

A photograph of a long, clean industrial corridor in a food processing facility. On both sides are large stainless steel machines with complex piping and control panels. The floor is highly reflective, showing the overhead lights. In the background, a blue vertical conveyor belt is visible. The Kärcher logo is centered at the top of the image.

KÄRCHER

**WORK HYGIENI-
CALLY - CLEAN
ECONOMICALLY
AND EFFICIENTLY.**

PROFESSIONAL | INDUSTRY | FOOD INDUSTRY



HYGIENE IS EVERYTHING.

Humans' basic requirements are rather simple: food and drink. Fulfilling these needs on time is anything but easy. Today, nutrition is much more than purely satisfying these basic needs. The enjoyment, presentation and, above all, safety are more firmly rooted in the psyche than ever before. This variation and complexity are also reflected

in the production processes and place different cleaning requirements on the manufacturers. To stay in line with these strict requirements and to increase hygiene, product quality and efficiency in the food industry, strict hygiene regulations and standards (such as the HACCP and the ISO and IFS standards) must be adhered to.

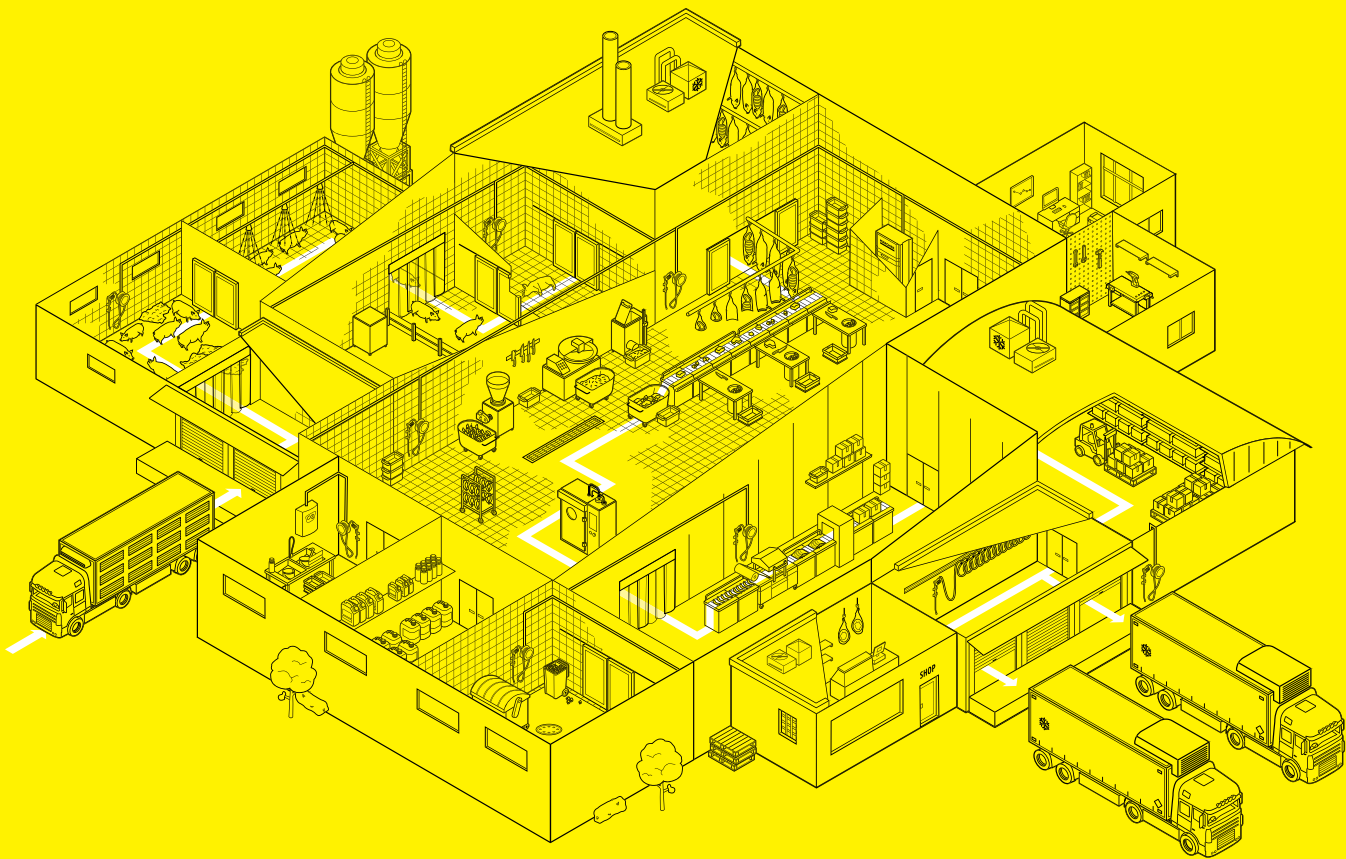


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THE 8 SECTORS OF THE FOOD INDUSTRY



This production process represents the meat, poultry and fish processing industry. Further overviews of the production processes can be found on our Kärcher website.

As a world leader in cleaning technology, we offer technical and cost-effective solutions for food processing in every area of production, as well as office areas and outdoor facilities, from standard machines to complete custom-made solutions and from consulting and planning to initial start-up and full service.

Below we will go into more detail regarding the individual cleaning requirements for the different sectors of the food industry. Efficient cleaning solutions are suggested per area, which you can use to improve hygiene and save time when cleaning.

Meat, poultry and fish processing

Here leftover foods, grease, proteins and other dirt are completely removed, giving germs and bacteria no chance. Our highlight for you is the Hygiene high-pressure cleaner.

Production of baked goods and confectionery

Here fine flour dust, stubborn encrustations and sticky pastry and confectionary leftovers accumulate. Our individual dust removal systems, mobile vacuum cleaners with special oven accessories as well as dry ice remove these residues and therefore solve your problems.

Production of ready meals

Different ingredients and primary products must be brought together for often complex end products. The danger of cross-contamination grows with the complexity of the process, as does the importance of professional hygiene.

Production of dairy products

In dairies, cleaning and disinfection are of the utmost importance. The end product of milk as well as the products derived from it must be protected against germs through faultless hygiene.

Production and filling of drinks

Companies in the brewing and drinks industry must ensure that their results are tasty and hygienically flawless. That is no easy task given the large quantities, high humidity, narrow pathways, large surface areas and kilometre-long pipelines.

Further processing of fruit and vegetables

Where fruit and vegetables are processed, cleaning tasks are varied. Production residues on the machines and floor, outside areas and last but not least, transport connections, place high requirements on the machines and cleaning processes.

Processing of grease and oils

Plant and animal fats and oils leave behind stubborn residues in tanks and filling stations as well as on production lines and floors. In addition to the hygiene reasons, there are also safety reasons for removing these, as they pose a slipping hazard for employees.

Industrial production of animal feed

High-quality animal feed should be produced under controlled conditions, while contamination must be reliably kept out. And suctioning vast quantities of dust, be it free-floating, sticky or wet, is a real challenge.

CLEANLINESS WITHOUT COMPROMISE

Being thorough, fulfilling hygiene requirements and time are what counts when cleaning in abattoirs. And this is no easy task given the stubborn dirt such as blood, fats and proteins.

Hygiene starts in the delivery area. Use our hot water high-pressure cleaners and 80°C hot water here. Cleaning with hot rather than cold water at the same pressure is far more effective, as proteins, fats and oils are also removed. You achieve better cleaning results with hot water at the same pressure and save up to 35% in working time, while also significantly reducing the amount of germs using little or no disinfectant and protecting the environment. Our hot water high-pressure cleaners can raise the water temperature to as much as 155°C in the steam stage.

