

A Blücher drain cleaning robot is shown on a drain grate. The robot is a small, grey, wheeled device with a blue and white top. It is positioned on a metal grate, and water is splashing around it. The background is white with a diagonal grey line.

HygienicClean™

Care about food safety?

Keep your drains clean

NEW
TECHNOLOGY

BLÜCHER®
A WATTS Brand

Cleaning is more important than ever

Recent years have seen increased focus on food safety, and in cases where manufacturers have had to recall contaminated products and stop production until the bacteria have been eliminated, they have not only been facing very high costs but also the risk of severe damage to their reputation.

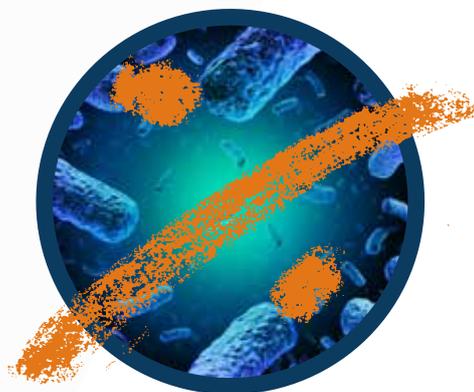
NEW – Introducing HygienicClean™

HygienicClean™ is a new hygienic channel and grating washer for the drainage system. It offers the food and beverage industry water and time savings as it cleans both channel and grating at the same time.

Based on 50 years experience in the production of stainless steel drainage system, BLÜCHER has taken up the challenge and is now introducing the HygienicClean™ concept specially for HygienicPro® and the food and beverage industry.



SAVES TIME AND WATER



**SAFE FOOD PRODUCTION
ELIMINATES BACTERIA**



**NEW
TECHNOLOGY**

- **SAFE FOOD PRODUCTION**
 - No more worries – your channels and gratings are always clean
 - Controlled cleaning – no bacteria will be spread to the food production area
 - Special nozzles ensure correct direction and pressure of water and soap
- **TIME SAVING**
 - Channel and grating cleaned in one and the same process
 - HygienicClean™ is designed specifically for HygienicPro®
- **SAVES WATER**
 - Special nozzles ensure correct amount of water
- **A STRONG, DURABLE AND PROFESSIONAL SOLUTION**
 - Developed together with SystemCleaners, who develop cleaning solutions to the professional food and beverage industry worldwide
 - Built in stainless steel
- **EASY TO USE**
 - HygienicClean™ connects directly to your existing cleaning satellites and pumps
- **ENSURES A HEALTHY WORKING ENVIRONMENT**
 - Designed to fit the working height of any person



BLÜCHER conforms to the requirements of
NSF/ANSI/3-A Standard 14159-1 – Hygiene Requirements for
the Design of Meat and Poultry Processing Equipment



EHEDG member

BLÜCHER is a member of the European Hygienic Engineering and Design Group and has actively contributed to the recently adopted EHEDG guidelines for drainage products.



HACCP certified

BLÜCHER is the first drainage system manufacturer to hold a HACCP certification confirming that the BLÜCHER® products support the integrity and safety of foods as demanded by industry expectations, legislation and standards.