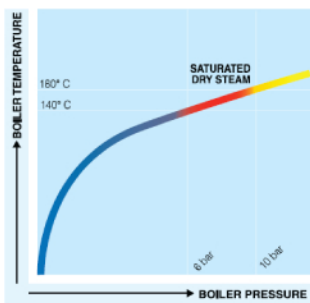
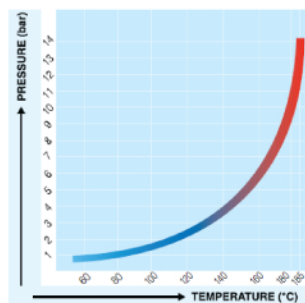
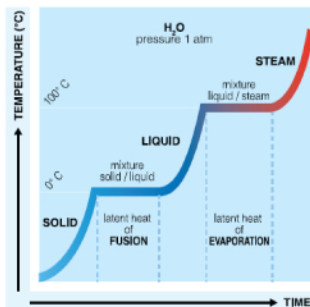
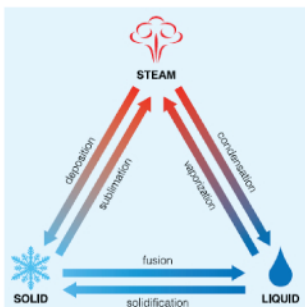


Cleaning & Sanitizing in One Step



What's **Saturated Dry Steam** ?

- All liquid has been transformed into steam
- No water is present in a liquid state as micro drops
- Boiler generate steam at temp. ranging **140-185°C**
- Pressure between **6-10 bar**
- Combination of **3 natural powers** to generate dry steam :
Temperature, Humidity, Pressure

Comparing Cleaning Method - *Only 3 steps required by Dry Steam*

Traditional Cleaning

1. Physical removal of solid dirt
2. Pre-wash
3. Detergent
4. Rinse
5. Disinfection
6. Rinse

Saturated Dry Steam Cleaning

1. Physical removal of solid dirt
2. Clean only with steam or steam/water/detergent
3. Leave until dry/Wipe out

Steam Benefits

Economical

- **Cut labor costs** (30% of manpower)
- **Reduce water consumption** (80% of water)
- **Reduce system & line down time**
- **Reduce toxic waste**

Healthy Workplace

- **Improve health, safety and overall appearance of facility**
- **Reduce exposure to chemicals**
- **Eliminate unpleasant odors**
- **Improve air quality**

Environmental

- **Conserve water while reducing waste and pollution**
- **Maintain and environmentally neutral workplace**
- **Reduce chemical disposal**



Thermal shock

Pathogenic agents are not resistant
the thermal shock of vapor cleaning



Ideal for complex surfaces

Efficient sanitizing of areas that are
difficult to reach by traditional



No surface damage

Steam is not abrasive and therefore it is
suitable for all metal surfaces

Save water

Water is one of the most precious
resource for humanity and should not
be wasted unnecessarily



water consumption of traditional
pressure washer system
anywhere from 600 to 2.000 l/h



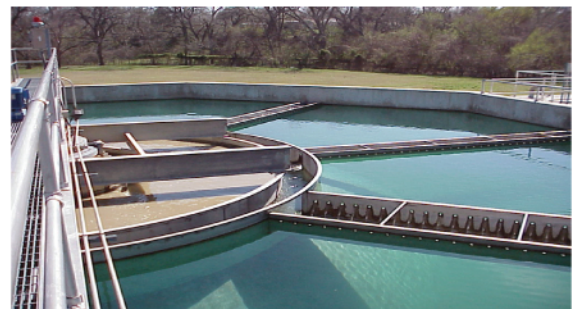
water consumption of Menikini
10 kW steam generator
about 10 l/h



Environmentally friendly

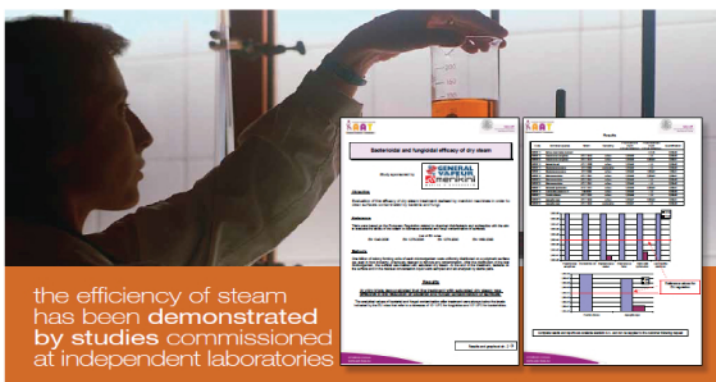
Detergent use is required in only 20%
of the cases versus the 100%
requirement of the traditional method

Reducing waste & pollution



Healthier environment

HACCP Fight Risks of Food Safety Hardzards

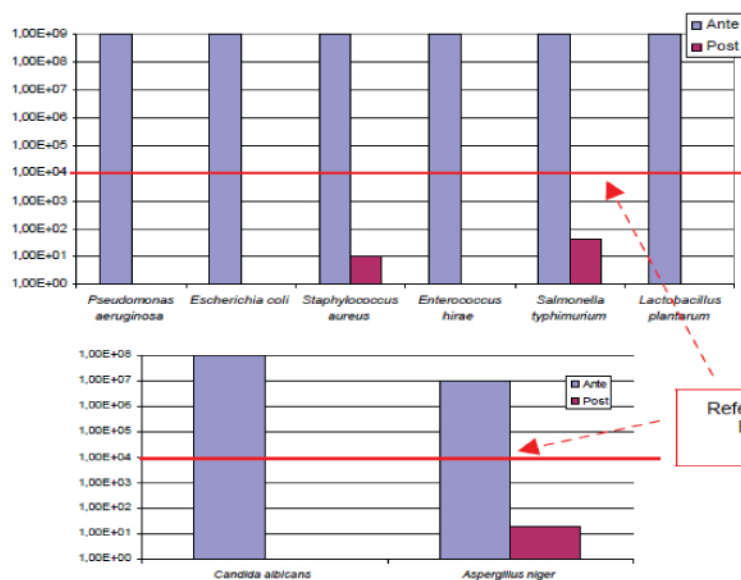


“...pressured Dry Steam with temperatures between 140° - 185° C represents the most ecological and modern method to attack dirty surfaces.

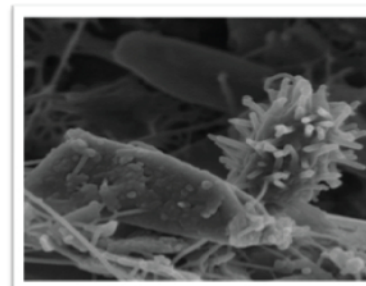
Pressure, associated with heat action, plays an efficient cleansing and sanitizing action...

”

Microbial Inactivation







Reference values for
EU regulation



Eliminates
99.999%
of
Germs and Bacteria




Food Industry



-  Cleaning & degreasing surfaces, equipments & ventilation hood
-  Sanitizing of cold storage without removing food
-  Cleaning & defrosting of evaporator fins and coils
-  Chemical free killing of pathogens

Beverage



-  Sanitizing & cleaning of bottling lines and nozzles
-  Cleaning of working area
-  Machinery cleaning & sanitizing




Food Service



Health Care



Cosmetics

-  Cleaning of all kinds of machinery
-  Sanitizing of refrigerators
-  Elimination of odors, germs and pathogens