Slaughter floors and cutting rooms

Kärcher cleaning agents are made for deep cleaning, and reliably remove blood, fats and proteins. To this end, our mobile, stainless steel Hygiene high-pressure cleaner, with abrasion-resistant hose and EASY!Force Food high-pressure gun – which uses the high-pressure jet's recoil force and reduces the holding force to zero – are ideal. Using the Inno Foam Set with dual spray lance, you can apply the cleaning agent and rinse it clean with water after the contact time in a single pass. You can use our disinfectant and disinfection cleaning agent to reduce the bacterial count.

Cold storage rooms

Cleaning the cooling fins with our steam cleaners can greatly increase the efficiency and lifetime of your cold storage rooms. Our steam vacuum cleaners and steam cleaners are HACCP-certified and can often achieve first-class cleaning results without cleaning agents. The automatic self-cleaning action also prevents the formation of germs inside the machine upon completion of the work.



You can combine or equip our Hygiene and hot water high-pressure cleaners and cabinet high-pressure units in many ways. For example, you can choose the blue food-grade high-pressure hoses with a non-discolouring, fat-resistant outer layer. Or clean with our Inno Foam Set and disinfect with only one lance.

Cabinet high-pressure units ensure several points of use and increase efficiency. You can also clean hard-to-reach areas hygienically and without chemicals using our steam vacuum cleaners, steam cleaners and various accessory brushes.

OVERVIEW – CLEANING IN PRODUCTION PROCESSES

In the overview below, the most important cleaning solutions for cleaning meat, poultry and fish production areas are shown by way of example. These recommendations serve only as a guide – you can find a wide range of products in the Kärcher System to compose your ideal, tailor-made cleaning solution. In addition, we are happy to support you in person.

Cleaning in production processes			
Slaughter floors and cutting rooms	Cabinet cold water high-pressure cleaners	HD 4.2/20 ST Ea B	Spray gun EASY!Force Food Food-grade high-pressure hoses Grey food-grade hoses with a non-marking outer cover, blue long-life, food-grade hoses with a non-marking outer cover and resistant to animal fats Attachment kits for cleaning agents Inno Foam Set, Easy Foam Set, cup foam lance, cleaning agent injectors Surface Cleaners FRV 50 Me, FRV 30 Me, FR 50 Me, FR 30 Me Nozzles Power nozzles, triple nozzles, rotary nozzles Spray lances Flexible steel pipe, rotatable steel pipe Protective gear Safety goggles, protective gloves, ear defenders, helmet and work overalls Additional handle
	Cabinet hot water high-pressure cleaners	HDS 4.0/30 E Ef	
Production machines, conveyor belts	Hygiene high-pressure cleaners	HD Special class HD 2.3/14 C Ed Food	HDS Super class HDS 5.0/30-4S Eb HDS Middle class HDS 4.0/20-4M Ea HDS Compact class HDS 2.3/12 C Ed HDS Special class HDS-E 3.3/25-4M Ef
	Hot water high-pressure cleaners		
Hard-to-reach areas	Steam vacuum cleaners	SGV 6/5	Cloth kits, brushes, hoses, nozzles, descaling sticks
	Steam cleaner	SG 4/4	

EQUIPMENT AND ACCESSORIES

With the unique Kärcher System, we offer a wide range of accessories which allow you to be ready for any task.

ACCESSORIES FOR HIGH-PRESSURE CLEANERS

INNO FOAM SET


EASY FOAM SET WITH RM INJECTOR


FOOD-GRADE HIGH-PRESSURE HOSE


TRIGGER GUNS


ADAPTERS


CUP FOAM LANCE


NOZZLES


ADDITIONAL HANDLE


HOSE REELS


SURFACE CLEANERS


ACCESSORIES FOR STEAM VACUUM CLEANERS AND STEAM CLEANERS

MICROFIBRE CLOTH KIT


ROUND BRUSH SET


HAND NOZZLE


EXTENSION TUBES


FLOOR NOZZLE


MUCH MORE THAN SIMPLY VACUUMING

So that you can overcome various types of dirt such as fine flour and sugar dust, sticky pastry and confectionary leftovers or stubborn encrustations, we offer you the complete range of cleaning solutions in the Kärcher System.



From delivery of the raw materials right up to dispatch by vehicle. For flour silos without integrated cleaning systems, you can choose one of our modular system solutions for tank and silo cleaning, which we can adapt to your individual requirements.

Pastry and confectionary processing

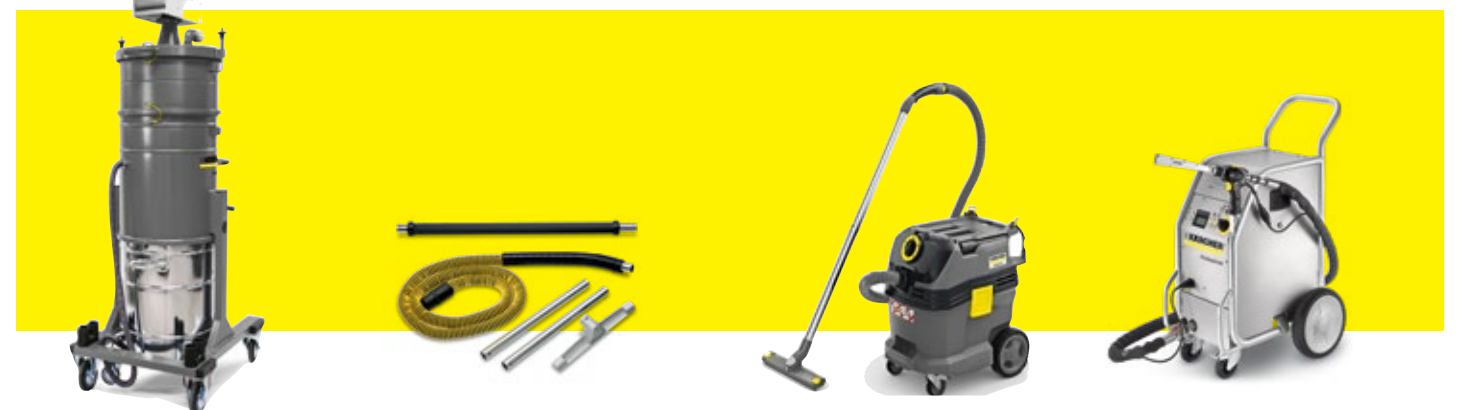
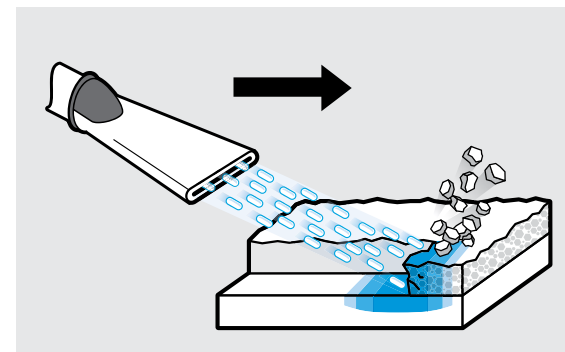
Our tailor-made dust vacuuming units suck up flour and sugar dust directly at the source, meaning other units are not made dirty and your production line runs seamlessly and without any downtime. You can also use our mobile vacuum cleaner for dust classes L/M/H as well as for potentially explosive atmospheres (Zone 22).

Ovens

Thanks to our Oven Set, you no longer need to allow hot ovens to cool down before cleaning. The plastic container is acid, lye and heat-resistant.

Cleaning without water

Conveyor belts, installations with electrical components and all areas which must be dry cleaned or are a direct part of the production process can be freed of stubborn dirt with dry ice – and all without a single drop of water. No dismantling is necessary, as the process involves using compressed air to discharge pellets of carbon dioxide frozen at -79°C . When these pellets come into contact with the surface to be cleaned, the surface will cool and the protective film will melt away. The pellets disappear quickly and you can simply vacuum up the dirt.



