



## Time and cost savings for floor cleaning.

Rosenheim, Sept. 2004 - In the food production industry, hygiene, sterility and safety rules have highest priority.

Danone pays great attention to the subject of floor cleaning, even more than is required by the safety and hygiene standards.

### **Danone - Worldwide number one for fresh milk products**

Danone is yogurt and yogurt is Danone. Every day, almost 70 million people in the world enjoy a Danone product. The first known brand of yogurt was from Danone and, today, Danone is the most purchased yogurt brand in the world.

Besides yogurt, Danone's product range includes curd cheese, cream cheese, desserts and kids' food products. On the production sites in Hagenow, Ochsenfurt and Rosenheim more than 200,000 tonnes, more than a billion cups of yogurt, curd cheese and cream cheese are produced every year.



## Effective working with intelligent solutions

In the opinion of Martin Steiner, operation site manager for packaging and production control, germs and contamination can be dispersed over all operation areas via the floor and thus cause (sometimes quite serious) foodstuff hygiene problems. In addition, dirty floors present a safety risk for the employees.

Regular cleaning and good maintenance in adherence to the prevailing laws on foodstuffs hygiene and accident prevention regulations not only protect employees and consumers, they also contribute to the reduction of costs in the company.

The situation at Danone is, as with many companies in the food production industry, such that not only the large surfaces need cleaning but also corners and gaps between obstacles such as machines and installations constantly have to be thoroughly cleaned.

With the innovative cleaning system ST 82 S by HEFTER these requirements are all met in one round.

The VARIOTECH® technology adapts itself automatically to the different environments with its flexible working width. It facilitates cleaning in areas where other systems cannot reach and reduces manual reworking to a minimum. So cleaning simply becomes faster and more effective.

"The working hours of our cleaning staff has decreased by 30% since we introduced the HEFTER Systems," declares Mr Steiner, explaining the benefits of the system.

### User-friendliness and functionality

Frequently changing and sometimes inexperienced employees work in the cleaning department of Danone. Therefore, the HEFTER machine's ease of operation was a decisive factor in the purchase. With a few manipulations, the system is ready to use and modifications such as setting up the suction lips are quickly made.

In the so-called "white" areas, the sterile areas, no removal by suction is necessary since the disinfection has to sit for a certain time in accordance with current hygiene regulations. In other "black" areas, greater emphasis is placed on good removal by suction, because immediate safe access has to be ensured. Once again, the HEFTER system satisfies with its excellent suction performance.

Production at Danone is done in shifts and the cleaning system has to be available non-stop. Battery-powered systems can only work for approx. three to maximum four hours, then they have to be recharged for eight hours.

The HEFTER system is different - the Quick Change® battery change system ensures that a fully charged battery set can be installed within seconds and the cleaning continued without interruption. Thus cleaning is possible in shifts of up to 24 hours.

#### More information:

DANONE GmbH  
Mr. Martin Steiner,  
Manager for packaging and  
production control  
Schönfeldstraße 12a  
83022 Rosenheim  
Germany

Tel.: +49 (0 80 31) 30 81-32



Martin Steiner



ST82 S VARIOTECH®

**HEFTER CLEANTECH GmbH**  
Goce Andonov, Marketing  
Am Mühlbach 6  
83209 Prien am Chiemsee

Tel.: +49 (0 80 51) 686-0  
Tel.: +49 (0 80 51) 686-179  
E-Mail: [cleantech@hefter.de](mailto:cleantech@hefter.de)  
[www.hefter.de](http://www.hefter.de)