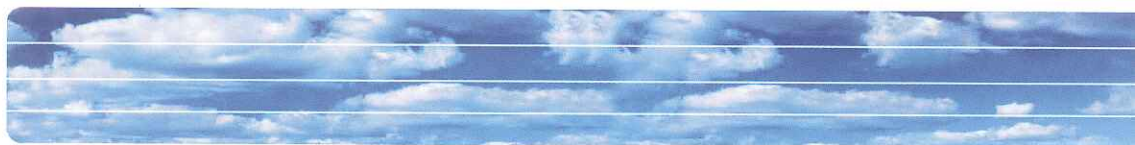




## Industrial Vacuums for Food Quality & Safety





## A Vacuum Can Affect Your Reputation

Drastically. Nilfisk CFM vacuums not only protect your food products from harmful bacteria, allergens and insects...they also protect your reputation. Our dirt-defying cleaning equipment will elevate your plant and product to the next level in safety and hygiene.

We've dedicated the past century to innovating advanced cleaning equipment that meets your specific food safety and quality demands – limiting cross-contamination in production lines, increasing compliance with the FDA's GMPs and HACCPs, and preventing product recalls.



Did you know that the average cost of a food product recall is \$540,000? Our vacuums stop the spread of dangerous pathogens otherwise distributed via brooms, mops, rags, compressed air, and even inadequately filtered vacuums.

Today, our Nilfisk CFM vacuums are integral to the production and packaging processes of major food-industry customers like Kraft, Hershey and Nestle. And we are the number one choice for companies implementing cleanroom environments.

## Advanced Filtration Controls Bacteria

Our advanced filtering technology with HEPA<sup>®</sup> filters guarantees the most thorough cleaning, capturing bacteria down to 0.3 microns in size. And our ULPA<sup>®</sup> filters collect 99.999% of all ultra-fine particles – down to and including 0.12 microns. We've also engineered our vacuums for maximum efficiency, protecting filters from premature clogging.

**Multi-stage filtration** – our exclusive, graduated filtration technology traps the largest particles first, protecting the vacuum's series of progressively finer filters from blockage and improving performance.

**Oversized filtration** – our oversized main filters slow airflow across a large surface area to optimize air-to-cloth ratio. This allows the vacuum to easily collect large volumes of debris over extended periods with minimum preventative maintenance.

### 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

### Every year in the United States:

- Food allergies result in 30,000 emergency room visits
- An estimated 150-200 deaths occur due to food-induced anaphylaxis
- 76 million cases of foodborne illness occur





## Industrial Vacuums for Your Unique Needs

We offer the most comprehensive line of vacuums – from portable, intermittent-duty for general cleaning to continuous-duty models to zoned systems. Plus, we equip your vacuums with the features you want. Nilfisk CFM provides the largest assortment of attachments, filters and hoses in the industry, including overhead accessories, stainless steel construction and food-grade, FDA-approved polymer constructed hoses.

## Explosion-Proof Designs for Your Safety

It only takes one spark to cause a disaster. Even seemingly harmless substances like flour and sugar dust can easily explode under the right conditions. So we take no chances when it comes to protecting your facility. Nilfisk CFM has built an entire line of certified explosion-proof vacuums engineered from the ground up to prevent explosions. Built-in safety measures such as explosion-proof motors, anti-static filters and non-sparking outer shells keep your people safe and your plant OSHA-compliant.

## Nilfisk CFM Performance Advantages

The Department of Agriculture recommends that food companies follow SSOPs and adopt proper cleaning practices including careful vacuuming. Only Nilfisk CFM's sophisticated vacuums provide the performance you need and the features you want to make the job easier.

**Rugged, heat-resistant accessories** – wands, nozzles and Nomex® filters withstand extreme oven temperatures, allowing you to clean without waiting for ovens to cool.

**Contaminant-free exhaust** – HEPA/ULPA filters decontaminate the exhaust stream to prevent allergens and bacteria from recirculating for increased employee and food safety.

**Simple waste disposal** – many of our vacuums feature drop-out collection containers, externally cleaned filters, paper bags, ABS collection tank inserts and polyliners to make waste disposal safer and faster.

**User-friendly features** – static control accessories, automated filter purging, remote starting and many other features reduce maintenance hassles.

**Easy-to-clean design** – constructed modularly, our components are easy to access for fast cleaning in meat, beverage and dry food processing plants.

**Improved decontamination and sanitization** – our corrosion-resistant, stainless steel vacuums can be quickly sterilized for little to no trace of food residue. This is important when preventing contamination from the eight most common food allergens and bacteria.

## Expert Support from Our Direct Sales Team

We support you with a highly trained direct sales team.

Dedicated to solving your individual food safety challenges, our team analyzes your processes and recommends the best vacuums and features for your particular application.

\*High Efficiency Particulate Air  
†Ultra Low Penetration Air



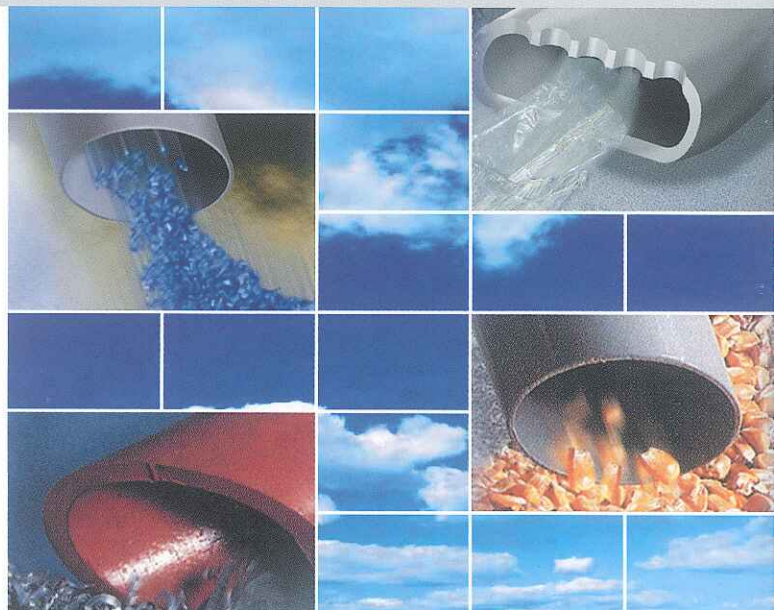
## **A Spotless Reputation... With a Guarantee to Prove It!**

We've earned our solid reputation by consistently producing top-quality vacuums and offering the industry's most complete selection of vacuum filtration options, attachments and accessories.

We back all of our products with our industry-leading two-year warranty. Nilfisk CFM empowers you with complete buying confidence.

For a list of our major customers in your industry, please contact our headquarters or your local representative.

Visit [www.nilfiskcfm.com](http://www.nilfiskcfm.com) for more information or call **800-NILFISK** for detailed product sheets.



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