Trust in our specialists. We integrate our tailor-made dust removal units up to filter class H (carcinogenic dusts) individually into your manufacturing process. And you can even clean hot ovens thanks to our unique Oven Set with heat-resistant hose up to 200°C for our wet/dry vacuum cleaners

with fully automatic filter cleaning. Use our mobile vacuum cleaner anywhere you like. And for extremely powerful cleaning without water and chemicals, you have the ultimate solution in the shape of our Ice Blaster.

OVERVIEW – CLEANING IN PRODUCTION PROCESSES

In the overview below, the most important cleaning solutions for baked goods and confectionery production areas are shown by way of example. These recommendations serve only as a guide – you can find a wide range of products in the Kärcher System to compose your ideal, tailor-made cleaning solution. In addition, we are happy to support you in person.

Cleaning in production processes			
Pastry and confectionary processing	Vacuum cleaners for dust class L	Fine dust – L NT 50/1 Tact Te L NT 30/1 Tact L	Filters, nozzles, suction hoses, disposal bags, safety filter bags, accessory kits
	Safety vacuum cleaners	Large quantities of explosive fine particles IVR 100/40-Pp HEPA EXP	Special accessories for potentially explosive areas and food-grade accessories for industrial vacuums, stainless steel accessories, PU hoses, silicone nozzles, safety filter bags
Areas with electrical components; areas that must be dry cleaned; hard-to-reach areas	Ice Blaster (dry ice cleaning)	Compact class IB 7/40 Advanced	Jet gun, high-pressure and low-pressure spray nozzles, nozzle accessories, spray hose, compressed air hose, accessory kits, protective gear: safety goggles, protective gloves, ear defenders and helmet
Production machines, conveyor belts	Cabinet cold water high-pressure cleaners	HD 4.2/20 ST Ea B	Spray gun EASY!Force Food Food-grade high-pressure hoses Grey food-grade hoses with a non-marking outer cover, blue long-life, food-grade hoses with a non-marking outer cover and resistant to animal fats Attachment kits for cleaning agents Inno Foam Set, Easy Foam Set, cup foam lance, cleaning agent injectors Surface Cleaners FRV 50 Me, FRV 30 Me, FR 50 Me, FR 30 Me Nozzles Power nozzles, triple nozzles, rotary nozzles Spray lances Flexible steel pipe, rotatable steel pipe Protective gear Safety goggles, protective gloves, ear defenders, helmet and
	Cabinet hot water high-pressure cleaners	HDS 4.0/20 E Ef	
	Hygiene high-pressure cleaners	HD Special class HD 2.3/14 C Ed Food	
	Hot water high-pressure cleaners	HDS Super class HDS 5.0/30-4S Eb HDS Middle class HDS 4.0/20-4M Ea HDS Compact class HDS 2.3/12 C Ed	
Hard-to-reach areas	Steam vacuum cleaners	SGV 6/5	Cloth kits, brushes, hoses, nozzles, descaling sticks
	Steam cleaner	SG 4/4	

EQUIPMENT AND ACCESSORIES

With the unique Kärcher System, we offer a wide range of accessories which allow you to be ready for any task.

ACCESSORIES FOR VACUUM CLEANERS: QUALITY TESTED (DUST CLASSES)



ACCESSORIES FOR DRY ICE BLASTERS



ACCESSORIES FOR STATIONARY SUCTION UNITS AND MOBILE DUST REMOVERS



CLEANLINESS IS ESSENTIAL.



Ready meals are complex recipes for which the cleanliness and hygiene requirements are very high during production.

When producing ready meals, raw materials and ingredients with the most diverse properties are combined. The danger of cross-contamination grows with the complexity of this process, which you can only prevent through optimal cleanliness and hygiene. For the reliable removal of large quantities of dirt from conveyor belts, production systems and floors, our powerful wet/dry vacuum cleaners are ideal. You can also use our Hygiene high-pressure cleaner.

Spotless surface areas

Large surfaces can be cleaned economically and efficiently with our individually adjustable vacuum sweepers and scrubber driers in various sizes and models. Our ride-on vacuum sweepers with Tact automatic filter cleaning achieve optimal cleaning results. The roller brush on the rear axle ensures that high kerbs can be driven over easily. And our step-on or ride-on scrubber driers not only save time, thanks to automatic fresh water filling, but also significant amounts of cleaning agent thanks to Dose, the precise, consistent cleaning agent dosing unit which is adjustable from 0 to 3%.



The robust wet/dry vacuum cleaner is ideal for large dirt volumes and is easy to empty. Vacuumed liquids can be easily emptied via a drain hose. For thorough wet cleaning, our Hygiene high-pressure cleaners are perfect for the job, as they are approved for chlorinated cleaning agents. The

robust, compact and manoeuvrable vacuum sweepers and scrubber driers allow you to clean in comfort and save time.

OVERVIEW – CLEANING IN PRODUCTION PROCESSES

In the overview below, the most important cleaning solutions for cleaning ready meal production areas are shown by way of example. These recommendations serve only as a guide – you can find a wide range of products in the Kärcher System to compose your ideal, tailor-made cleaning solution. In addition, we are happy to support you in person.

Cleaning in production processes			
Production and processing	Vacuum cleaners	Wet/dry	Stainless steel accessory, PU hoses, silicone nozzles
Production machines, conveyor belts	Vacuum cleaners	Fine Dust - L NT 50/1 Tact Te L NT 30/1 Tact L	Filters, nozzles, suction hoses, disposal bags, accessory kits
		IVR 100/16-Pp HEPA *CUL	Stainless steel accessory, PU hoses, silicone nozzles
	Hot water high-pressure cleaners	HDS Super class HDS 5.0/30-4S Eb HDS Middle class HDS 4.0/20-4M Ea HDS Compact class HDS 2.3/12 C Ed	Spray gun EASY!Force Food Food-grade high-pressure hoses Grey food-grade hoses with a non-marking outer cover, blue long-life, food-grade hoses with a non-marking outer cover and resistant to animal fats Attachment kits for cleaning agents Inno Foam Set, Easy Foam Set, cup foam lance, cleaning agent injectors Surface Cleaners FRV 50 Me, FRV 30 Me, FR 50 Me, FR 30 Me Nozzles Power nozzles, triple nozzles, rotary nozzles Spray lances Flexible steel pipe, rotatable steel pipe Protective gear Safety goggles, protective gloves, ear defenders, helmet and work overalls Additional handle
	Cabinet cold water high-pressure cleaners	HD 4.2/20 ST Ea B	
	Cabinet hot water high-pressure cleaners	HDS 4.0/20 E Ef	
	Hygiene high-pressure cleaners	HD Special class HD 2.3/14 C Ed Food	
Hard-to-reach areas	Steam vacuum cleaners	SGV 6/5	Cloth kits, brushes, hoses, nozzles, descaling sticks
	Steam cleaner	SG 4/4	
Areas with electrical components; areas that must be dry cleaned; hard-to-reach areas	Ice Blaster (dry ice cleaning)	Compact class IB 7/40 Advanced	Pelletiser, jet gun, high-pressure and low-pressure spray nozzles, nozzle accessories, spray hose, compressed air hose, accessory kits, protective gear: safety goggles, protective gloves, ear defenders and helmet

EQUIPMENT AND ACCESSORIES

With the unique Kärcher System, we offer a wide range of accessories which allow you to be ready for any task.

