

# Die Fleischerei

International magazine for meat processors in trade and industry

## Verpacken:

Technische Lösungen für  
jeden Verpackungszweck

## Etikettieren:

Produkte zuverlässig  
kennzeichnen

## Dänischer Agrarsektor:

Weichenstellung in  
Richtung Nachhaltigkeit

## Fleischerei Handwerk

Ernährungsberatung:  
Wildgeflügel landet  
in der Fleischtheke

## Fleischerei International

Hygiene:  
High-tech equipment  
for perfect cleanliness



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## Clean with steam, not chemicals

Germs, dirt and grease can be eliminated without chemicals. At the Göschle “Green Cleaning” truffle manufactory, this is the order of the day. The food producer in Offingen, Germany relies on the HACCP-certified Blue Evolution XL+ stainless-steel steam suction system made by beam (Altenstadt, Germany) for powerful, environmentally friendly cleaning of its production hall.

The power-flow variant of the Blue Evolution XL+ creates a steam temperature of up to 180 degrees. This removes even thin oil films and hard dirt in the tile joints. Another advantage of the innovative steam suction system: Because it works exclusively with dry steam, it is particularly suitable for cleaning cold rooms and machines.

With the multi-functional device from beam, large areas and hard-to-reach places such as corners and edges can be cleaned. The over three-meter long hose and the various attachments guarantee this. The four movable castors of the Blue Evolution XL+ make it easy to move around.

The Blue Evolution steams and vacuums in a single operation and saves the user over 60 percent of the time previously required for cleaning, according to the manufacturer. Furthermore, because the steam vacuum cleaner is only filled with clear water, the food industry does not run any of the risks related to aggressive clean-



The Göschle truffle manufactory thoroughly rids the most diverse surfaces of dirt, germs and bacteria – solely with dry steam.

Ingo Jensen/beam GmbH

ing agent residues. Thus, the Blue Evolution not only meets the high HACCP standard, but is also convincing in the 4-field test. It is in no way inferior to other systems that use biocides or chemical substances such as surfactants in reducing the number of germs.

The user can choose from three variants: The Blue Evolution S+ creates an output of 3,500 watts and operates with a pressure of up to 8.0 bar and a steam temperature of up to 170 degrees. The Blue XL+ is a real heavyweight with a power supply connection with up to 10.0 bar, up to 180 de-

grees and 7,200 watts. For efficient machine cleaning, beam also offers the Blue Evolution XXL. It operates with 18 kilowatts, a pressure of 10.0 bar and a minimum of humidity to protect ball bearings, deflection rollers and chain drives.

All models have an additional hot water module for stubborn dirt. As a special feature, they also have a blue-light effect that gives germs no chance. The dissolved dirt particles end up in the water filter, where they are trapped in the water and then killed by the UV blue light.