX is the first under-table dishwasher with an integrated pre-wash function. With the further developed Genius-X² fine filtration system, it achieves the best cleaning results while reducing material consumption. The system also filters out coarse dirt during the wash cycle.

Fog protection from germs

Due to increased hygiene requirements in the food production industry, elimination of microorganisms such as bacteria, fungi and viruses is increasingly important. 3D fogging is an effective sterilization method for disinfecting both air as well as surfaces in the meat production sector. Three-dimensional cold fogging minimizes product failure, protects against diseases and can be used during the entire production process.

In addition to problem-solving, prevention is increasingly the focus of attention. The Fleischerei Wolke in An-



The ValloFog 3D cold fogging system kills nearly all microorganisms on a lasting basis.

Vallovapor

kum, for example, preventatively uses the ValloFog cold fogging system from Vallovapor (Mannheim, Germany) to create high air quality throughout its rooms and eliminate the risks of production losses or faulty batches in advance.

At first, the production rooms are fogged with ValloFog Domestic, which sprays the finest droplets into the ambient air with a special atomizer – so fine, that no moisture or humidity develops, but only a fine standing aerosol substance. During this procedure, the aerosol moistens all surfaces and the biocide covers ceilings, walls as well as machines, vents and ventilation ducts, air conditioners or heat exchangers. The dry, intensive ValloFog aerosol is distributed throughout the entire room and condenses precisely on the cooler surfaces and points in the room where normally mold and bacteria would form. This is where the highest disinfection effect takes place.

ValloFog gets into the smallest cracks and seams. A very thin, invisible disinfectant film remains on the surfaces and generates a germ-free environment. Fungal spores, bacteria, viruses or other microorganisms that come into contact with the film die – with lasting effect.

In one day, two employees preventatively fogged approximately 1,000 m³ while accounting for production times, so that no losses or delays would occur. The fogging takes between a quarter and half an hour, depending on the room size. Subse-

quently, the aerosol remains in the room for between one and two hours. Afterwards, the premises can be used normally again. “We are very satisfied with the results until now and the rapid implementation, and we will continue to use the system,” says Master Butcher Wolke.

One fogging procedure is sufficient to achieve good disinfection results for months. The Vallovapor procedure kills up to 99.9 percent of all microorganisms. In addition to sterilizing the ambient air, the disinfection of other areas such as conveyor belts, cutting machines or packaging areas leads to a significant improvement of hygiene standards.

Easily and effectively stopping dirt

The Heute Maschinenfabrik (Solingen, Germany) offers an effective and lasting solution against the introduction of dirt particles: Profilgate cleans rollers, wheels and tires of all floor conveyors, and even shoe profiles if needed. This solution is a hot-dipped galvanized grating with patented brush strips. These lie in shallow stainless-steel tubs that are recessed into the floor at ground level or above. Profilgate actively removes unwanted particles from the tread profile due to the tension of its brush strips and arrangement of its diagonal bristles.

The system is low-maintenance and needs no power supply. According to the manufacturer, it captures up to 90 percent of accumulated dirt, pri-

marily in access and entry sluices. Users thus optimize their technical cleanliness and work safety, reduce cleaning costs as well as complaints – lastingly. The manufacturer guarantees 100,000 crossings over the brushes. Profilgate lasts even longer in practice – easily up to 500,000 crossings – if the cleaning areas are interchanged from time to time.

The Heute Maschinenfabrik produces very different variants: for narrow wheels and rollers, wide wheels and tires, for pedestrians as well as for lightly or heavily used passages. The company’s product range also contains solutions of stainless steel, of food-safe plastic as well as modules for wet cleaning, disinfection and drying.



Profilgate cleaning areas stop dirt before it can get into clean areas.

Heute Maschinenfabrik

Cleaning structured hard floors

In many areas of the food industry, structured hard floors, either small or medium-sized, are often laid as protection against slipping accidents. Their function is only guaranteed if they are regularly cleaned with high-quality processes that go deep into spaces where dirt can collect. Manual floor cleaning cannot guarantee this. IP Gansow (Unna, Germany) has developed its CT 15 scrubber dryer machine specifically for this application area.

Its roller brush has a mechanical cleaning function with high vertical intensity that penetrates deep into displacement areas. An extensive technological concept, secured by the SLS system, increases its efficiency and ensures high-quality cleaning throughout the entire cleaning pro-