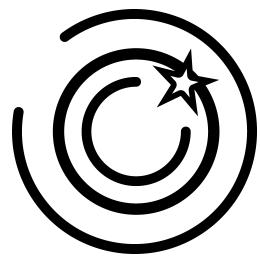


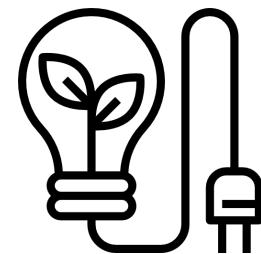


SELLOS DE HIGIENE
GARANTIZADA

Nuestros Valores Principales



Resultado perfecto



Eficiencia en Consumo



Higiene Garantizada

Nuestros Valores Principales

winterhalter®



Higiene Garantizada

Instituto para la Calidad
Turística Española (ICTE)

GOBIERNO DE ESPAÑA MINISTERIO DE INDUSTRIA, COMERCIO Y TURISMO
ESTADO DE ESPAÑA

Medidas para la reducción del
contagio por el coronavirus SARS-
CoV-2

5. REQUISITOS DE LIMPIEZA Y DESINFECCIÓN

5.1. Plan de limpieza

El establecimiento debe adaptar su plan de limpieza y desinfección teniendo en cuenta la evaluación de los riesgos identificados. El plan debe considerar como mínimo las siguientes cuestiones:

- Realizar un procedimiento de limpieza y desinfección que incluya las siguientes instalaciones y los elementos presentes en las mismas:
 - Zona de recepción de mercancías
 - Cocina
 - Barra (entre distintos grupos de cliente y, en especial, en momentos de alta afluencia)
 - Zona de recogida de comida para servicio a domicilio y de comida para llevar
 - Sala
 - Vestuarios, zonas de taquillas y aseos
- Utilizar, por parte del personal de limpieza, el equipo de protección individual de acuerdo al resultado de la evaluación de riesgos realizada.
- Realizar, previa a la apertura inicial del establecimiento, una limpieza y desinfección a fondo utilizando productos virucidas autorizados para tal fin por el Ministerio de Sanidad. Lo podrá

hacer el propio empresario dejando por escrito las labores que ha efectuado y los productos utilizados (disponiendo de las fichas técnicas y de seguridad de los productos) o podrá contratar a una empresa especializada y autorizada para ello que aporte un certificado con las tareas que ha realizado, quién lo ha realizado y qué productos ha utilizado.

- Incluir en el plan APPCC y/o incrementar las frecuencias diarias de limpieza y repisos, especialmente de las zonas de mayor contacto (superficies, pomos, lavabos, grifería, manivelas, ascensores, puertas, superficies de mesas, botón de descarga del wc, barreras de protección, control de climatización, cartas y menús, TPV, caja, etc.).
- Usar productos de limpieza desinfectantes autorizados por el Ministerio según las fichas técnicas y de seguridad del producto.
- Identificar los útiles de limpieza y aislarlos en su zona de trabajo garantizando que no se produzca contaminación cruzada.
- **Garantizar que el proceso de desinfección de la vajilla y cubertería se lleva a cabo a temperaturas superiores a 80°C (lavavajillas).**
- Limpiar y desinfectar los utensilios (pinzas, paletas de máquinas de hielo, utensilios para cocktails, cucharas de helados, etc.) atendiendo a lo estipulado en el APPCC.
- Mantener higienizadas en todo momento las bayetas y estropajos y cambiarlas periódicamente. **Se debe evitar el uso de trapos** utilizando en todo caso papel de un solo uso o bayetas desechables. Los rollos de papel de un solo uso deben estar colocados en el correspondiente portarrollos.

