



Appetisingly fresh in the perfectly cleaned surroundings

Neubrandenburg, June 2006 -

Hygiene, sterility and perfect cleanliness are more important than just an optical requirement in the food production industry. At the company "De Maekelboerger Back- und Konditoreiwaren" (bakers and confectioners) in Neubrandenburg and "Der Havelbäcker" in Wustermark the subject of floor cleaning enjoys the highest priority, more than would be needed for just safety and hygiene reasons.

Baking in large quantity

De Maekelboerger and Der Havelbäcker are producing for example daily 180.000 pieces of cake around the clock. Their customers are the households and large customers - from the school child, who buys a snack in one of the 100 baker's shops, to the corner shop and the large customer such as Langnese-Schoeller and Netto supermarkets. Baked goods - bread, cakes and pastries for supplying the households and frozen food for customers - these are the successful products of this family run business.

During the daily baking operations floor cleaning at highest perfection is required, this means that the floor must be immediately ready for walking on once the cleaning process is finished and the cleaning system must be ready for use 24 hours a day. Two basic requirements of the innovative HEFTER Cleantech cleaning system, which are perfectly satisfying: VARIOTECH 82



PRO at Havelbäcker and VARIOTECH 112 PRO with quick change at De Maekelboerger.

Perfect cleaning with the VARIOTECH variable working width

Microbes, dirt, bacteria have no chance of being transferred into the production areas, according to Mrs Heiden, who also carries out the documentation of the cleaning and maintenance and supervises the in-house cleaning personnel. Right from the start the potential sources of danger are excluded by continued cleaning using the VARIOTECH® PRO.

The VARIOTECH® technology adapts itself to the circumstances. It has a variable working width of between 610 and 820 mm - VARIOTECH® 82, and a working width of between 710 and 1120 mm - VARIOTECH® 112. The extendable wings of the flexible scrubbing and suction unit can reach problematic places, where comparable cleaning systems cannot reach. This is how the subsequent cost of intensive manual work is reduced to a minimum. The cleaning is being made simpler, quicker, and more effective.

The flexibility of VARIOTECH® ensures that it can be used during production, it also reaches very small areas and has an excellent surface performance used in larger areas.

"The purchase of the HEFTER system means that our cleaning personnel require approximately 35 % less time" says Mrs. Heiden enthusiastically. Mr. Schellin, the technical manager of the company "De Maekelboerger" explains the advantages: "HEFTER Cleantech offers a compact, very good performing, flexible and variably deployable, reliable and easy to use cleaning system."

"We have very low maintenance and repair cost and therefore made the correct decision to buy HEFTER cleaning systems". According to our experience with other machines, the best

cleaning results obtained in all areas were clearly in using the system with three brushes.

Long-term thought-out solutions create long-lasting cooperation.

In the Summer of 2005 the acquisition of the VARIOTECH 112 PRO in Neubrandenburg soon lead to the purchasing by Der Havelbäcker, of the VARIOTECH 82 PRO model at the end of 2005 . A demonstration of the HEFTER systems in Wustermark by sales representative Andreas Jung had convinced Mr. Schellin and Mr. Lenz of the very good performance, the thorough cleaning and a very good suction.

The main decision factor had been the easy operation of the machine. With only a few manual maneuvers the system is immediately ready for use. Also swapping over parts, such as removing or adding the squeegees are achieved in no time.

Of special importance is the fact that within a few seconds an empty battery unit can be replaced by a fully loaded one, thanks to the Quick Change® battery system. In this way, cleaning can be carried "all around the clock" without interruption . An invaluable advantage, because normal battery operated systems can only clean a maximum of four hours and even then require up to eight hours for recharging.

The production area requires greatest attention. The accompanying food hygiene regulations and accident prevention rules for good maintenance and regular cleaning protect employees and consumers.

Strong suction immediately after wet cleaning ensures that the floors are absolutely dry in all areas and therefore guarantees immediate secure step and error-free production run and maximum safety at work of the personnel.

By dedicated use of a special cleaning detergent, one that exactly matches the requirements of the floor and the surrounding conditions, convincing cleaning results are achieved on a daily basis.

Simple operation, convincing technology, perfect service

The VARIOTECH systems can be characterized as easy to use and have outstanding compact dimensions, which give exceptional manoeuvrability. Quality made in Germany means, amongst other things, also a ten-year warranty on the stainless steel chassis and five years for the tank.

The purchase had been processed by leasing, this means that the cost are more transparent and easy to calculate. At the same time, the management also decided to purchase a service and maintenance contract along with the cleaning systems. This is to protect the investment and to insure perfect operation on a long-term basis. If an error should occur the service technicians from HEFTER Cleantech are immediately there with advice and support.

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