

# Catering and Food Retailing



INNOVATIVE STEAM CLEANING TECHNOLOGY

# Cost effective

Today's hectic catering and food retailing environments face the continual challenge of maintaining the highest cleaning standards at the lowest cost. Public and Government pressures, widely publicised by the Media, bring the whole topic of food safety sharply into focus.

OSPREYDEEPCLEAN hygiene systems exceed all regulatory food hygiene requirements, enhancing the professionals' own HACCP schemes. There is no safer or more cost-effective way to ensure that hygiene cleaning methods are being fully optimised than by the introduction of dry-steam cleaning techniques.

*'STEAM AHEAD'*





# Hygiene solutions

## Key benefits

### Cost effective

The OSPREYDEEPCLEAN range of professional hygiene systems will improve the standards of cleanliness in food preparation areas in excess of 100%. This will result not only in greater hygiene standards but in extended lifetimes of equipment and prolonged refurbishment intervals. And because our systems are so simple and efficient to use, the savings in labour costs alone can pay for the cost of the equipment.

### Environmentally friendly

Our latest steam technology uses very little water and no harsh chemicals, so providing maximum standards of cleaning and hygiene with minimum environmental impact.

The ergonomic design of the OSPREYDEEPCLEAN systems ensures that they are easy to use and blend into your workplace, maintaining the high aesthetic qualities our customers expect.

The OSPREYDEEPCLEAN range is unparalleled in achieving the highest standards of cleanliness and hygiene in the most efficient and cost-effective manner.

- Up to 40% labour saving
- Improved bactericidal efficacy
- Instantly dry surfaces, ready for use
- Ergonomically designed and colour coded accessories available on request
- Optional ability to pre-spray chemical
- Powerful built-in wet and dry vacuum available on certain models
- Improved compliance with 'HACCP' standards

*TO INCREASE YOUR PROFITABILITY*



# Innovative cleaning

OSPREYDEEPCLEAN offers a range of professional hygiene systems specifically designed for the catering and food retailing environment, ensuring that our systems meet and exceed the expectations of our growing list of discerning, satisfied clients, which include leading cleaning contractors, supermarket chains, hotel and leisure groups, retail and fast food outlets.

Our considerable investment in development and manufacturing resources ensures that our innovative steam cleaning solutions keep us at the forefront of this technology. Our commitment is to give you the ultimate solutions for your cleaning and hygiene needs.



TO EXCEED YOUR EXPECTATIONS