Objetivo

“Aportar al Sector HORECA un Distintivo de Garantía de Higiene, que certifique el cumplimiento de la Normativa DIN de productos Winterhalter en la Zona de Lavado, tanto en las máquinas lavavajillas como en los productos químicos y así generar confianza y seguridad higiénica a los clientes del establecimiento y poner en valor la apuesta del empresario por los mejores equipamientos en materia de Lavado del mercado”





Sello Oro



Sello Plata
Cristal



Sello Plata
Vajilla



Sello Azul



Sello Verde



winterhalter®

Sello Oro Winterhalter



**Winterhalter Ibérica otorga
Sello de Higiene Garantizada a
Restaurante EL PIMPI**

El sello de higiene oro de Winterhalter indica que el establecimiento utiliza el sistema de lavado completo para cristalería y para vajilla, cumpliendo el máximo estándar de higiene en el lavado industrial según normativa DIN 10534. Esto incluye equipos de lavado Winterhalter en conjunto con químicos Winterhalter formulados específicamente para garantizar una correcta higienización del material a lavar. El sistema Winterhalter garantiza el lavado a temperaturas, tiempos de contacto y con productos químicos adecuados para higienizar vajilla y cristalería con una reducción del número de gérmenes del 99,999 % según el estudio realizado por el MIH Institute (Hergatz, Alemania).



Winterhalter Ibérica S.L.U. ofrece resultados de lavado higiénicos siempre y cuando se realice un adecuado uso y mantenimiento de la maquinaria y del químico, así como una correcta aplicación de los procedimientos de higiene establecidos.



¿Qué beneficios se obtienen con el Sello Oro?

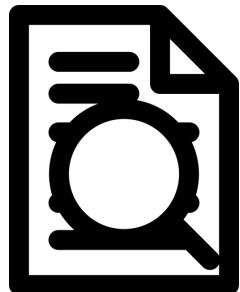
Sello Oro Winterhalter



Certificado Personalizado

- Winterhalter hará entrega a los Clientes con Sello Oro de un Certificado acreditativo Personalizado tanto en formato impreso como en digital

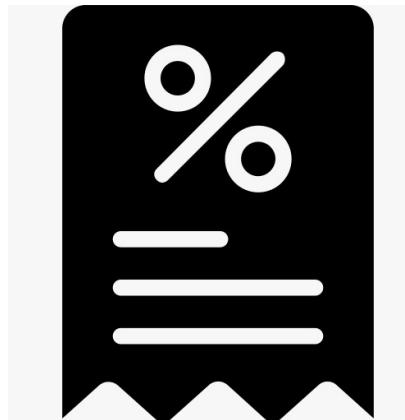
Sello Oro Winterhalter



Auditoría externa anual

- Los Clientes con Sello Oro que tengan un consumo mínimo anual (pendiente de definir) tendrán una Auditoría Anual por parte de una empresa externa, consistente en auditoría de máquinas, zona de lavado y buenas prácticas en base a APPCCs. Dicha auditoría anual generará un Informe para el cliente final.

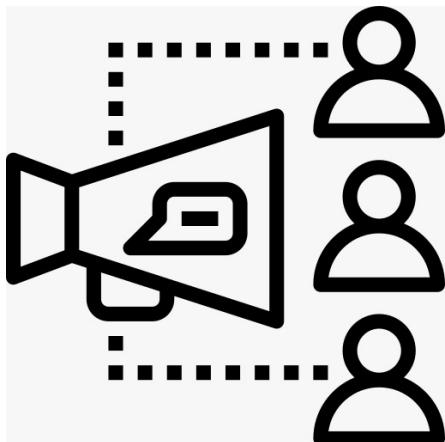
Sello Oro Winterhalter



Bono Descuento Inicial

- Winterhalter hará entrega de un Bono Descuento a los Clientes que pasen a Categoría Oro desde cualquier otra categoría de un **10% sobre el descuento habitual** para el primer pedido de químicos que realicen

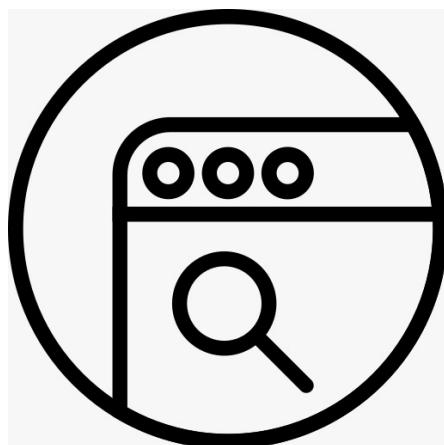
Sello Oro Winterhalter



Promos

- Los Clientes con Sello Oro tendrán acceso a promociones de producto con condiciones especiales que saldrán durante el año, sólo accesibles a dicha categoría.