ACCESSORIES FOR HIGH-PRESSURE CLEANERS

TRIGGER GUNS



FOOD-GRADE HIGH-PRESSURE HOSE



EASY FOAM SET WITH RM INJECTOR



SURFACE CLEANERS



NOZZLES



ACCESSORIES FOR VACUUM CLEANERS: QUALITY TESTED (DUST CLASSES)

FILTER BAGS



FLAT PLEATED FILTER PES



CONTAINER



NOZZLES



HOSES



ACCESSORIES FOR STEAM VACUUM CLEANERS AND STEAM CLEANERS

MICROFIBRE CLOTH KIT



ROUND BRUSH SET



HAND NOZZLE



EXTENSION TUBES



FLOOR NOZZLE



HYGIENIC AND GERM-FREE



Dairy products are particularly susceptible to contamination. Professional cleaning and disinfection are indispensable in all areas in dairies.

No spot is left untouched

Our high-pressure pump and rotating pipe cleaning nozzle system is the ideal fit for pipelines. With our white Hygiene high-pressure cleaner and accompanying accessories, such as the Inno Foam Set, cleaning and disinfecting your production systems are quick and effective. And using a curved high-pressure lance, you can remove dirt, for example from pipes on the ceiling, with ease. To remove water and lime residue from underneath machines and from hard-to-reach areas, the flat Surface Cleaner with suction fits the bill, cleaning surfaces quickly without splashing and automatically vacuuming the dirty water.



You require perfect cleaning machines in all areas of the milk process. Our specialist scrubber driers with roller brush head – which is rotatable up to +/- 200° (KART technology) – are extremely manoeuvrable and ideally suited to well-used surfaces in storage and production. If required, you can also clean in reverse. During the production of milk powder, you are on

the safe side with our explosion-proof industrial vacuum cleaner, which we have developed especially for fine dusts in food production area.

OVERVIEW – CLEANING IN PRODUCTION PROCESSES

In the overview below, the most important cleaning solutions for cleaning dairy product production areas are shown by way of example. These recommendations serve only as a guide – you can find a wide range of products in the Kärcher System to compose your ideal, tailor-made cleaning solution. In addition, we are happy to support you in person.

Cleaning in production processes			
Milk powder production	Vacuum cleaners	TACT class NT 30/1 TACT L NT 50/1 TACT TE L	Nozzles, suction hoses, disposal bags (safety filter bags), accessory kits
	Explosion-Proof Industrial Vacuum	IVR 100/40-Pp HEPA Exp	
Production machines, conveyor belts	Vacuum cleaners	IV Liquid vacuum cleaners IVR-L 100/18-2-Tc Dp	Stainless steel accessory, PU hoses, silicone nozzles
Pipelines and containers	Cabinet hot water high-pressure cleaners	HDS 4.0/20 E Ef	Spray gun EASY!Force Food Food-grade high-pressure hoses Grey food-grade hoses with a non-marking outer cover, blue long-life, food-grade hoses with a non-marking outer cover and resistant to animal fats Attachment kits for cleaning agents Inno Foam Set, Easy Foam Set, cup foam lance, cleaning agent injectors Surface Cleaners FRV 50 Me, FRV 30 Me, FR 50 Me, FR 30 Me Nozzles Power nozzles, triple nozzles, rotary nozzles Spray lances Flexible steel pipe, rotatable steel pipe Protective gear Safety goggles, protective gloves, ear defenders, helmet and work overalls Additional handle
	Cabinet cold water high-pressure cleaners	HD 4.2/20 ST Ea B	
	Hygiene high-pressure cleaners	HD Special class HD 2.3/14 C Ed Food	
	Hot water high-pressure cleaners	HDS Super class HDS 5.0/30-4S Eb HDS Middle class HDS 4.0/20-4M Ea HDS Compact class HDS 2.3/12 C Ed HDS Special class HDS-E 3.3/25-4M Ef	
Interior cleaning of pipes	High-pressure cleaners	HD/HDS	10/20/30-metre pipe cleaning hose in combination with pipe cleaning dirt blaster, pipe cleaning nozzle
Hard-to-reach areas	Steam vacuum cleaners	SGV 6/5	Cloth kits, brushes, hoses, nozzles, descaling sticks
	Steam cleaner	SG 4/4	
Areas with electrical components; areas that must be dry cleaned; hard-to-reach areas	Ice Blaster (dry ice cleaning)	Compact class IB 7/40 Advanced	Pelletiser, jet gun, high-pressure and low-pressure spray nozzles, nozzle accessories, spray hose, compressed air hose, accessory kits, protective gear: safety goggles, protective gloves, ear defenders and helmet

EQUIPMENT AND ACCESSORIES

With the unique Kärcher System, we offer a wide range of accessories which allow you to be ready for any task.

ACCESSORIES FOR HIGH-PRESSURE CLEANERS



ACCESSORIES FOR VACUUM CLEANERS: QUALITY TESTED (DUST CLASSES)



ACCESSORIES FOR MODULAR SYSTEM SOLUTIONS FOR CONTAINER CLEANING



REFRESHING CLEANLINESS

In order to produce drinks of a consistent quality and impeccable taste, cleaning must be optimally carried out in the manufacturing process.



Using our ride-on vacuum sweepers with sweeping crescent side brushes, you can protect goods in outside and storage areas against dirt. Large areas and corners can be swept with ease and in no time in only a few passes. Further advantages are offered in the shape of electrohydraulic high container emptying, fully automatic Tact filter cleaning for virtually dust-free cleaning, and the Kärcher Intelligent Key System, which allows you to assign different rights to different users. Tanks, containers and pipelines can be cleaned with our mobile high-pressure cleaners as well as our cabinet high-pressure units with several points of use. Cabinet high-pressure units can be made ready to use any time at the push of a button, without set-up times and without having to transport mobile machines. And with accessories such as the pipe cleaning hose and nozzle, pipes are clean inside and out. The hose works its way through the pipe using the pipe cleaning nozzle, with four nozzles set at a 30° angle.

Deep cleaning with steam

High humidity in the drinks production process encourages the formation of mould. By cleaning critical areas with our steam cleaners, you can achieve effective disinfection entirely without chemicals – as certified by an independent laboratory. Our stainless steel Surface Cleaner with automatic dirty water suction also allows you to clean walls with hot water up to 85 °C. For narrow corridors and storage areas, our fully configurable scrubber driers are available – brush heads, squeegees, mains or battery operation and additional equipment details can be added according to your requirements.



Cabinet high-pressure units for cold and hot water operation offer you several points of use as well as safety from being installed in a protected area. Mobile steam cleaners with the two water tank system allow uninterrupted work, while floor nozzles for abrasive and hygienic cleaning achieve a perfect state of cleanliness. Scrubber driers with Auto-Fill-In stop

filling automatically when the tank is full. The KIK System with colour-coded keys increases availability and reduces service costs.

OVERVIEW – CLEANING IN PRODUCTION PROCESSES

In the overview below, the most important cleaning solutions for cleaning drinks production areas are shown by way of example. These recommendations serve only as a guide – you can find a wide range of products in the Kärcher System to compose your ideal, tailor-made cleaning solution. In addition, we are happy to support you in person.

