KleenJet Steam Cleaner Vacuum Released From Daimer Targets E.Coli And Salmonella Within The Food Service Sector

Serious bacteria outbreaks continue to plague food service operators, and owners struggle to find adequate solutions to clean surfaces more effectively. New vacuum steam cleaners are the only vapor systems of their kind in the nation to meet EPA's standards as disinfection devices.

Woburn, MA (PRWEB) January 11, 2013 -- Daimer Industries, Inc.®, the globally-renowned supplier and leading American brand of commercial-grade cleaning equipment, including the industry's most diversified line of power-optimized vapor steam cleaner equipment, high-pressure carpet steam cleaner systems, superior car wash equipment, sophisticated hard surface floor cleaning machines, and many other technologies, is targeting the KleenJet® Mega 1000CVP – ATIS® with its patent-pending Advanced Thermal Ionic Sanitization® (ATIS®) technology to food service operators both nationally and internationally.

The equipment is ideal for helping maintenance staffs clean and sanitize most surfaces within commercial restaurants, commercial canteens, hospital cafeterias, and similar facilities. Currently, most operators clean utilizing manual scrubbing and mopping using harmful chemicals, but Daimer®'s system sets a new cleaning standard without the need for any hazardous solutions.

Daimer®'s ATIS® technology is proven to help destroy most potentially deadly bacteria like Salmonella, Listeria, and others. The KleenJet® Mega 1000CVP – ATIS® is among the few Daimer® pro steam cleaner machines that come standard with this technology. No other brand in the cleaning industry offers a steam vacuum cleaner with the company's exclusive features as well as EPA compliance.

In fact, Daimer® confers directly with the EPA, and features an EPA number on every one of its ATIS® steam vacuum cleaner machines. Even outside cleaning contractors cleaning restaurants and using the company's equipment are definitely viewed with greater respect and prestige than those using conventional steam machines without ATIS®.

“Salmonella infections are mostly spread from food service facilities,” states Matthew Baratta, spokesperson of Daimer Industries, Inc.®. “Daimer® is proud to announce to restaurants the launch of a powerful commercial steam cleaner with certified anti-bacterial technology that helps obliterate some of the most harmful bacteria, which can lead to foodborne health issues. We are pleased to have developed the technology to create such a profound positive effect on the industry.”

Through independent test results from one of the most prestigious laboratories in the United States, it has been proved that Daimer®'s vapor steam cleaner systems with ATIS® technology, such as the KleenJet® Mega 1000CVP – ATIS®, produced a kill rate of 99.999% on many deadly bacteria. The company has been shipping thousands of its other EPA compliant machines to customers worldwide. Although food service users in other countries do not need to comply to EPA standards, they appreciate the technology's proven benefits and the positive impact on their operations.

Salmonella causes a severe infection, Salmonellosis, within the small intestines. Unfortunately, one in six Americans fall sick due to foodborne illnesses every year, as per the Centers for Disease Control and Prevention. Nearly 39 occurrences linked to food imported from 15 countries were revealed, and tainted products sickened 2,348 people from 2005 to 2010. The major cause of these outbreaks was Salmonella.
Daimer® supplies its ATIS® steam cleaner equipment to customers all over the globe. The machines featuring this technology offer enhanced cleaning results. However, no vapor machines can clean carpets, so they do not fall into the category of carpet steam cleaner systems or even professional commercial carpet extractor machines.

The KleenJet® Mega 1000CVP – ATIS® industrial steam cleaner is ideal to clean surfaces, such as outside surfaces of appliances like microwaves, kitchen counter tops, food disposal metal trash bins, and surfaces where the deadly bacterium can reside and flourish. The system is outstanding to help dissolve grease, oil, hardened food build-up and more on stainless steel, FRP, vinyl, sealed hard wood, and most other hard surfaces. The company's steam cleaner systems feature vacuums and are best steam cleaning machines for industrial and commercial cleaning applications that demand superior cleaning and extraction.

The 1000CVP proprietary portable steam cleaner comes with HEPA Filtration technology, temperatures as high as 356°F, self-regulating continuous refill technology that ends the need for users to manually refill the machine, and pressure levels up to 105 psi. The housing of this commercial steam cleaner is made from stainless steel and the machine features patented removable heating elements. Optional 24' steam vacuum hoses and 16' steam hoses are available with the high-powered, 120 volt machine. The longest hoses can clean up to almost a 2000 sq. ft. radius area without moving the machine at all. The 1600 watts industrial steam cleaner also features Water Capture and Chemical Ejection.

For Additional Information:

For more information about the KleenJet® Mega 1000CVP – ATIS®, visit their website, or call Matthew Baratta directly at (888) 507-2220. The equipment is available for shipment to most countries globally.

About Daimer Industries, Inc.®:

Daimer Industries, Inc.® is a well-reputed provider of over 700 models of KleenJet® vapor steam cleaning systems, truck mount carpet cleaners, general carpet cleaning equipment, and other machines with advanced technologies for commercial and industrial cleaning applications throughout the globe.

http://www.steamcleanersmachines.com/blog/
Contact Information
Matthew Baratta
Daimer Industries Inc
http://www.daimer.com
888-507-2220

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