



Open plant cleaning solutions  
for the food and beverage industry

Solutions & products

# Step inside the world of System Cleaners

When it comes to hygiene and food safety, nothing beats a skilled partner. We know the ins and outs of all segments in the food and beverage industry and can guide you every step of the way in your choice of open plant cleaning solution. Sometimes a standard solution will do the job and sometimes it takes a customised one. What matters is that the solution perfectly matches your specific requirements and challenges. No more and no less.

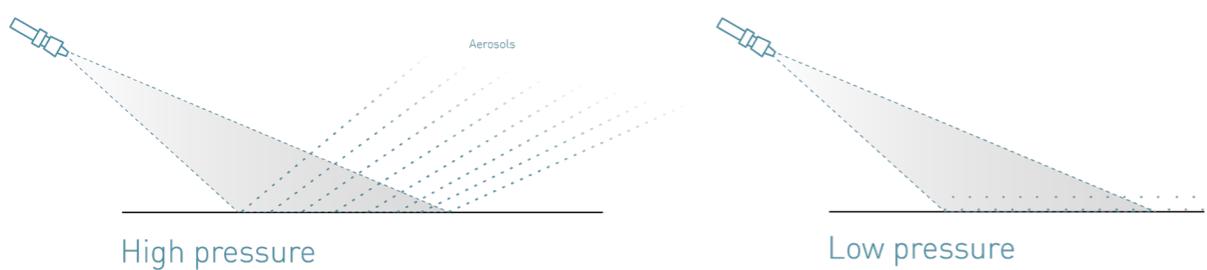
We can help you reduce your chemical and water consumption while improving product quality - for the sake of both the environment and your bottom line.



# Cleaning with boosted water

Our entire product range applies the best technology: Low-pressure cleaning with boosted water has proven to be the most effective way of cleaning difficult surfaces due to the impact of the water jet.

Applying low-pressure technology with boosted water will assist you in optimising hygiene and food safety in your food or beverage processing plant.



Low-pressure cleaning with boosted water safeguards the processing environment against microorganisms thereby eliminating the recontamination of surfaces



Better heat transmission



Less wear on processing equipment and affected surfaces



Low maintenance and service requirements



Reduced water and chemical consumption



Reduced cleaning time = increased production time



Increased employee safety



## Pure confidence

Our products are built on three decades of dedicated experience from the food and beverage industry and their performance is solid as a rock.

Say goodbye to irregularities and sleepless nights caused by poor hygiene and hello to confidence. We never compromise on quality – and we don't think you should either.

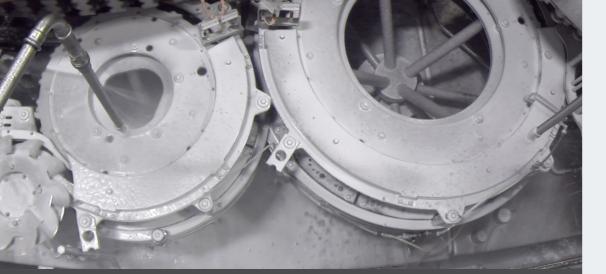




## A solution for every challenge

Our high-quality automated and manual solutions are as solid as they are easy to use and let you benefit from reduced cleaning time and a chance to lower your chemical and water usage. No matter what part of the food and beverage industry you are engaged in, we'll provide you with the perfect match for your hygiene challenges.

If you have a request we'll meet it, if you have a problem we'll fix it and if you need help in any way we're here for you. It's as simple as that.



## Benefits to automated cleaning

- Optimisation of food safety and hygiene
- Reduced cleaning time - increased production time - increased output
- Reduced water and chemical consumption and overall operational costs
- Increased employee safety
- Extended shelf-life
- Consistent product quality

