

Food

# Industrial Vacuums

- for safer and cleaner food processing facilities



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 **Nilfisk**

# Cleaner Processing Facilities

- comply with regulations and improve maintenance

Nilfisk industrial vacuums not only protect your food products from harmful bacteria, allergens and insects...they also protect your respiration.

Our dirt-defying industrial vacuums limit cross-contamination in production lines, prevent food recalls and increase compliance with OSHA and FDA practices:

- » Combustible Dust National Emphasis Program (NEP)
- » Food Safety Modernization Act (FMSA)
- » Current Good Manufacturing Practices (CGMPs)
- » Hazard Analysis & Critical Control Points (HACCP)

## Expert Support

We support you with a highly-trained direct sales team. Dedicated to solving your food manufacturing challenges, our team analyzes your processes and recommends the best vacuums and features for your particular application.

Locate your sales rep at:

[www.NilfiskIndustrialVacuums.com/FindARep.aspx](http://www.NilfiskIndustrialVacuums.com/FindARep.aspx).

Learn more about Pharmaceutical Vacuum Solutions:

[www.FoodProcessingVacuum.com](http://www.FoodProcessingVacuum.com)

Visit the Nilfisk Industrial Vacuums site:

[www.NilfiskIndustrialVacuums.com](http://www.NilfiskIndustrialVacuums.com)

Watch how-to videos and customer case stories:

[www.youtube.com/NilfiskVacuums](http://www.youtube.com/NilfiskVacuums)

Call customer and technical support:

1-800-NILFISK



## Applications

### General-to-Detailed Cleaning

- General Maintenance
- Overhead Cleaning
- Equipment, Floor & Wall Cleaning
- Oven Cleaning
- Milling Room Cleaning
- Pit Cleaning
- Allergen/Pathogen Control
- Explosion Hazard Environments
- Product Recovery

### Process-Integrated Applications

- Packaging
- Filling
- Bagging
- Mixing

### Central Vacuum Systems

- Dedicated Zone Cleaning
- Process-Integrated Cleaning
- Water-Based/Aqueous Fluid Reclamation
- Machine Sump Cleaning
- Finished Product Cleaning
- Fixture & Machine Cleaning
- Machine Tool/Equipment Cleaning



Dedicated  
engineering  
department



Dedicated  
sales team



Worldwide  
technical  
assistance

# Proven Advantages

- control bacteria, allergens and cross contamination



The USDA recommends that food companies follow Sanitation Standard Operating Procedures, including careful vacuuming. Only Nilfisk industrial vacuums provide the features you need to do the job right.

**EFFICIENT:** Avoid constantly replacing accessories with Nilfisk's rugged, heat-resistant wands, nozzles and filters specialized for the food industry.

**USER FRIENDLY:** Safely dispose waste with easy to remove collection containers.

**HYGIENE:** Vacuums are constructed of stainless steel for corrosion-resistance to improve decontamination and sanitation.

**FILTER EFFICIENCY:** HEPA filters guarantee the most thorough cleaning, capturing bacteria down to 0.3 microns in size. ULPA filters collect 99.999% of all ultra-fine particles - down to and including 0.12 microns.



Hot oven cleaning kit



Color nozzles and brushes



Advanced multistage filtration



## Safe Choice Commitment

At Nilfisk Industrial Vacuums we understand that you face many risks each day, just by operating your business. That is why Nilfisk is dedicated to helping you make smart choices to keep your facility and your workers safe. Our team of experts is ready to tackle any cleaning challenge – because in a world full of risk, you have to make safe choices.

We are committed to being that safe choice. To learn more visit [nilfiskindustrialvacuums.com](http://nilfiskindustrialvacuums.com).