Cleaning in production processes			
Exterior cleaning of containers	Cabinet hot water high-pressure cleaners	HDS 4.0/20 E Ef	Spray gun EASY!Force Food Food-grade high-pressure hoses Grey food-grade hoses with a non-marking outer cover, blue long-life, food-grade hoses with a non-marking outer cover and resistant to animal fats Attachment kits for cleaning agents Inno Foam Set, Easy Foam Set, cup foam lance, cleaning agent injectors Surface Cleaners FRV 50 Me, FRV 30 Me, FR 50 Me, FR 30 Me Nozzles Power nozzles, triple nozzles, rotary nozzles Spray lances Flexible steel pipe, rotatable steel pipe Protective gear Safety goggles, protective gloves, ear defenders, helmet and work overalls Additional handle
	Cabinet cold water high-pressure cleaners	HD 4.2/20 ST Ea B	
	Hygiene high-pressure cleaners	HD Special class HD 2.3/14 C Ed Food	
	Hot water high-pressure cleaners	HDS Super class HDS 5.0/30-4S Eb HDS Middle class HDS 4.0/20-4M Ea HDS Compact class HDS 2.3/12 C Ed HDS Special class HDS-E 3.3/25-4M Ef	
Interior cleaning of pipes	High-pressure cleaners	HD/HDS	Pipe cleaning 10/20/30-metre pipe cleaning hose in combination with pipe cleaning dirt blaster, pipe cleaning nozzle or rotating pipe cleaning nozzle
Hard-to-reach areas	Steam vacuum cleaners	SGV 6/5	Cloth kits, brushes, hoses, nozzles, descaling sticks
	Steam cleaner	SG 4/4	
Production machines, conveyor belts	Vacuum cleaners	TACT class NT 30/1 TACT L NT 50/1 TACT TE L	Filters, nozzles, hoses, disposal bags, accessory kits
		IV Liquid vacuum cleaners IVR-L 100/18-2 Tc Dp	Stainless steel accessory, PU hoses, silicone nozzles

EQUIPMENT AND ACCESSORIES

With the unique Kärcher System, we offer a wide range of accessories which allow you to be ready for any task.

ACCESSORIES FOR STEAM VACUUM CLEANERS AND STEAM CLEANERS



ACCESSORIES FOR HIGH-PRESSURE CLEANERS



ACCESSORIES FOR MODULAR SYSTEM SOLUTIONS FOR CONTAINER CLEANING



CLEAN AS A WHISTLE

When processing fruit and vegetables, avoiding cross-contamination, grime and corrosion are essential cleaning tasks.

Natural products often bring dirt in during delivery, but with our ride-on sweepers, you can clean outside areas quickly and thoroughly.

In interior areas you can use our manoeuvrable ride-on scrubber driers for floor cleaning, with a V-shape squeegee blade ensuring any dirt is removed. What's more, you achieve even better hygiene with the optional tank rinsing system, and see water savings of up to 70% compared with cleaning with a water hose.

Hygiene in production and filling

Clean and disinfect your production systems quickly and effectively with our white Hygiene high-pressure cleaner, food-grade high-pressure hose, grey, robust wheels and accessories suited to the task. You can choose between high-pressure point stream, high-pressure flat stream (25°) and low-pressure flat stream (40°). The low-pressure flat stream (40°) is used for applying cleaning agent, while the cup foam lance is the right accessory for cleaning production systems. Large quantities of fruit and vegetable waste can be easily cleared with our wet/dry vacuum cleaners, and liquids can be thoroughly picked up using the wide nozzle. Finally, you can empty the container with ease thanks to the drain hose.



Ride-on scrubber driers with eco!efficiency mode reduce water and energy consumption as well as the noise level. The FACT function allows needs-based adjustment of the brush speed to one of three levels. EASY Operation and the colour-coded control elements make controlling the

machine extremely easy.

OVERVIEW – CLEANING IN PRODUCTION PROCESSES

In the overview below, the most important cleaning solutions for cleaning fruit and vegetable processing areas are shown by way of example. These recommendations serve only as a guide – you can find a wide range of products in the Kärcher System to compose your ideal, tailor-made cleaning solution. In addition, we are happy to support you in person.

Cleaning in production processes			
Production machines, conveyor belts	Hygiene high-pressure cleaners	HD Special class HD 2.3/14 C Ed Food	Spray gun EASY!Force Food Food-grade high-pressure hoses Grey food-grade hoses with a non-marking outer cover, blue long-life, food-grade hoses with a non-marking outer cover and resistant to animal fats Attachment kits for cleaning agents Inno Foam Set, Easy Foam Set, cup foam lance, cleaning agent injectors Surface Cleaners FRV 50 Me, FRV 30 Me, FR 50 Me, FR 30 Me Nozzles Power nozzles, triple nozzles, rotary nozzles Spray lances Flexible steel pipe, rotatable steel pipe Protective gear Safety goggles, protective gloves, ear defenders, helmet and work overalls Additional handle
	Cold water high-pressure cleaner	Cabinet HD 4.2/20 ST Ea B	
	Hot water high-pressure cleaners	Cabinet HDS 4.0/20 E Ef	
	Hot water high pressure-cleaners	HDS Super class HDS 5.0/30-4S Eb HDS Middle class HDS 4.0/20-4M Ea HDS Compact class HDS 2.3/12 C Ed	
	Vacuum cleaners	Tact class NT 30 TACT L NT 50/1 TACT TE L	Filters, nozzles, suction hoses, disposal bags, accessory kits
Areas with electrical components; areas that must be dry cleaned; hard-to-reach areas	Ice Blaster (dry ice cleaning)	Compact class IB 7/40 Advanced	Pelletiser, jet gun, high-pressure and low-pressure spray nozzles, nozzle accessories, spray hose, compressed air hose, accessory kits, protective gear: safety goggles, protective gloves, ear defenders and helmet
Hard-to-reach areas	Steam vacuum cleaners	SGV 6/5	Cloth kits, brushes, hoses, nozzles, descaling sticks
	Steam cleaner	SG 4/4	

EQUIPMENT AND ACCESSORIES

With the unique Kärcher System, we offer a wide range of accessories which allow you to be ready for any task.

ACCESSORIES FOR VACUUM CLEANERS: QUALITY TESTED (DUST CLASSES)



ACCESSORIES FOR MODULAR SYSTEM SOLUTIONS FOR CONTAINER CLEANING



ACCESSORIES FOR HIGH-PRESSURE CLEANERS



HOT SOLUTION AGAINST OIL AND GREASE

Grease and oils are stubborn residues due to their consistency and staying power.

We provide you with the solutions for residue-free removal.

Using hot water gives instantly measurable results, softening congealed oil and grease and improving emulsification, making them very easy to remove. Cleaning agents are largely a thing of the past. Where required, the combination of our cleaning agent and the precise cleaning agent dosing unit with rinsing function ensure consumption is kept to a minimum. In addition, the proven germ reduction step follows cleaning with hot water, which also meets many hygiene requirements without disinfectant. The significantly quicker dirt loosening gives you a time saving of up to 35 %. Our cabinet and mobile hot water high-pressure cleaners are fitted with innovative burner engineering for high heating output and are extremely user-friendly, with the best example being the infinitely variable water pressure and water flow regulation with Servo Control on the high-pressure lance. For the cleaning of production systems and conveyor belts, our cabinet hot water high-pressure units with very high heating output are the most efficient solution. An automatic stainless steel hose reel on the point of use allows you to reach any area to be cleaned.

Powerful cleaning with easy operation

Yet stubborn dirt can also be removed by the cold – our Dry Ice Blaster uses dry ice pellets formed from carbon dioxide frozen at -79°C. The result is perfect cleanliness.

And when it comes to vacuuming large amounts of fluids, it is best to use our high-quality industrial vacuum.



If you need to remove stubborn dirt in a thorough but gentle manner and without water or chemicals, you can achieve optimal results with our dry ice blasters. And thanks to the low clearance height, our compact scrubber driers allow you to reach almost every nook and cranny. Simply remove the tank if the access route is extremely low.

OVERVIEW – CLEANING IN PRODUCTION PROCESSES

In the overview below, the most important cleaning solutions for cleaning grease and oil processing areas are shown by way of example. These recommendations serve only as a guide – you can find a wide range of products in the Kärcher System to compose your ideal, tailor-made cleaning solution. In addition, we are happy to support you in person.