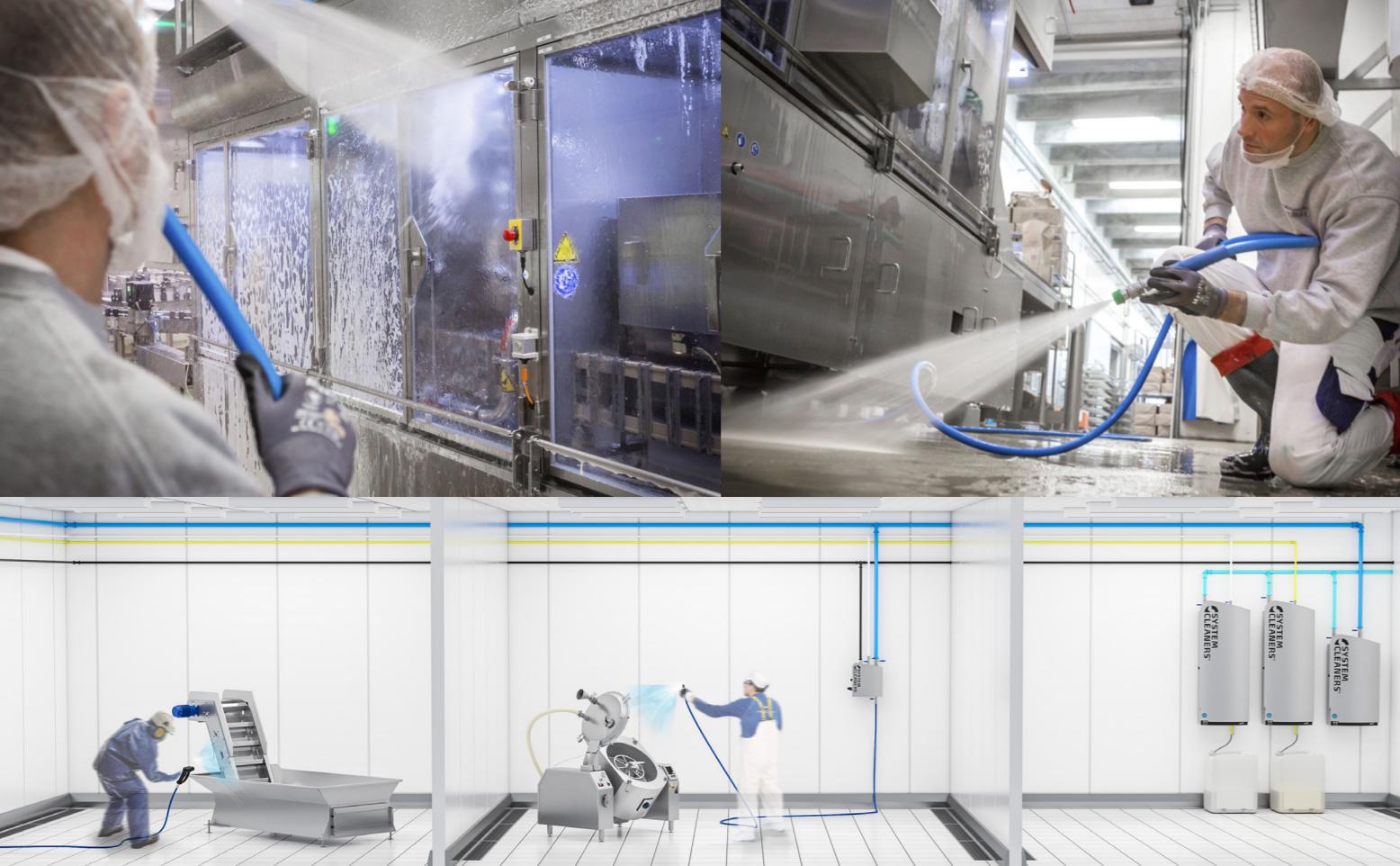
## Automated solutions

Implementing automated cleaning in your food or beverage processing plant offers numerous benefits in terms of optimising hygiene and food safety as well as operational costs and production time.

A uniform cleaning result will ensure consistent product quality, extended shelf-life and added brand value.

Our automated solutions are customised to match the specific requirements of your processing equipment.





## Manual solutions

Our manual open plant cleaning solutions assist you in optimising hygiene and food safety, and they offer a high degree of flexibility in e.g., the choice of equipment, number of users and functionalities.

The wide range of products for manual cleaning in our portfolio ensures that no matter what challenge you face, we can find a solution for it. The combinations are numerous.



### Benefits to manual cleaning

- More effective water jet – reduced cleaning time
- Optimisation of hygiene and food safety
- Simple and user-friendly operation
- All cleaning functions in one, single system



## Benefits to mobile cleaning

- A high degree of flexibility in terms of coverage
- Improved levels of hygiene and food safety
- Low-pressure technology ensures effective cleaning with reduced water and detergent consumption
- A less extensive investment than fixed installations

## Mobile solutions

Our mobile open plant cleaning solutions provide you with an alternative to fixed manual and automated cleaning. It provides a considerable degree of flexibility in terms of coverage.

If you want to implement mobile cleaning, a range of options is available from mobile workstations to stand-alone cleaning units.



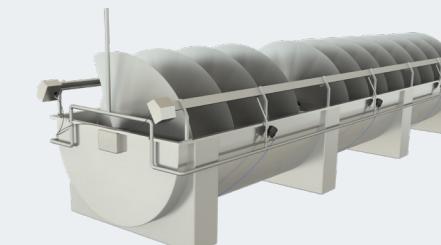
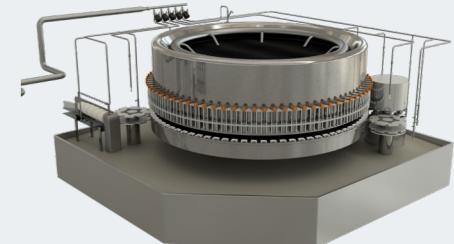


## Application solutions

Not all food and beverage processing equipment is readily cleaned. Residues may settle in spots not easily reached by a standard cleaning solution.

Manual cleaning of this type of equipment is a strenuous and time consuming task. A customised, automated cleaning solution can do the job faster and ensures a consistent result.

We have the experience to help you in this process



We have no hassle  
with the equipment  
whatsoever



The organic dairy NATURMÆLK applies a System Cleaners cleaning solution to reduce cleaning time, increase production time and optimise on food safety and hygiene.

Our open plant cleaning solutions are applied in all segments within the food and beverage industry worldwide.



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