Sello Oro Winterhalter



Buscador de Establecimientos Higiene Oro

- Winterhalter desarrollará un Buscador de Establecimientos con Sello de Higiene Oro. para poner en valor a los clientes que poseen un sistema Integral de Lavado Winterhalter asegurando una Garantía de Higiene Total a sus clientes.

Sello Oro Winterhalter



Pruebas de Producto

- Winterhalter pondrá a disposición de producto en fase de pre-lanzamiento a mercado a los Sellos Oro durante 60 días, antes de lanzamiento definitivo

Otros Sellos



- Los Clientes con Sello Plata, Azul y Verde tendrán su Sello en formato adhesivo y digital, así como un Certificado acreditativo

Protocolo de Concesión de Sellos

Protocolo de Concesión de Sellos

- El Distribuidor facilitará a Winterhalter una relación de clientes con la correspondiente categorización de sellos. Para lo cual, será necesario:
 - Cliente y dirección
 - Email (para envío de sello en digital)
 - Equipo y nº serie
 - Referencia de Químico y uso para el que va destinado
- Con dicha relación, Winterhalter procederá a la generación e impresión de Sellos y Certificados.
- Delegado de Zona y Distribuidor coordinarán la forma en que se hace llegar al cliente final su Sello y Certificado correspondiente.
- Anualmente, Distribuidor y Delegado de Zona consensuarán un Calendario de Renovación y Entrega de Sellos, revisando en cada cliente cumplimiento de requisitos y asignando el correspondiente tipo de Sello.
- La Renovación Anual se efectuará en el mes de Marzo.

Anexos: Certificados de nuestros Equipos

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Winterhalter Gastronom GmbH • Winterhalterstrasse 2–12 • 88074 Meckenbeuren

To whom it may concern

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88074 Meckenbeuren
Germany
Phone: +49 75 42 / 402-5232

jens.steck@winterhalter.de
www.winterhalter.de

Your ref. Your message Our ref. Phone Extension Date
Jens Steck -5232 09.03.2020

Coronavirus disease 2019 (COVID-19) and Winterhalter washing systems

Hygiene certificates according to DIN Spec 10534 are available for all Winterhalter dishwashing systems. This means that with a Winterhalter machine and suitable detergents, a germ reduction of more than 5 log-levels is achieved. The test germ used is very resistant and is, therefore, an excellent representative for many germs, which including viruses. The (novel) coronavirus (SARS-CoV-2) is just one of them.

On February 7, 2020, the Robert-Koch-Institute issued a recommendation for hygiene measures^[1]. It states that contaminated dishes can be "cleaned as usual" and no "special" adjustments are necessary to get the required hygienic performance.

That means a proper set-up / maintained Winterhalter system in combination with our detergents and rinse aids can be used as usual to ensure reliable hygienically results.

The wash ware cleaned in a commercial dishwasher is one of the most hygienic components in the cleaning and handling chain of a kitchen. In good interaction with local hygiene concepts and the HACCP regulations, especially regarding the careful handling of contaminated wash ware, the spread of germs in the kitchen can be limited extremely efficiently.

Yours sincerely


ppa. Jens Steck
Head of International Productmanagement


Dr. Andreas Witt
Head of Product development BUC

[1] https://www.rki.de/DE/Content/InfAZ/N/Neuartiges_Coronavirus/Hygiene.html

- 1 -

Legal domicile of the company: Meckenbeuren
Commercial Register HRB 630314, Ulm Municipal Court.
Vat ID No. DE217382687
Managing Directors:
Jürgen Winterhalter, Ralph Winterhalter
Tettnang is agreed upon as the jurisdiction for legal dunning proceedings.

