



Fresh and appetizing in a perfectly cleaned environment

Trostberg

The most tempting smells waft from bakeries all over the country - delicious fresh bread, exquisite cream gateaus and colourful fruit cakes are on display in the bakery shops. Stopping off at a bakery is part of covering one's daily needs. Customers expect everything to be clean and shining - so to say, a feast for the eye.

Hygiene and cleanliness are taken for granted. In "Mayers Backstube" in Trostberg an innovative floor-cleaning system from HEFTER Cleantech has been in operation for over two years now.

Work in the bakery involves processing very varying raw ingredients between 12 and 14 hours every day. Possibly, more waste is produced in "Mayers Backstube" than in other bakeries, as the Mayer family spoils their customers with their own processed fruit or grain sprinkled onto crispbread. Naturally, some of it drops onto the floor and is trodden down. In addition, soiling from flour mixed with water or dough is very difficult to remove.

Cleaning the cleaning-friendly industrial flooring is, however, not an insolvable problem, especially when one uses suitable technical equipment.



Unique flexibility and manoeuvrability

Before Wolfgang Mayer decided to use the HEFTER cleaning system, he tested machines from several other manufacturers. "There were cheaper suppliers, but no other system showed the same manoeuvrability and flexibility as the TURNADO 55", Wolfgang Mayer sums it up.

Areas which are difficult to access and which have to be manually touched up after using other machines - e.g. corners and niches - can also be very easily mechanically cleaned using the HEFTER Cleantech System. The scrubber-drier head of the TURNADO 55 which revolves up to 360° enables easy cleaning both between the ovens and machines and around the stored goods. Thus cleaning time is reduced considerably and money saved - through the use of the HEFTER system cleaning costs could be cut by approx. 50 %.

Immediately ready for use and easy to handle

However, the easy operation of the machine was also a decisive factor; for with just a few adjustments the system is immediately ready for use. If anything, e.g. a sugar tin or juice, is dropped onto the floor during baking, the machine is readily available. Due to the strong suction, cleaning can also take place during baking time, as the floor is dry and can be walked on immediately after cleaning, without any danger of staff slipping.

Unproblematic cleaning in accordance with HACCP regulations

Approx. 350 sqm, consisting of storeroom and bakery, are cleaned daily. In addition, basic cleaning is carried out once a week. First the floor is "foamed" so that the chemical cleaning agents can react for some time. In a second step, the cleaning solution is sucked up again through the system. Here the squeegee of the TURNADO 55 can very easily be mounted or removed with a turn of the hand.

After the floors have been cleaned, the cleaning machine is naturally cleaned in such a way that it is in an excellent hygienic condition in accordance with HACCP. Here the easy accessibility of the membrane tank is a further advantage offered by the HEFTER system.

Quality as the recipe for success

Quality is of particular importance to Wolfgang Mayer. In his opinion, it is also the recipe for the success of his bakery. It includes the best ingredients for baking and also the fact that all ingredients must be absolutely fresh when used. The new HEFTER Cleantech cleaning system and the competent service supplied are also of top quality. "My decision in favour of the TURNADO 55 was the best one I could have made", Wolfgang Mayer proudly confirms today.



With the manoeuvrable TURNADO 55 even cleaning under protrusions is unproblematic.

Further information:

Mayers Backstube
Franz-Mayr-Strasse 2
83308 Trostberg
Germany
contact person:
Mr. Wolfgang Mayer
info@mayers-backstube.biz

Tel.: +49 (0) 86 21 / 71 29
Fax: +49 (0) 86 21 / 64 90 75
www.mayers.backstube.biz

HEFTER CLEANTECH GmbH
Marketing
Am Mühlbach 6
83209 Prien am Chiemsee



Mrs. Irmgard Mayer and Mr. Wolfgang Mayer with the HEFTER Cleantech cleaning system TURNADO 55 PRO

Tel.: +49 (0) 80 51 686-175
Fax: +49 (0) 80 51 686-179
E-Mail: cleantech@hefter.de
www.hefter-cleantech.de

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