PROFESSIONAL CLEANING FOR THE DAIRY INDUSTRY

SIMPLE · ROBUST · RELIABLE

proven by experience
Today’s fresh raw milk arrives at the dairy. It is checked and pumped into the tanks. The processing can now begin: centrifugation, pasteurisation, homogenisation, filtration, acidification, churning, bottling and packaging. Between these different processes, everything must be cleaned. Completely cleaned.

In a modern dairy, there is neither the time nor the resources for irregularities due to poor hygiene. Therefore, cleaning must be performed systematically, in order for food safety to be 100% assured. Cleaning must be carried out simply and effectively. Everything must be quickly made ready for the next order, the next production cycle.

Since 1990, System Cleaners A/S has developed, produced and delivered professional, high quality cleaning systems for the food industry worldwide. We know our customers’ busy schedules and challenges.

We know what needs to be cleaned where, how and how often. And we know all about the requirements for the cleaning system’s durability, ergonomics and safety.

We also know a lot about the people who work with our equipment and facilities on a daily basis. This means that we can always give advice about the right equipment for the right tasks.

Welcome to System Cleaners A/S
**KNOWLEDGE OF THE REGULATIONS**

Laws and regulations for food safety in the production of dairy products can make it difficult to choose the ideal cleaning system that matches the specific type of production. At System Cleaners, we are constantly updated about current regulations, enabling us to give the best advise.

**BEST PRACTICE**

A systematically cleaned and tidied working environment provides good energy for the working day. This will ensure safety, a better overview and make it easier and more attractive for everyone to do their utmost. Best Practice is always good advertising for your business, your products and your services.

**AWAY WITH BACTERIA**

The major challenge of cleaning and disinfecting production facilities in dairies is to clean all surfaces effectively of bacteria, yeast, microbes, organic matter, lime and other coatings. During this process, the combination of proper temperature, proper amount of water and choice of chemistry is critical.
SYSTEMATIC CLEANING INCREASES FOOD SAFETY

Change from production to cleaning.

- **Green nozzle.** Product residues and waste are flushed towards collection points or drains. Water at 55 degrees C cleans surfaces of grease.
- **White nozzle.** The foam product is applied.
- **Green nozzle.** Rinse with hot water.
- **Yellow nozzle.** Disinfect.
- **Green nozzle.** Final rinse with clean water.

It sounds easy. It is easy.
All switching is performed with just one hand. In logical sequence. Systematically and quite simply. Facilities and equipment are made to be used. Over and over again. Without interruptions. It simply has to work. Every time.

**SIMPLE · ROBUST · RELIABLE**

In a typical working day at a dairy, it has to be easy and quick to keep all surfaces clean and hygienic. System Cleaners’ systems are designed so that they are logical and easy to connect, operate and service.

The systems are ideal for busy dairies. All cleaners/operators are therefore able, to work intuitively and systematically with the systems after a brief introduction. This way all surfaces are not only visually clean, but also bacteriologically clean.

**SIMPLE · ROBUST · RELIABLE**

Production facilities are often busy environments. Cleaning systems and equipment are therefore often treated roughly. Fortunately, they can tolerate it.

System Cleaners’ cleaning systems and tools are designed and manufactured to be used by people. They must be able to withstand extremely rough handling. Day in and day out. In the harshest environments. Only the best and strongest materials and components can become part of our systems and solutions.

**SIMPLE · ROBUST · RELIABLE**

We know that our customers impose strict demands for cleaning and hygiene. Optimal operation is essential for enhancing competitiveness. A cleaning system must therefore function 100% reliably during the time allotted between each production cycle. All systems from System Cleaners are produced from components of the absolute highest quality so they can withstand repeated temperature changes in a tough environment.

System Cleaners only uses top quality materials in the production of our systems. E.g. stainless steel for chemical injectors, not brass or plastic. We stress test and long term test all our products in our own test environments, making sure we achieve good and consistent quality.
THE PURPOSE DETERMINES THE SOLUTION

A decentralised solution stores and dispenses the chemicals directly at each workstation. The central solution uses pre-mixed chemicals, which are pumped from tanks to each workstation. System Cleaners has extensive experience in advising on the choice of the appropriate solution.

Decentralised solutions
A decentralised solution from System Cleaners minimizes installation costs, and ensures that the necessary flexibility is achieved in the choice of chemicals and dosage. The solution is easy to install and works optimally, even in existing production facilities.

Central solutions
A central solution from System Cleaners minimizes the daily handling of chemicals, and makes operation of the individual system as uniform, simple and safe as possible. The solution is often recommended in connection with the expansion of production facilities and/or new construction.
Our products

Satellites
The satellites cover simple, robust and reliable solutions for decentralised and centralised cleaning, mainly in the food industry. The satellites are connected to pipe systems with pressurized water from a System Cleaners’ main or pump station.