Cleaning in production processes			
Production machines, conveyor belts	Vacuum cleaners	TACT class NT 30/1 TACT L NT 50/1 TACT TE L	Filters, nozzles, oil-resistant suction hose, disposal bags, accessory kits
		IV Liquid vacuum cleaners IVR-L 100/16-Pd HEPA	Stainless steel accessory, PU hoses, silicone nozzles
	Cabinet hot water high-pressure cleaners	HDS 4.0/20 E Ef	Spray gun EASY!Force Food Food-grade high-pressure hoses Grey food-grade hoses with a non-marking outer cover, blue long-life, food-grade hoses with a non-marking outer cover and resistant to animal fats Attachment kits for cleaning agents Inno Foam Set, Easy Foam Set, cup foam lance, cleaning agent injectors Surface Cleaners FRV 50 Me, FRV 30 Me, FR 50 Me, FR 30 Me Nozzles Power nozzles, triple nozzles, rotary nozzles Spray lances Flexible steel pipe, rotatable steel pipe Protective gear Safety goggles, protective gloves, ear defenders, helmet and work overalls Additional handle
	Hot water high-pressure cleaners	HDS Super class HDS 5.0/30-4S Eb HDS Middle class HDS 4.0/20-4M Ea HDS Compact class HDS 2.3/12 C Ed HDS Special class HDS-E 3.3/25-4M Ef	
Interior cleaning of pipes	High-pressure cleaners	HD/HDS	10/20/30-metre pipe cleaning hose in combination with pipe cleaning dirt blaster, pipe cleaning nozzle or rotating pipe
Hard-to-reach areas	Steam vacuum cleaners	SGV 6/5	Cloth kits, brushes, hoses, nozzles, descaling sticks
	Steam cleaner	SG 4/4	
Areas with electrical components; areas that must be dry cleaned; hard-to-reach areas	Ice Blaster (dry ice cleaning)	IB 7/40 Advanced	Pelletiser, jet gun, high-pressure and low-pressure spray nozzles, nozzle accessories, spray hose, compressed air hose, accessory kits, protective gear: safety goggles, protective gloves, ear defenders and helmet
Further information on cleaning production-sensitive areas, supporting areas and infrastructure can be found on page 38 onwards.			

EQUIPMENT AND ACCESSORIES

With the unique Kärcher System, we offer a wide range of accessories which allow you to be ready for any task.

ACCESSORIES FOR STEAM VACUUM CLEANERS AND STEAM CLEANERS



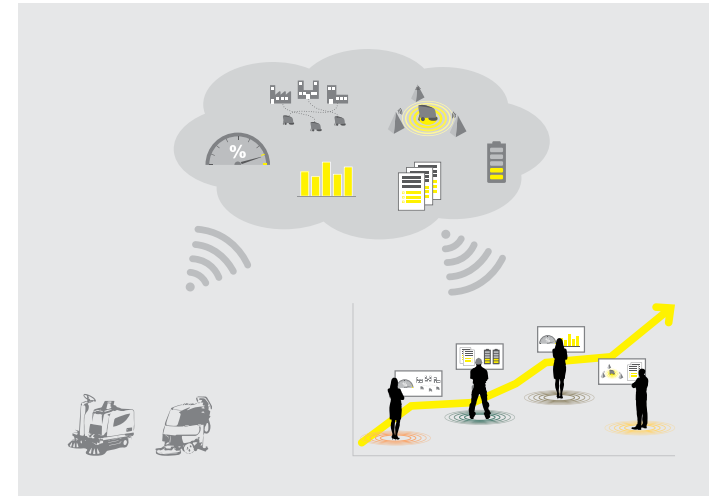
ACCESSORIES FOR DRY ICE BLASTERS



ACCESSORIES FOR HIGH-PRESSURE CLEANERS



CLEAN FEED FOR ALL ANIMALS



The manufacture of high-quality feed for working animals and pets sets high requirements with regard to cleanliness and hygiene in production.

Large quantities of dust – be they dry, sticky or wet – are released during the production of dry feed. If needed for mobile use, our industrial vacuum cleaners mean you are well prepared.



Our ride-on vacuum sweepers impress thanks to their compactness, manoeuvrability and high level of comfort.

OVERVIEW – CLEANING IN PRODUCTION PROCESSES

In the overview below, the most important cleaning solutions for cleaning animal feed production areas are shown by way of example. These recommendations serve only as a guide – you can find a wide range of products in the Kärcher System to compose your ideal, tailor-made cleaning solution. In addition, we are happy to support you in person.

Cleaning in production processes			
Production machines	Vacuum cleaners	Tact class NT 30/1 TACT L NT 50/1 TACT TE L	Filters, nozzles, suction hoses, disposal bags, accessory kits
Areas with electrical components; areas that must be dry cleaned; hard-to-reach areas	Ice Blaster (dry ice cleaning)	Compact class IB 7/40 Advanced	Pelletiser, jet gun, high-pressure and low-pressure spray nozzles, nozzle accessories, spray hose, compressed air hose, accessory kits, protective gear: safety goggles, protective gloves, ear defenders and helmet
Conveyor belts	Cabinet hot water high-pressure cleaners	HDS 4.0/30 E Ef	Spray gun EASY!Force Food Food-grade high-pressure hoses Grey food-grade hoses with a non-marking outer cover, blue long-life, food-grade hoses with a non-marking outer cover and resistant to animal fats Attachment kits for cleaning agents Inno Foam Set, Easy Foam Set, cup foam lance, cleaning agent injectors Surface Cleaners FRV 50 Me, FRV 30 Me, FR 50 Me, FR 30 Me Nozzles Power nozzles, triple nozzles, rotary nozzles Spray lances Flexible steel pipe, rotatable steel pipe Protective gear Safety goggles, protective gloves, ear defenders, helmet and work overalls
	Cabinet cold water high-pressure cleaners	HD 4.2/20 ST Ea B	
	Hygiene high-pressure cleaners	HD Special class HD 2.3/14 C Ed Food	
	Hot water high-pressure cleaners	HDS Super class HDS 5.0/30-4S Eb HDS Middle class HDS 4.0/20-4M Ea HDS Compact class HDS 2.3/12 C Ed HDS Special class HDS-E 3.3/25-4M Ef	
Hard-to-reach areas	Steam vacuum cleaners	SGV 6/5	Cloth kits, brushes, hoses, nozzles, descaling sticks
	Steam cleaner	SG 4/4	

EQUIPMENT AND ACCESSORIES

With the unique Kärcher System, we offer a wide range of accessories which allow you to be ready for any task.

ACCESSORIES FOR VACUUM CLEANERS: QUALITY TESTED (DUST CLASSES)

FILTER BAGS

FLAT PLEATED FILTER

PES

CONTAINER

NOZZLES

HOSES

ACCESSORIES FOR STATIONARY SUCTION UNITS AND MOBILE DUST REMOVERS

HOSES

NOZZLES

FILTERS

FLOOR NOZZLE

SUCTION PIPES

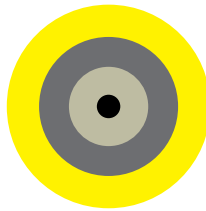
ACCESSORIES FOR DRY ICE BLASTERS

HIGH-PRESSURE

SPRAY NOZZLES

THE FOOD INDUSTRY HAS 4 CLEANING AREAS.

Based on our analysis of the cleaning requirements, we have divided the food industry into four cleaning circles which seamlessly interact with one another.



Everything revolves around cleanliness

The cleaning requirements of the three outermost areas are similar for all eight sectors of the food industry. Yet cleaning in production differs greatly depending on the raw materials processed. The innermost area is cleaning directly in the production area. This is of the utmost importance, as cleanliness and hygiene are particularly crucial here. Production machines, conveyor belts and ovens should be cleaned several times a day, for example with dust removal units or industrial vacuums.

