



Sanigen®

**The innovative, unique, brand new worldwide Irinox
Sanitation System**

WHY SANIGEN?



**TO IMPROVE AND BETTERING HOLDING
QUALITY,
TOGETHER AS ASSURING TOTAL HYGIENE, AND
OVERCOME THE LIMITS OF THE TRADITIONAL
EXISTING SANITATION SYSTEMS**

EXISTING SANITATION SYSTEMS' ★★★

U.V LAMPS	OZONE	CLEANSING AGENTS
★ duration ★ Limited efficiency – limited ray width ★ High spare parts' cost ★ Impossibility of usage in presence of food products	★ smell ★ limitation of usage in people's presence ★ oxidative ★ Impossibility of usage in presence of food products	★ Daily cleaning ★ Inaccessible areas ★ Complete surfaces cleaning only without food products

WHAT DOES SANIFICATION WITH SANIGEN MEAN?



- ★ It is a ionisation, i.e. the emanation of **charged ions** which reduce air's and all surfaces' bacterial content.
- ★ Sanigen guarantees air's electrical and microbiological sanity.
- ★ Sanification acts partly on the surface of food products and mainly on air, which is 97% responsible for food's bacterial contamination.

SANIGEN'S STRONG POINTS

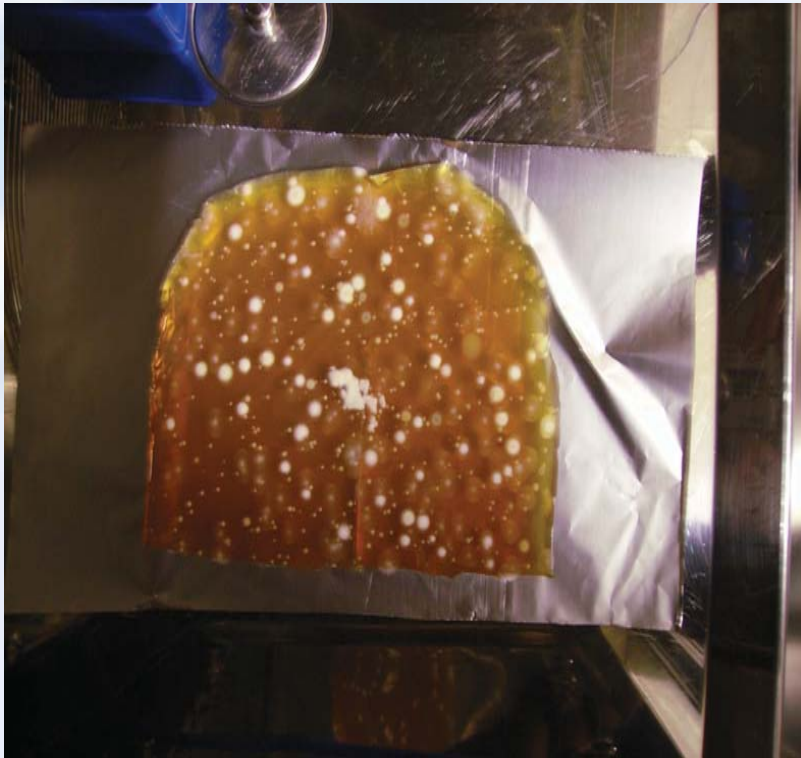


- ★ Is the only existing sanification device with this technology applicable on holding cabinets.
- ★ Is the only one tested inside CP MULTI's cabinet by the Food Science Department of Udine's University (Italy)
- ★ Is the only one certified TUV PROFIT CERT (process' and efficiency's certification)
- ★ It cannot be compared with any other existing system

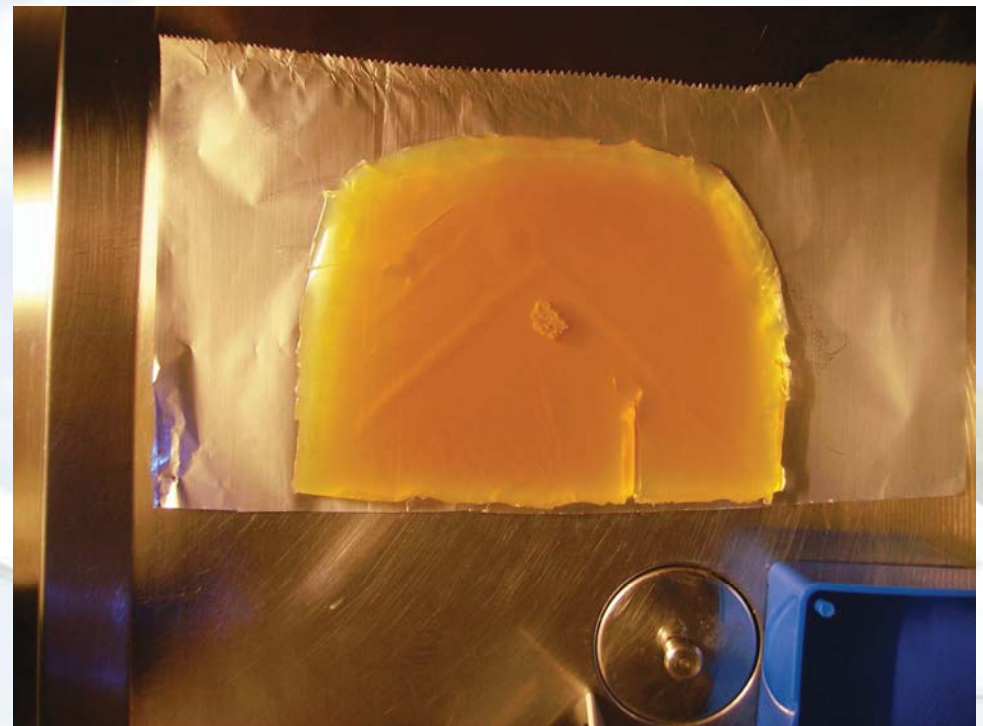
SANIGEN'S STRONG POINTS



72 h without Sanigen



72 h with Sanigen



SANIGEN'S SALES POINTS



★ SANIFICATION EVERYWHERE:

Air is the sanification process' vehicle so that there are no inaccessible areas (no stagnant dirt)

★ BETTER PRODUCT CONSERVATION

★ DEODORIZATION:

odour reduction and elimination of savours' contamination between the different conserved products.

★ SECURITY AND SAFETY:

the environment is always pure

★ SANIFICATION IS POSSIBLE DURING WORKING TIME

SANIGEN IS NOT RECOMENDED



- ★ **WITH PRODUCTS CONTAINING
NATURAL YEAST AND MOULDS**
- ★ **DURING TESTS ON DOUGHS WITH YEAST**