Deutsche Bank AG account-no. 3962800 bank code 65070084
BIC: DEUTDESS650 IBAN: DE38650700840395280000
HSBC account-no. 500346093 bank code 30030880
BIC: TUBDDEDD600 IBAN: DE35300308800500348003



Test report according to DIN SPEC 10534:2012-08

Microbiologic testing of commercial UC single-tank dishwashers manufactured by Winterhalter Gastronom GmbH

According to the prerequisites based on DIN SPEC 10534:2012-08, test specimens ("bio indicators") were attached to plates, which were then contaminated with test germs ("test contamination") under defined conditions. Afterwards, it was tested to what extent the Standard edition of **UC-S single-tank dishwashers** guarantee sufficient cleaning and germ deactivation when applying their dishwashing programmes.

Operating data of UC-S single-tank dishwashers

Nr.	Rinsing process	Temperature		detergent		Rinse Aid		Washing time t
	Wash item	Tank	Boiler	Type	dosage	Type	dosage	
1	Dishes	according DIN SPEC 10534: 2012-08		DIN REGSM	3 g/l = 2,2 ml/l	DIN KEGSM	0,3 ml/l	71 sec

Result (see test report MIH 452-2-18)

The microbiologic/hygienic requirements demanded by DIN SPEC 10534:2012-08 are reliably achieved. In the case of more than 90% of bio indicators ("test specimens"), a decontamination performance i.e. germ reduction of at least 5 decimal powers and log levels, respectively, is guaranteed for the Enterococcus faecium test germ. The germ count in the tank was significantly lower than the figure of (< 500 CFU/ml) required by DIN SPEC 10534:2012-08.

The **UC-S single-tank dishwashers** have passed the type test according to DIN SPEC 10534:2012-08 and are therefore fully suitable for commercial dishwashing.

Hergatz, 09.11.2018

Dr. Josef Hüfner
MIH
BWL WIRTSCHAFTLICHES INSTITUT
DR. JOSEF HÜFNER
Head of Institute

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Durch die DAKKS nach DIN/IEC 17025
akkreditiertes Prüflabor

Deutsche Akkreditierungsstelle
D-Pl-34124-01-00
Die Akkreditierung gilt nur für die in der Urkunde angeführten Methoden



Test report according to DIN SPEC 10534:2012-08

Microbiologic testing of commercial UC single-tank dishwashers manufactured by Winterhalter Gastronom GmbH

According to the prerequisites based on DIN SPEC 10534:2012-08, test specimens ("bio indicators") were attached to plates, which were then contaminated with test germs ("test contamination") under defined conditions. Afterwards, it was tested to what extent the Standard edition of **UC-M, UC-L and UC-XL single-tank dishwashers** guarantee sufficient cleaning and germ deactivation when applying their dishwashing programmes.

Operating data of UC-M, UC-L and UC-XL single-tank dishwashers

Nr.	Rinsing process	Temperature		detergent		Rinse Aid		Washing time t
	Wash item	Tank	Boiler	Type	dosage	Type	dosage	
1	Dishes	according DIN SPEC 10534: 2012-08		DIN REGSM	3 g/l = 2,2 ml/l	DIN KEGSM	0,3 ml/l	71 sec

Result (see test report MIH 452-1-2018)

The microbiologic/hygienic requirements demanded by DIN SPEC 10534:2012-08 are reliably achieved. In the case of more than 90% of bio indicators ("test specimens"), a decontamination performance i.e. germ reduction of at least 5 decimal powers and log levels, respectively, is guaranteed for the Enterococcus faecium test germ. The germ count in the tank was significantly lower than the figure of (< 500 CFU/ml) required by DIN SPEC 10534:2012-08.

The **UC-M, UC-L and UC-XL single-tank dishwashers** have passed the type test according to DIN SPEC 10534:2012-08 and are therefore fully suitable for commercial dishwashing.