The second circle is the cleaning of production-sensitive areas, such as floors in the production area and containers. Here, too, our scrubbers, scrubber driers and modular system solutions for tank and silo cleaning take care of cleanliness.

The third circle concerns the cleaning of areas supporting production, such as tanks, cold storage rooms and dispatch areas. Here you can use our mobile and cabinet high-pressure cleaners to achieve impressive results with outstanding efficiency.

The fourth circle revolves around cleaning the infrastructure, which includes outside areas such as pavements, car parks and green spaces. These surfaces can be optimally cleaned and maintained using our sweepers. And when it comes to cleaning the inner areas of maintenance buildings, such as offices and communal areas, our vacuum cleaners and manual cleaning equipment are fit for purpose.

CLEANING IN PRODUCTION PROCESSES

- Production machines
- Conveyor belts
- Sensitive or hard-to-reach areas
- Ovens
- Interior cleaning of pipes
- Containers, tanks

CLEANING IN PRODUCTION-SENSITIVE AREAS

- Floors in production areas
- Sensitive or hard-to-reach areas
- Crevices
- Walls and incoming pipes
- Containers

CLEANING OF AREAS SUPPORTING PRODUCTION

- Delivery areas
- Outer and interior cleaning of trucks
- Tanks, silos and tankers
- Cold storage rooms
- Packaging area and storage

CLEANING THE INFRASTRUCTURE

Outside areas

- Access roads, paths, loading areas, car parks
- Green spaces
- Maintenance buildings
- Office and communal areas
- Canteens, shops
- Toilets and washrooms

Inside areas

- Maintenance buildings
- Office and communal areas
- Canteens, shops
- Toilets and washrooms



OVERVIEW – PRODUCTION-SENSITIVE AREAS

In the overview below, the most important cleaning solutions for cleaning production-sensitive areas are shown by way of example. These recommendations are only a small sample from our extensive product portfolio.

Cleaning in production-sensitive areas				
Floors in production areas (paths, corridors)	Scrubbers/scrubber driers (configurable ex factory)	Ride-on scrubber driers B 300 R I, B 250 R, B 150 R, B 90 R, BD 50/70 R Step-on scrubber driers Chariot 2 iScrub 20 Chariot 2 iScrub 20 Deluxe Chaiot 2 iScrub 20 Deluxe with Orbital technology Chariot 3 iScrub 26 Walk-behind scrubber driers BD 80/100 W, B 80 W, B 60 W, B 40 W, BRS 40/1000 C, BR 40/10 C Adv, BR 35/12 C	Brush heads, roller brushes, pad roller shafts, roller pads, microfibre rollers, disc brushes, pad drive boards, pads, squeegees, suction lips, attachment kits, batteries, battery chargers, Kärcher Fleet	
	Vacuum cleaners	NT TACT class NT 30/1 TACT L NT 50/1 TACT TE L	Filters, nozzles, (floor/wide nozzle for vacuuming larger surface areas), suction hoses, disposal bags, accessory kits	
Floors underneath pipes or production machines	Hygiene high-pressure cleaners	HD 2.3/14 C Ed Food	Surface Cleaners FRV 50 Me, FRV 30 Me, FR 50 Me, FR 30 Me Dirt blaster	
Areas with electrical components; areas that must be dry cleaned; hard-to-reach areas	Ice Blaster (dry ice cleaning)	Compact class IB 7/40 Advanced	Pelletiser, jet gun, high-pressure and low-pressure spray nozzles, nozzle accessories, spray hose, compressed air hose, accessory kits, protective gear: safety goggles, protective gloves, ear defenders and helmet	
Crevices or hard-to-reach areas	Steam vacuum cleaners	SGV 6/5	Cloth kits, brushes, hoses, nozzles, descaling sticks	
	Steam cleaner	SG 4/4		
Walls, incoming pipes	Hygiene high-pressure cleaners	HD 2.3/14 C Ed Food	Spray guns EASY!Force Food Food-grade high-pressure hoses Grey food-grade hoses with a non-marking outer cover, blue long-life, food-grade hoses with a non-marking outer cover and resistant to animal fats Attachment kits for cleaning agents Inno Foam Set, Easy Foam Set, cup foam lance, cleaning agent injectors Surface Cleaners FRV 50 Me, FRV 30 Me, FR 50 Me, FR 30 Me Nozzles Power nozzles, triple nozzles, rotary nozzles Spray lances Flexible steel pipe, rotatable steel pipe Protective gear Safety goggles, protective gloves, ear defenders, helmet and work overalls Additional handle	

EQUIPMENT AND ACCESSORIES

With the unique Kärcher System, we offer a wide range of accessories which allow you to be ready for any task.

ACCESSORIES FOR HIGH-PRESSURE CLEANERS

TRIGGER GUNS


FOOD-GRADE HIGH-PRESSURE HOSE


SPRAY LANCES


SURFACE CLEANERS


NOZZLES


ACCESSORIES FOR VACUUM CLEANERS: QUALITY TESTED (DUST CLASSES)

FILTER BAGS


FLAT PLEATED FILTER PES


CONTAINER


NOZZLES


HOSES


ACCESSORIES FOR SCRUBBER DRIERS

ROLLER BRUSHES


PADS


DISC BRUSHES


SQUEEGEES, SUCTION LIPS


EQUIPMENT


OVERVIEW – AREAS SUPPORTING PRODUCTION

In the overview below, the most important cleaning solutions for cleaning areas supporting production in food processing are shown by way of example. These recommendations serve only as a guide – you can find a wide range of products in the Kärcher System to compose your ideal, tailor-made cleaning solution. In addition, we are happy to support you in person.

Cleaning of areas supporting production				
Delivery areas (walls, floors, boxes), cleaning areas, storage rooms	Hot water high-pressure cleaners	HDS Super class HDS 5.0/30-4S Eb HDS Middle class HDS 4.0/20-4M Ea HDS Compact class HDS 2.3/12 C Ed	Spray gun EASY!Force Food Food-grade high-pressure hoses Grey food-grade hoses with a non-marking outer cover, blue long-life, food-grade hoses with a non-marking outer cover and resistant to animal fats Attachment kits for cleaning agents Inno Foam Set, Easy Foam Set, cup foam lance, cleaning agent injectors Surface Cleaners FRV 50 Me, FRV 30 Me, FR 50 Me, FR 30 Me Nozzles Power nozzles, triple nozzles, rotary nozzles Spray lances Flexible steel pipe, rotatable steel pipe Protective gear Safety goggles, protective gloves, ear defenders, helmet and work overalls Additional handle	Vital Oxide Disinfectant Heavy Duty Degreaser
	Cold water high-pressure cleaners	HD Super class HD 3.5/30-4S Ea HD Middle class HD 3.0/20-4M Ea HD Compact class HD 2.3/15 C Ed		
	Hygiene high-pressure cleaners	HD Special class HD 2.3/14 C Ed Food		
	Scrubbers/scrubber driers (configurable ex factory)	Walk-behind scrubber driers BD 80/100 W B 80 W B 60 W B 40 W BRS 40/1000 C Ride-on scrubber driers B 300 R I B 250 R B 150 R B 90 R BD 50/70 R	Brush heads, roller brushes, pad roller shafts, roller pads, microfibre rollers, disc brushes, pad drive boards, pads, squeegees, suction lips, attachment kits, batteries, battery chargers, Kärcher Fleet	Vital Oxide Disinfectant Neutral Floor Cleaner Warehouse Floor Cleaner
	Sweepers/vacuum sweepers (configurable ex factory)	Ride-on vacuum sweepers KM 130/300 R, KM 105/110 R, KM 105/100 R, KM 100/100 R, KM 90/60 R Walk-behind sweepers KM 70/20 C, KM 85/50 W, KM 75/40 W	Filters, roller brushes, side brushes, cabins, protective roofs, working lights, flashing beacons, tyres, batteries, battery charger	
	Vacuum cleaners	NT TACT class NT 30/1 TACT L NT 50/1 TACT TE L	Filters, nozzles, (floor/wide nozzle for vacuuming larger surface areas), suction hoses, disposal bags, accessory kits	
Exterior cleaning of trucks	Hot water high-pressure cleaners	HDS Super class HDS 5.0/30-4S Eb	Clip-on/rotating wash brushes, telescopic spray lance	Vital Oxide Disinfectant Vehicle Wax & Wash Fleet Wash Heavy Duty Degreaser

