

## Dip tank AS 2200

„The most convincing procedure  
for cleaning rack trolleys“

Environmentally friendly · Efficient  
Energy saved · Cost-effective



Part of the outward appearance of a tidy  
bakery, also for reasons of hygiene, is  
permanently clean rack trolleys.

Because this involves a considerable amount  
of work and does not guarantee a satisfactory  
result, we have to offer a sustainable solution  
for this.

## ***Our contacts for sales and service:***

### Sales office / Maintenance service

Lutz Ringel  
Am Schafhaus 36  
D - 53557 Bad Honningen  
Mobil: +49 (0) 170 / 86 83 777  
E-Mail: menatwork64@freenet.de

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### Sales office / Maintenance service Cleantec Management Alu-Star cleaning systems

Anton Moritz  
Drosselstrasse 5  
D - 83101 Rohrdorf  
Tel. +49 (0) 8031 / 35 20 802  
Mobil: +49 (0) 176 / 39 08 53 60  
E-Mail: c-t-m@gmx.de

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### Austria:

Alu-Star Josef Ritzer  
Walchseestraße 5  
A - 6342 Niederndorf  
Tel. +43 (0) 5373 / 61 400  
Mobil: +43 (0) 664 / 54 24 026  
E-Mail: josefritzer@aon.at



# Alu-Star

**Your Hygiene partner**

## ***Cleaning systems for rack trolleys and baking trays***



***www.stikkenstoffels.de***

## Immersion bath cleaner AS 750

### „The Demanding“



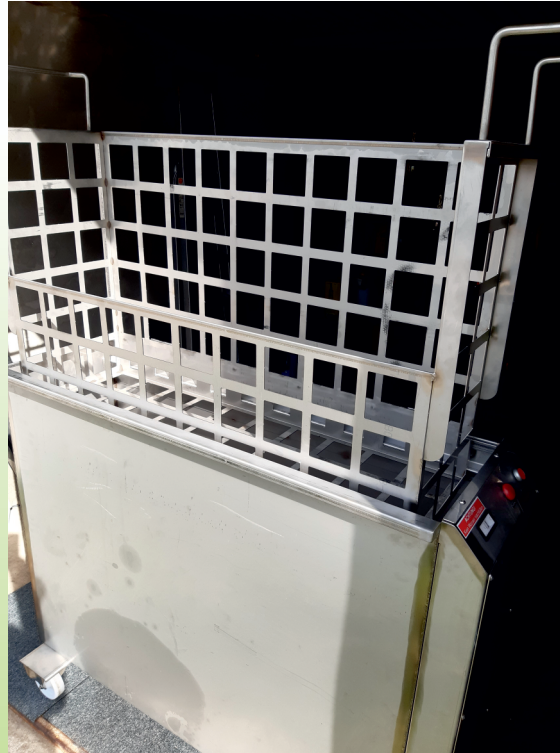
For bakeries with larger stocks of pans or trays

- Electric hoist with perforated immersion basket up to 150 kg filling weight
- Diving capacity per basket about 40 upended trays or 24 pans
- Cleaning volume about 560 litre
- 2 drain openings for collecting or emptying the liquid
- Panel with main switch for heating; temperature controlled about 40°C; heating system with 2,0 kW and 230 V
- Mobile container completely made of CNS
- Dimensions: L 1500 x D 660 x H 1910 mm



## Immersion bath cleaner AS 250

### „The Practical“



For bakeries with lower demands, who prefer a well thought-out handling

- Immersion of the basket using side handles by manual operation
- Diving capacity per basket about 18 upended trays or 12 pans
- Cleaning volume about 280 litre
- 2 drain openings for collecting or emptying the liquid
- Hanging device for fixing the basket in order to drain the liquid
- Panel with main switch for heating; temperature controlled about 40°C; heating system with 2,0 kW and 230V
- Mobile container completely made of CNS
- Dimensions: L 1200 x D 400 x H 970 mm

## Our Alu-Detergent

### „With long-term-effect“

**For cleaning baking accessories it takes not only an immersion bath but, much more important, a suitable detergent. In our case is this:**

Must be used pure, therefore has an effect of several years

The diving temperature is maximum only 40°C

It does not attack aluminium even after long periods of diving

Guarantees energy saving and effective cleaning and is biodegradable when diluted.