Hergatz, 09.11.2018

Dr. Josef Hüfner
MIH
BWL WIRTSCHAFTLICHES INSTITUT
DR. JOSEF HÜFNER
Head of Institute

Dieser Prüffund darf nicht vervielfältigt bzw. auszugsweise ohne Genehmigung weitergereicht werden.
Die Untersuchungsergebnisse beziehen sich ausschließlich auf die angegebene Probe.

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Report acc. to DIN 10512

Microbiological testing of single-tank dishwashers type "PT" from Winterhalter Gastronom GmbH

In line with the specifications of DIN 10512, the dishes had the test specimens ("bioindicators") applied to them, and were then contaminated with the test bacteria Enterococcus faecium and test contamination under defined conditions. Then a test was performed regarding the extent to which the tested detergent and rinse aid system guaranteed adequate cleaning and bacteria deactivation in accordance with DIN 10512.

Operating data – tests performed for the dishwasher type "PT"

No.	Size	Washing process		Temperature		Detergent		Rinse aid		Programme time
		Programme	Dishes	Tank	Boiler	Type	Dosage	Type	Dosage	
1	M	Standard II	Dishes	62 °C	85 °C	DIN detergent 10512	3 ml/l	DIN rinse aid 10512	0.3 ml/l	112 s
1	L	Standard II	Dishes	62 °C	85 °C	DIN detergent 10512	3 ml/l	DIN rinse aid 10512	0.3 ml/l	112 s

Result (see test reports winter 102, 103, 104-2013)

The microbiological/hygienic requirements in DIN 10512 are reliably attained under the test conditions under consideration. In > 90% of the bioindicators ("test specimens"), there is a decontamination performance or bacteria reduction of at least a power of 5 for the test bacteria Enterococcus faecium. The concentration of bacteria in the tank is significantly below the maximum permitted residual quantity of bacteria in the tank (< 500 CFU/ml) as required by DIN 10512.

The single-tank dishwashers in series "PT" from Winterhalter Gastronom GmbH passed the type test acc. to DIN 10512 and are thus completely suitable for cleaning dishes and utensils in the commercial sector. The size L machine is a warewasher with a driven warewashing system.

Hergatz, 20.03.2013



Dr. Josef Hüfner

Management of the Institute



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DIN-EN-ISO 17025



Expert report according to DIN SPEC 10534

Microbiological testing of the UF-M and UF-L single-tank dishwashers by Winterhalter Gastronom GmbH

As with the requirements according to DIN SPEC 10534, the dishes were provided with the test samples ("bio-indicators") and contaminated with the test bacteria *enterococcus faecium* and test contaminants. The subsequent analysis concerned the extent to which the tested detergents and rinse systems guarantee sufficient cleaning and bacterial deactivation in accordance with DIN SPEC 10534.

Operating data - for the dishwashers of the types "UF-M and UF-L - in the standard programme"

No.	Washing process			Temperature		Detergent		Rinse aid		Programme time
	Size	Programme	Wash item	Tank	Boiler	Type	Dosage	Type	Dosage	
1	M	Standard I, II, III	Plates, cutlery	62 °C	85 °C	DIN cleaner REGSM	3 ml/l	DIN rinse aid KEGSM	0.3 ml/l	70/130/270 sec.
2	L	Standard I, II, III	Plates, cutlery	62 °C	85 °C	DIN cleaner REGSM	3 ml/l	DIN rinse aid KEGSM	0.3 ml/l	70/130/270 sec.

Result (see test report winter 462-4-15)

The microbiological / hygiene requirements required according to DIN SPEC 10534 are reliably achieved for the tested test conditions. In > 90% of the bioindicators ("test samples"), a decontamination performance and/or bacterial reduction of at least 5 decimal powers is achieved for the test bacteria *enterococcus faecium*. The maximum permissible residual bacteria count (<500 cfu/ml) in the tank required according DIN SPEC 10534 is clearly underrun.

The UF-M and UF-L single-tank dishwashers passed the type tests in accordance with DIN SPEC 10534 and are therefore fully suitable for washing dishes and utensils in the commercial sector.