The satellites may be used in a pressure range of 3-50 bar. Alternatively mains pressure.

Satellites: S1 • S2 • S4

Automatic satellites
Automatic satellites clean all surfaces and production equipment with pressurized water, compressed air and a PLC control unit that controls the automatic cleaning function and the variable nozzle system.

A PLC can be purchased in different versions, or the satellite can be connected to its own existing control.

Automatic satellites: AS150 • AS200

Pump stations
The pump stations ensure precise pressure boosting of water and supplies the satellite stations in System Cleaners’ product range. The pump stations are designed and constructed based on System Cleaners’ principles of ‘simple control, robust construction and reliability’, can increase pressure up to 40 bar.

Pump stations: PS5 • PS7

Chemical Pump Stations
The chemical pumping stations premix the chemicals and water in an integrated tank. The premixed product is pressure boosted in a chemical resistant pump. The pump station then easily and securely supplies the satellites and main stations in System Cleaners’ product range with premixed chemicals through the pipelines.

Chemical Pump Stations: CP5 • CP7

Main stations
The main station is an independent cleaning unit for cleaning in the food industry. It is equipped with a built-in satellite function and is designed and produced according to System Cleaners’ known principles of high quality and high reliability.

The main station can boost the water pressure up to 40 bar. It can also supply external satellites.

Main stations: MS1 • MSC 1 • MS5 • MS7

Automatic main station
An automatic main station uses a PLC device to automatically control the cleaning of production equipment in the food industry. At the same time, it precisely controls the different nozzle systems that ensure proper cleaning.

The main station can boost the water pressure up to 40 bar.

Automatic main station: AM50 • AM150 • AM200

Mobile main station
The mobile main station is ideal for covering large areas and surfaces. At the same time, the mobile main station gives the operator a considerable degree of flexibility during rinsing, applying foam, and disinfecting surfaces.

Mobile main station: Voyager 1, 1K, 2, 2K, 4, 4K
Avoid errors and downtime. Ensure that hygiene levels are the best possible. Stick to the budget. Check safety. Save on resources. Care for the environment. Protect the consumers. Keep track of laws, regulations and requirements. There is plenty to do. Fortunately, help is at hand.

At System Cleaners, we are constantly up-dated on our end-users’ everyday life and reality. We know that the food industry often changes production methods and that there are constant changes to the rules and regulations - and the demands for efficiency, resource saving, environment and safety are constantly being made more stringent.

This places great demands on our products, solutions and services.
ELEGANT AND FUNCTIONAL DESIGN
Our systems meet all the requirements for effectiveness and safety. They are simple, robust and reliable, and at the same time they are elegant, functional and very practical in their design.

WE ALWAYS FIND A SOLUTION
The range consists of various modules that can be linked to large and effective systems. It is always possible to put together a cleaning solution that matches the specific task. We have the experience and the solution.

QUICK ADVICE AND HELP
System Cleaners responds quickly and is happy to help in case of urgent matters - either over the telephone or through a service visit. We provide technical advice and assistance, perform troubleshooting and ensure that everything works as it should.
How do you change nozzles? How often should the container be filled with chemicals? Should the unit be de-scaled? Why is it low pressure? Can I try the units myself? How do you control a PLC? What do you do if there is a pressure surge in the pipes? How often should the injectors be flushed?
There are plenty of questions. Fortunately, System Cleaners has all the answers. We have allocated 365 m² at our headquarters in Denmark for our very own school: Cleaners Academy.

At Cleaners Academy, we prepare professional cleaners, technicians and sales people for the challenges of the future. The concept includes teaching, counselling and training in the opportunities, benefits and the practical applications of the systems and product range.

At Cleaners Academy, students get an insight into our company, and naturally we share our expertise. We make sure that everyone gets a thorough introduction to the systems’ basic principles and the wealth of opportunities offered by the systems.

In the training, we place great emphasis on feedback and the exchange of experiences and we employ case studies to share useful knowledge with the course participants.

Cleaners Academy is adjacent to our production and testing facilities. This provides an opportunity to simulate every imaginable cleaning situation in the corresponding test room, where everyone gets the chance to personally experience the cleaning systems in operation.

The teachers at the Academy are our own employees: engineers, developers and sales people, all of whom are specialists in the many benefits and possibilities of our products.

Our courses are held throughout the year, so it is always possible to be 100% updated on our systems and solutions.
Improved hygiene ensures effective production time

System Cleaners develops, manufactures, retails and services efficient and modern cleaning solutions for the food industry worldwide. Our goal is to improve hygiene levels and reduce cleaning time - and thus ensure the most effective production times for our customers. Our cleaning systems and solutions match modern and competitive producers’ requirements for food safety, occupational health, ergonomics, optimisation of resources, systematic cleaning and minimal maintenance.

Contact System Cleaners for an informal chat about our simple, robust and reliable solutions for systematic cleaning.

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