

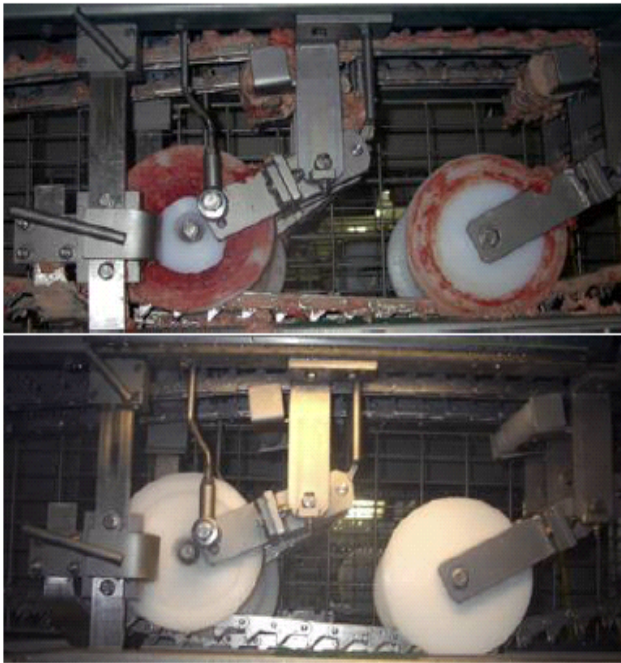
The Benefits of the Saturno Saturated Steam Equipment to the Meat and Poultry Processing Industry

One step cleaning and sanitation of virtually all surfaces in meat processing areas.

We don't need to tell you that if your cleaning processes aren't effective, your business is dangerously vulnerable. Historically, cleaning meat processing areas has required large amounts of chemical agent, production downtime, water, and manpower.

The Saturno saturated steam equipment, which has been used extensively in Europe for over 20 years, produces a superheated jet of steam vapor (6% moisture, and over 356° F/180 °C) and uses a minimal amount of water (as little as 4 tablespoons per minute, compared to pressure wash systems using 3 to 5 gallons per minute). This steam vapor breaks the physical bonds that hold bio-film, grease, mold, and contaminants to the surface – while completely killing all microorganisms—all in the same single step. The steam removes any contaminants, leaving the surface virtually free of any residue – and it's completely dry and ready to use immediately. In some cases, specially formulated emulsifiers & surfactants can be used in combination with the heat where necessary. Since the system uses temperature to clean, it is a quick, simple task to remove grease, fats or food parts from surfaces – which can be assisted by using the optional vacuum recovery system.

Using the SATURNO system is easy and it guarantees better results, improved cost efficiency, and can save you valuable production time. Your machinery can in many cases be cleaned while in full operation, leaving all treated areas sanitized, dry and ready for immediate use. Using SATURNO can also help you to reduce, or eliminate altogether, the use of expensive chemical cleaning agents. The high temperature steam ensures complete sanitation, even in areas that are hard-to-reach or impossible to clean using traditional systems. Corners, holes, cracks and curved recesses are completely clean. Electrical and electronic components can be safely and easily cleaned without causing damage to the equipment or short circuits.



Comparison of cleaning methods used for this equipment

	By traditional methods	Using Saturno
Cleaning Time	120 minutes	15 minutes
Plate Counts	Unknown	<10
Water Usage	80 Gallons	2.5 Gallons
Sanitizer Usage	2 cups	0
Detergent Usage	1/4 Gallon	2 teaspoons
Used During	Scheduled downtime	Production break

EXAMPLES OF USE OF THE SATURNO EQUIPMENT IN THE FOOD INDUSTRY

Overhead Transport Chains, Hooks, Moving Equipment

Cleaning and sanitizing of these items is fast and easy, and in many cases you can continue operating your machinery without ceasing production while you clean, saving you both time and manpower.

Conveyor Belts

Conveyor belts of any material can be cleaned quickly and more efficiently. In most cases they can be cleaned without disassembly. Continuous clean-in-place systems are also available.

Saws, Slicing and Mincing Machines, Packaging Machines, Rollers, and Frames .

The removable parts of these machines are usually dip-washed but when it comes to cleaning their supporting structures, conventional methods fall short. Our system is particularly effective in getting at all those hard-to-reach areas, melting away grease deposits and the most stubborn incrustated fat leaving everything perfectly cleaned, sanitized, and dry.

Holding Drums, Work Benches and Other Smooth Surfaces

In most cases, our system removes grease in a single stroke, leaving the area dry and bacteria free. In fact, this method is so fast that you can repeatedly clean surfaces that come in direct contact with food products to increase hygiene levels without compromising valuable production time.

Production Rooms

To clean and sanitize the work environment, our system easily cleans ceilings, windows, and enameled or tiled walls. It can be used on floors allowing easy cleaning and sanitation under machines, benches and conveyor belts, leaving the floor clean and immediately dry.

Refrigeration Rooms, Freezers

Our steam cleaning technology can clean and sanitize the floors, walls, and ceilings of your refrigeration units without increasing the overall humidity level within the room. This system is particularly effective in ridding these areas of bad odors by sanitizing corners and hidden areas where scraps are usually left behind by traditional cleaning systems.



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Industry Cleans"

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