



FISH & SEAFOOD INDUSTRY

Sector of the food industry that involves processing, preserving, storing and transporting fish and seafood products from commercial fisheries, fish farms, vessels to processing plants.

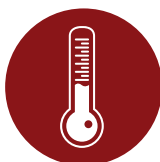


DAILY CHALLENGES



Quick processing that starts when the fish and seafood is harvested from the fish farm

Harmful bacteria present in coastal waters that settle on caught fish and seafood



Water temperature challenges for storing fresh fish that often requires processing on board of the vessel

Effective removal of protein from "white fish", and additional oil and grease from "fat fish"



Unique handling requirements for the ice production and water tanks used to store fish in the production

Clean and hygienic production areas and fishing vessels are necessary to handle the daily challenges
Nilfisk FOOD low pressure cleaning solutions is the answer



NILFISK FOOD RECOMMENDATION FOR

Maximum cleaning effectiveness - Maximum value added benefits

Decentralised solution **Mainstation + Satellite Pegasus/Hybrid Compact**

Two chemical products needed to effectively remove oil, grease, protein and bacteria typical in the fish and seafood industry and to disinfect. Recommended ABS cover in the salt-water environment. Optimal concentration of chemicals due to high flexibility of chemical handling. Simple and quick cleaning.



GUIDE TO SELECT A BOOSTER OR MAINSTATION:

| NO. OF SIMULTANEOUS USERS | | | | |
|---------------------------|--|-------------|------|-----|
| 1-4 | | 5-8 | 9-16 | >16 |
| | | MAINSTATION | | |
| | | BOOSTER | | |

BEST SOLUTION

NEXT BEST SOLUTION

VERY GOOD SOLUTION

BOOST YOUR CLEANING EFFECTIVENESS



Additional equipment

Automatic system

Programmable and uniform daily cleaning and disinfection with multiple program options, to fit your specific needs. Best for conveyor belts that require constant cleaning and disinfection and are difficult to clean manually



Local system - Mobile unit Griff

Best for cleaning remote areas, fishing vessels, where the pressurised water line does not reach



Local system - Doorway sanitation Cerberus

Censor controlled doorway sanitation stops spreading bacteria and dirt when changing rooms



NILFISK FOOD RECOMMENDATION FOR

Maximum cleaning effectiveness at Minimum cost

Decentralised solution **Booster BF4/BF8 + Satellite Eco**

Effective rinsing and foaming in one unit with one chemical product .



Recommended when another disinfecting unit is already installed or in areas with no need to disinfect following the cleaning plan. Otherwise two units needs to be installed to both clean and disinfect



EFFECTIVE CLEANING & DISINFECTION

Fish & Seafood industry

Chemical detergents: Alkaline and Chlorine (11,5-14 pH)

In the packaging area and soft metals: Low alkaline instead of alkaline (9-11 pH)

Hard water areas: Weakly de-liming with acids (0-3 pH)

(Water with °dH>18 is considered as hard, however the hardness level varies across the world)

Water temperature: White fish up to 60°C/140°F, Fat fish between 40-60°C/104-140°F

