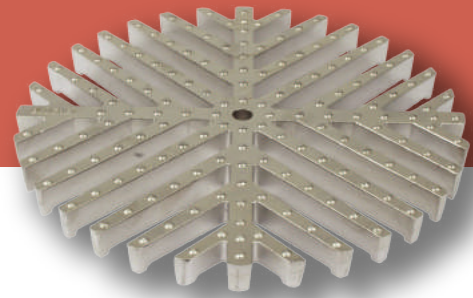




"It is almost 9 years since we installed BLÜCHER drains at our fresh meat plant. After all these years, our drains are looking as good as new. The quality and thickness of materials used is so amazing and with no hesitations, we have decided to only use BLÜCHER items for our future projects."

Swedi Baraka
Maintenance Manager



Case story HygienicPro® at Excellent Meat Market

What the client needed

A product that maintains clean and hygienic conditions in their production facility. A properly treated stainless steel drainage system that guarantees maximum flow capacity and excellent hygiene.

Solution

BLÜCHER HygienicPro® channels and point drains that will maintain clean and hygienic conditions in their productions facilities.

BLÜCHER advantages over the competition:

The BLÜCHER HygienicPro® range is designed without corners or cavities that might harbor bacterial growth. It's resistant to a wide range of chemicals used in cleaning. Is not affected by high-temperature cleaning and steam disinfection, has smooth surfaces that aid efficient flow and are easy to clean and keep clean. Has a long life-time.

Results (ROI)

No need to recall contaminated products and stop production until bacteria have been eliminated, ensuring a good reputation. Due to HygienicPro®'s hygienic design, it's easier to clean and requires less frequent cleaning. This means lower costs for cleaning agents, water consumption, production stops for cleaning procedures and the like.



Customer: Excellent Meat Market

Location: South Africa, Cape Town

Industry: Food

Category: Drainage (land)

Products installed: HygienicPro® solutions of channels and drains

In collaboration with: Pescatech - South Africa

BLÜCHER®

A WATTS Brand