Hergatz, 24.11.2015

Dr. Josef Hüfner
MILCHWIRTSCHAFTLICHES INSTITUT DR. HÜFNER

Dr. Josef Hüfner
Institute Director



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Expert report according to DIN SPEC 10534

Microbiological testing of the UF-M/UF-L and UF-XL single-tank dishwashers by Winterhalter Gastronom GmbH

As with the requirements according to DIN SPEC 10534, the dishes were provided with the test samples ("bio-indicators") and contaminated with the test bacteria *enterococcus faecium* and test contaminants. The subsequent analysis concerned the extent to which the tested detergents and rinse systems guarantee sufficient cleaning and bacterial deactivation in accordance with DIN SPEC 10534.

Operating data - for the dishwashers of the types "UF-M/UF-L and UF-XL - in the crust cracker programme"

No.	Washing process			Temperature		Detergent		Rinse aid		Programme time
	Size	Programme	Wash item	Tank	Boiler	Type	Dosage	Type	Dosage	
1	M	Crust cracker II, III	Plates, cutlery	62 °C	85 °C	DIN cleaner REGSM	3 ml/l	DIN rinse aid KEGSM	0.3 ml/l	Soaking time: 7 min 130/270 sec.
2	L	Crust cracker II, III	Plates, cutlery	62 °C	85 °C	DIN cleaner REGSM	3 ml/l	DIN rinse aid KEGSM	0.3 ml/l	Soaking time: 7 min 130/270 sec.
3	XL	Crust cracker II, III	Plates, cutlery	62 °C	85 °C	DIN cleaner REGSM	3 ml/l	DIN rinse aid KEGSM	0.3 ml/l	Soaking time: 7 min 130/270 sec.

Result (see test report winter 463-1-15)

The microbiological / hygiene requirements required according to DIN SPEC 10534 are reliably achieved for the tested test conditions. In > 90% of the bioindicators ("test samples"), a decontamination performance and/or bacterial reduction of at least 5 decimal powers is achieved for the test bacteria *enterococcus faecium*. The maximum permissible residual bacteria count (<500 cfu/ml) in the tank required according DIN 10534:2012-08 is clearly underrun.

The UF-M/ UF-L and UF-XL single-tank dishwashers passed the type tests in accordance with DIN SPEC 10534 and are therefore fully suitable for cleaning dishes and utensils in the commercial sector.

Hergatz, 24.11.2015

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Expert report according to DIN SPEC 10534

Microbiological testing of the UF-XL single-tank dishwasher by Winterhalter Gastrotron GmbH

As with the requirements according to DIN SPEC 10534, the dishes were provided with the test samples ("bio-indicators") and contaminated with the test bacteria enterococcus faecium and test contaminants. The subsequent analysis concerned the extent to which the tested detergents and rinse systems guarantee sufficient cleaning and bacterial deactivation in accordance with DIN SPEC 10534.

Operating data - for the dishwasher of the type "UF XL - in the standard programme"

No.	Washing process		Temperature		Detergent		Rinse aid		Programme time
	Programme	Wash item	Tank	Boiler	Type	Dosage	Type	Dosage	
1	Standard I, II, III	Plates, cutlery	62 °C	85 °C	DIN cleaner REGSM	3 ml/l	DIN rinse aid KEGSM	0.3 ml/l	70/130/270 sec.
2	Standard I, II, III	MKB	62 °C	85 °C	DIN cleaner REGSM	3 ml/l	DIN rinse aid KEGSM	0.3 ml/l	70/130/270 sec.

Result (see test report winter 462-1-15)

The microbiological / hygiene requirements required according to DIN SPEC 10534 are reliably achieved for the tested test conditions. In > 90% of the bioindicators ("test samples"), a decontamination performance and/or bacterial reduction of at least 5 decimal powers is achieved for the test bacteria enterococcus faecium. The maximum permissible residual bacteria count (<500 cfu/ml) in the tank required according DIN SPEC 10534 is clearly underrun.

