

For community kitchens, schools, public buildings, retirement homes, SANIVAP offers a complete range of equipment and accessories for steam cleaning and disinfecting of surfaces and equipment



SANIVAP steam cleaning and disinfecting method

Steam generators

In order to meet the community sector requirements, SANIVAP has developed highly professional steam generators : Efficient, reliable, ergonomic, they respond to the ever tighter quality standards on cleaning and disinfecting in the different areas . The steam only equipment is perfect for daily cleaning and disinfection of floors and surfaces. The equipment with suction of the dirt and residues is suitable for maintenance and renovation.

Accessories

The complete range of accessories developed by SANIVAP ensure optimum cleaning and disinfecting results as well as productivity and ergonomic.

Operating protocols

The effectiveness of SANIVAP steam cleaning and disinfecting protocols has been demonstrated by numerous tests and studies as well as today usage in many sectors. SANIVAP is also backed by many certifications guaranteeing the effectiveness, reliability and safety of the equipment and protocols

ISO 9001 : 2008
ISO 13485 : 2004



SV2900KIT
Intensive daily usage.



SV4000A intensive usage - renovation



The solution for hygiene in the community sector.

Steam cleaning and disinfecting equipment.



Efficiency, productivity, easiness and contribution to environmental protection are the major advantages provided by SANIVAP steam cleaning and disinfecting method.



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SANIVAP is the European leading company for steam cleaning and disinfecting equipment for the Healthcare sector. SANIVAP steam method has many significant advantages :

Effectiveness

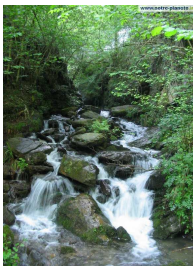
SANIVAP generators provide steam at constant high temperature which ensures very effective detergent activities (elimination of dirt, fats, proteins, bio-films..) as well as a very powerful biocidal action (bactericidal, fungicidal, mycobactericidal, virucidal efficacy) The effectiveness of SANIVAP method for cleaning and disinfecting has been amply demonstrated by tests and studies carried out in laboratories and the numerous hospitals where SANIVAP method is used.

Easiness and productivity

SANIVAP equipment are ergonomic and easy to use daily and intensively. One main advantage of SANIVAP steam method is the simultaneous and immediate combination of cleansing and disinfecting action. Staff motivation is also improved through the use of a modern and effective equipment. Using steam means also avoiding use of detergent and disinfecting chemical agents, thus saving both the cost of purchase and the cost of disposal.

Environmental care and ecology

Avoiding use of chemical detergent and disinfectant, reducing water consumption, eliminating polluted rejects are major advantages of SANIVAP method that contribute to environmental protection.



Retirement Homes

In the retirement homes, the quality of cleaning and disinfecting operations is critical. The SANIVAP steam method has been validated by many retirement homes which are using SANIVAP steam cleaning and disinfecting equipment for achieving the tight quality standards required for all surfaces and medical equipment.

Nurseries and schools

Playing and rest area, toilets, school rooms, kitchens, and various equipment are easily cleaned and disinfected with steam. Not utilizing chemical products avoid any risk of allergies which is very beneficial for the kids.

Colleges, high schools

Class rooms, furniture, floors, toilets, gymnasium, sport equipment, are cleaned and disinfected with steam. In addition to very good results, the lack of chemical product generates significant savings.

Sport facilities

Cloakrooms, toilets, showers, equipment, swimming pool are very efficiently cleaned and disinfected with steam.

Community kitchens

SANIVAP steam bio cleaning method enables to ensure proper cleaning and disinfection of surfaces and equipment of a collective kitchen: cold storage, storage rooms, cooking area, food preparation area. SANIVAP steam method conforms totally to the hygiene plan of HACCP procedures.