Cleaning of areas supporting production				
Cleaning of truck loading platforms	Hot water high-pressure cleaners	HDS Super class HDS 5.0/30-4S Eb	Surface Cleaners FRV 50 Me, FRV 30 Me, FR 50 Me, FR 30 Me	Vital Oxide Disinfectant Vehicle Wax & Wash Fleet Wash Heavy Duty Degreaser
	Cold water high-pressure cleaners	HD Super class HD 4.5/32-4S Eb	Surface Cleaners FRV 50 Me, FRV 30 Me, FR 50 Me, FR 30 Me	
	Scrubbers/scrubber driers (configurable ex factory)	Walk-behind scrubber driers BD 80/100 W W, B 80 W, B 60 W, B 40 W, BRS 40/1000 C	Brush heads, roller brushes, pad roller shafts, roller pads, microfibre rollers, disc brushes, pad drive boards, pads, squeegees, suction lips, attachment kits, batteries, battery chargers, Kärcher Fleet	Vital Oxide Disinfectant Neutral Floor Cleaner Warehouse Floor Cleaner
Cold storage rooms	Scrubbers/scrubber driers (configurable ex factory)	Walk-behind scrubber driers BD 80/100 W W, B 80 W, B 60 W, B 40 W, BRS 40/1000 C	Brush heads, roller brushes, pad roller shafts, roller pads, microfibre rollers, disc brushes, pad drive boards, pads, squeegees, suction lips, attachment kits, batteries, battery chargers, Kärcher Fleet	Vital Oxide Disinfectant Neutral Floor Cleaner Warehouse Floor Cleaner
Packaging area, storage	Scrubbers/scrubber driers (configurable ex factory)	Ride-on scrubber driers B 300 R I, B 250 R, B 200 R, B 150 R, B 90 R , BD 50/70 R Step-on scrubber driers Chariot 2 iScrub 20 Chariot 2 iScrub 20 Deluxe Chaiiot 2 iScrub 20 Deluxe with Orbital technology Chariot 2 iScrub 22 SP Chariot 3 iScrub 26 Chariot 3 iScrub 26 SP Walk-behind scrubber driers BD 80/100 W, B 80 W, B 60 W, B 40 W, BRS 40/1000 C	Brush heads, roller brushes, pad roller shafts, roller pads, microfibre rollers, disc brushes, pad drive boards, pads, squeegees, suction lips, attachment kits, batteries, battery chargers, Kärcher Fleet	Vital Oxide Disinfectant Neutral Floor Cleaner Warehouse Floor Cleaner
	Sweepers/vacuum sweepers (configurable ex factory)	Ride-on vacuum sweepers KM 130/300 R, KM 105/110 R KM 105/100 R, KM 100/100 R Walk-behind sweepers KM 70/20 C, KM 85/50 W, KM 75/40 W	Filters, roller brushes, side brushes, cabins, protective roofs, working lights, flashing beacons, tyres, batteries, battery charger	
	Vacuum cleaners	NT TACT class NT 30/1 TACT L NT 50/1 TACT TE L	Filters, nozzles, (floor/wide nozzle for vacuuming larger surface areas), suction hoses, disposal bags, accessory kits	

EQUIPMENT, ACCESSORIES AND CLEANING AGENTS

With the unique Kärcher System, we offer a wide range of accessories which allow you to be ready for any task.

ACCESSORIES FOR CAR WASHES AND CONTAINER CLEANING



ACCESSORIES FOR HIGH-PRESSURE CLEANERS



ACCESSORIES FOR SWEEPERS



ACCESSORIES FOR VACUUM CLEANERS: QUALITY TESTED (DUST CLASSES)



ACCESSORIES FOR SCRUBBER DRIERS



OVERVIEW – CLEANING THE INFRASTRUCTURE

In the overview below, the most important cleaning solutions for cleaning infrastructure in food processing are shown by way of example. These recommendations serve only as a guide – you can find a wide range of products in the Kärcher System to compose your ideal, tailor-made cleaning solution. In addition, we are happy to support you in person.

Cleaning the infrastructure				
Access roads, paths, loading areas, car parks, green spaces	Sweepers/ vacuum sweepers (configurable ex factory)	Ride-on vacuum sweepers KM 130/300 R, KM 125/130 R, KM 105/110 R, KM 105/100 R, KM 100/100 R Walk-behind sweepers KM 85/50 W KM 75/40 W, KM 70/20 C	Filters, roller brushes, side brushes, cabins, protective roofs, working lights, flashing beacons, tyres, batteries, battery charger	
Maintenance buildings	Vacuum cleaners	NT TACT range NT 30/1 TACT L NT 50/1 TACT TE L	Filters, nozzles, (floor/wide nozzle for vacuuming larger surface areas), suction hoses, disposal bags, accessory kits	
Office, communal and sanitary areas	Manual cleaning equipment	Premium cleaning trolley ECOIT11 Cart Cloths Microfibre, all-purpose, glass and dust removal cloths	Buckets, mop rack, mop box, roller press, jaw press, feather duster, bin liners, various mop accessories, mop systems, dusters, warning signs, scraper, cleaning cloths	
Hard floors	Dry vacuum cleaners	Dry vacuum cleaners T 15/1 Battery-powered machines T 9/1 Bp	Filter, suction nozzles, suction pipes and bends, suction hoses, brushes	
Carpets, upholstery	Carpet cleaners	Upright brush-type vacuum cleaners CV 38/2 Spray extraction machines Puzzi 30/4, Puzzi 10/1, Puzzi 8/1 Deep carpet cleaners BRC 40/22 C	Spray/suction hoses, floor nozzles, hard surface adapters, hand nozzles, roller brushes	RM 760 tablets
Canteens, shops	Steam vacuum cleaners	SGV 6/5	Cloth kits, brushes, hoses, nozzles, descaling sticks	
	Steam cleaner	SG 4/4		
	Hygiene high-pressure cleaners	HD Special class HD 2.3/14 C Ed Food	Surface Cleaners FRV 50 Me, FRV 30 Me, FR 50 Me, FR 30 Me	
	Scrubbers/ scrubber driers (configurable ex factory)	Compact scrubber driers BR 35/12 C BRS 40/1000 C	Brush heads, roller brushes, pad roller shafts, roller pads, microfibre rollers, disc brushes, pad drive boards, pads, squeegees, suction lips, attachment kits, batteries, battery chargers, Kärcher Fleet	
	Vacuum cleaners	TACT range NT 30/1 TACT L NT 50/1 TACT TE L	Filters, nozzles, (floor/wide nozzle for vacuuming larger surface areas), suction hoses, disposal bags, accessory kits	

EQUIPMENT AND ACCESSORIES

With the unique Kärcher System, we offer a wide range of accessories which allow you to be ready for any task.

ACCESSORIES FOR VACUUM CLEANERS AND CARPET CLEANERS

FILTERS



NOZZLES



SUCTION HOSES



ROLLER BRUSHES



HAND NOZZLES





makes a difference

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