

With dry steam against germs - Wildmanufaktur relies on cleanliness and hygiene without aggressive cleaning agents

Where game meat is processed, seasoned, packaged and refrigerated every day, hygiene and cleanliness are paramount. But it is just as important that cleaning in the moisture-sensitive refrigeration, seasoning and packaging rooms does not involve an excessive use of water. Especially if this is done with a bucket and brush, there is a risk that too much of it remains. Wildmanufaktur-Gosbach from Bad Ditzenbach in the state of Baden-Württemberg in Germany therefore relies on the HACCP-certified Blue Evolution XL+ steam suction system from Beam. The multifunctional device is convincing because it removes dirt without leaving any residues, even without the use of chemicals.



Wildmanufaktur-Gosbach uses the Blue Evolution XL+ steam suction system from Beam for cleaning.
(Photo: Ingo Jensen/beam GmbH)

Reduce cleaning agents to a minimum

The Gosbach family business operates a breeding farm for fallow deer as well as a game processing and cutting plant in Bad Ditzenbach in the Swabian Alb region. It also keeps free-range cattle and woolly pigs in the Neckar Valley. According to the motto "class instead of mass", it places the highest value on quality, regionality and environmental protection. The Wildmanufaktur rejects the processing of meat from industrial factory farming and game from driven hunts. As a matter of principle, no feed additives, such as growth hormones and antibiotics, are used for the company's own animals. "We produce only healthy and environmentally conscious food. It is therefore clear that we also want to ensure a sustainable environment in our production facilities and reduce the use of cleaning agents to a minimum. This is



The Blue Evolution XL+ does not require any chemicals and therefore fits in with the sustainable concept of Wildmanufaktur Gosbach. (Photo: Ingo Jensen/beam GmbH)

another reason why we've chosen Beam's chemical-free Green Cleaning concept. Here, the ecological approach, the performance and the service are just right," says Michael Greiß, master butcher and operations manager at Wildmanufaktur Gosbach.

No chemical residues on production areas

The Blue Evolution XL+ is filled with clear water only. "With our systems, food producers automatically bypass the risk of chemical residues on their production areas. On the contrary, they are on the safe side, because where no aggressive cleaning agents are used, no chemical contamination of the surfaces can take place," explains Beam Managing Director Robert Wiedemann.

In the Gosbach game manufactory, the steam vacuum cleaner scores points with its full power: The power current variant of the Blue Evolution series creates a temperature of up to 180 degrees Celsius. This allows the toughest soiling to be removed without leaving any residues. The system cleans large areas as well as hard-to-reach places such as corners and edges. This is made possible by the more than three meter long hose and the various attachments. "Tile grout in particular presents a challenge when it comes to cleaning, because dirt is not effectively removed by conventional brush cleaning, but rather dispersed. The spot-jet nozzle of the Blue Evolution also puts an end to germs here. It can be used to clean each joint individually," says Greiß.



The multifunctional device operates with up to 180-degree hot dry steam with minimal water use. Therefore, the surfaces are dry again immediately after the cleaning process.
(Photo: Ingo Jensen/beam GmbH)

Steam vacuum cleaner with multiple attachments

Depending on the requirements, Beam offers a choice of three variants of the steam suction system: The Blue Evolution S+ manages to produce a power of 3,500 watts and works with a pressure of up to

8 bar as well as a steam temperature of up to 170 degrees Celsius. The Blue XL+ has a power connection with up to 10 bar and operates at up to 180 degrees Celsius and 7,200 watts. For efficient machine cleaning, Beam also offers the Blue Evolution XXL. The steam cleaner operates with 18 kilowatts, a pressure of 10 bar and a minimum of moisture, so that ball bearings, idler pulleys and chain drives are protected.

The Blue Evolution S+ and Blue Evolution XL+ are equipped with a robust stainless steel housing and four free-moving swivel casters. The multifunction devices also have various attachment nozzles and their steam pressure can be regulated so that all surfaces can be cleaned thoroughly and gently. All models have an additional hot water module for the most stubborn dirt. As a special feature, they also come with a UV blue light tool that kills the germs dissolved in the dirt particles in the water filter.

No compromise on cleaning

"It's great that with the Blue Evolution XL+ we have now found a device that meets our high demands," says Michael Greiß. "It ensures absolute sterility, is easy to handle and is ideal for use in moisture-sensitive areas in particular," says the master butcher and operations manager at Wildmanufaktur-Gosbach.

With Beam's steam suction system, Greiß's team not only cleans the entire kitchen area and the machine surfaces, but also the moisture-sensitive refrigeration, spice, and packaging areas of the manufactory. This is where the device scores points with its innovative concept: The Blue Evolution XL+ performs four steps in one - steaming, vacuuming, wiping and killing germs. In doing so, it operates with a minimal use of water. In practice, this means: The surfaces are dry again immediately after the cleaning process and no moisture can settle in the rooms of the Wildmanufaktur.

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