The UF-XL single-tank dishwashers passed the type tests in accordance with DIN SPEC 10534 and are therefore fully suitable for cleaning dishes and utensils in the commercial sector.

Hergatz, 24.11.2015



Dr. Josef Hüfner
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Dr. Josef Hüfner
Institute Director

Expert report according to DIN SPEC 10534

Microbiological testing of the UF-XL single-tank dishwasher by Winterhalter Gastrotron GmbH

As with the requirements according to DIN SPEC 10534, the dishes were provided with the test samples ("bio-indicators") and contaminated with the test bacteria enterococcus faecium and test contaminants. The subsequent analysis concerned the extent to which the tested detergents and rinse systems guarantee sufficient cleaning and bacterial deactivation in accordance with DIN SPEC 10534.

Operating data - for the dishwasher of the type "UF XL - in the standard programme with cold water pre-wash 32 A/16A"

No.	Washing process		Temperature		Detergent		Rinse aid		Programme time
	Programme	Wash item	Tank	Boiler	Type	Dosage	Type	Dosage	
1	Standard I, II, III Cold water pre-wash 32 A	Plates, cutlery	62 °C	85 °C	DIN cleaner REGSM	3 ml/l	DIN rinse aid KEGSM	0.3 ml/l	70/130/270 sec.
2	Standard I, II, III Cold water pre-wash 16 A	Plates, cutlery	63 °C	85 °C	DIN cleaner REGSM	3 ml/l	DIN rinse aid KEGSM	0.3 ml/l	70/130/270 sec.

Result (see test report winter 463-2-15)

The microbiological / hygiene requirements required according to DIN SPEC 10534 are reliably achieved for the tested test conditions. In > 90% of the bioindicators ("test samples"), a decontamination performance and/or bacterial reduction of at least 5 decimal powers is achieved for the test bacteria enterococcus faecium. The maximum permissible residual bacteria count (<500 cfu/ml) in the tank required according DIN 10534:2012-08 is clearly underrun.

The UF-XL single-tank dishwashers passed the type tests in accordance with DIN SPEC 10534 and are therefore fully suitable for cleaning dishes and utensils in the commercial sector.

Hergatz, 24.11.2015



Dr. Josef Hüfner
MILCHWIRTSCHAFTLICHES INSTITUT DR. HÜFNER



Test report according to DIN SPEC 10534:2012-08

Microbiologic testing of the multiple tank dishwashers „MT Series“ Approval of hygienic requirements according to DIN SPEC 10534:2012-08

According to the prerequisites based on DIN SPEC 10534:2012-08, test specimens ("bio indicators") were attached to plates, which were then contaminated with test germs ("test contamination") under defined conditions. Afterwards, it was tested to what extent the standard edition of the „MT Series“ guarantee sufficient cleaning and germ deactivation when applying their dishwashing programs.

Operating data „MT Series“

Programme	Temperature		Detergent		Rinse aid		Washing time
	Tank	Boiler	Type	Concentration	Type	Concentration	
Standard II	According to DIN SPEC 10534:2012-08		TM REGSM	3 g/l = 2,2 ml/l	KEGSM	0,3 ml/l	129 r/h

Result (see test report MIH 382-1-17)

The microbiologic/hygienic requirements demanded by the DIN SPEC 10534:2012-08 are reliably achieved. In the case of more than 90 % of bio indicators ("test specimens"), a decontamination performance i.e. germ reduction of at least 5 decimal powers and log levels, respectively, is guaranteed for the Enterococcus faecium test germ. The germ count in the tank was significantly lower than the figure of (< 500 kbE/ml) required by DIN SPEC 10534:2012-08.

The microbiologic/hygienic requirements according to DIN SPEC 10534:2012-08 are reliably achieved. The **multiple tank dishwashers „MT Series“** have passed the type test according to DIN SPEC 10534:2012-08 successfully and is therefore fully suitable for commercial dishwashing.

Hergatz, 01.12.2017



Head of Institute

