



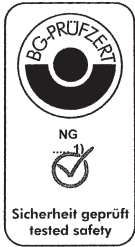
## Hygienic Design

... engineered for efficient sanitation and the high standards in food plant safety



**MULTIVAC**  
BETTER PACKAGING

## Four Reasons to be Excellent.



Certified through BGN in DIN EN 1672-2 and the EG-Machine Guideline 98/37/EG



3-A Sanitary Standard No. 27-05 Symbol Authorization



USDA Accepted to Standard NSF/ANSI/3-A 14159-1 2002



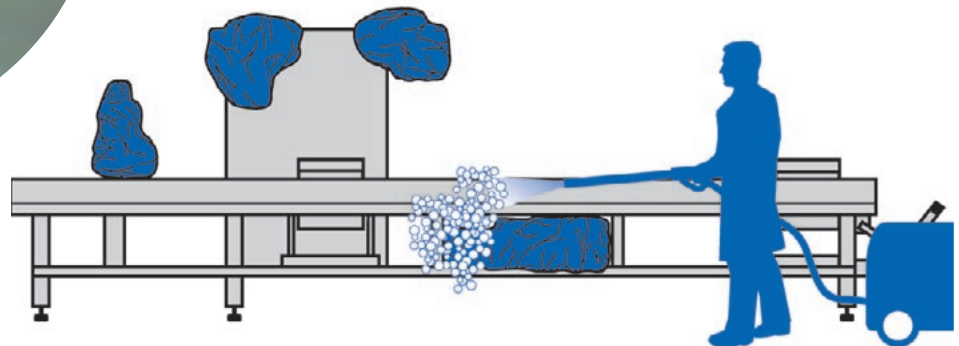
Compliance with AMI „10 Principles of Sanitary Design“

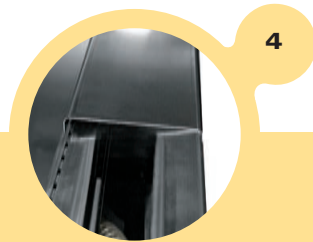
## Hygienic Standards.

Multivac rollstock machines are designed to satisfy the strictest hygienic requirements. By using sanitary design principles and high quality materials, we ensure that our equipment is conducive to safe and quick cleaning. Crevices and horizontal surfaces have been eliminated. Microorganisms, product and detergent residues are not able to accumulate on the machine.

## Advantages:

- Helps in production of high quality products with longer shelf life without using preservatives
- Less time spent on cleaning and maintenance means lower costs and more machine up-time
- Easy access to all important components
- Reduced usage of water and cleaning detergent helps environment
- Longer service life for packaging machinery





## Optimum Hygiene Requires Careful and Detailed Solutions:

1. All protective covers are made of one-piece rust-resistant stainless steel:  
No crevices. Made of hygienic materials.
2. Cleaning program:  
Tooling is protected against liquids and dirt while cleaning.
3. Cables and hoses are not bundled together:  
Eliminates trapping of dirt and product residue.
4. Surfaces sloped toward the outside of machine:  
Liquids can drain off easily and completely.



- 5. Contactless switches:  
Operating of the machine without any direct contact.
- 6. Flat surfaces:  
Easy to clean. No space for microorganisms.
- 7. Rollers tightly welded:  
Crevices and dead spaces are avoided.

## Multivac's Hygienic Plus +

### Cleaning Plan and Stainless Steel Brochure

To ensure continued hygienic performance and a long service life of your rollstock machine, we recommend following the instructions outlined in our Cleaning Plan as well as our Stainless Steel Brochure. These documents explain the proper cleaning and disinfection of the packaging machine to professional standards, i.e. when and how, which units have to be cleaned and sanitized.



## Maintenance



Multivac is committed to the high standards of hygienic machine design. This dedication extends to all of our product lines including vacuum chamber systems, conveyor belt machines and traysealers. Ask your Multivac representative about the sanitary design built into these exceptional systems.





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