



CLEANING MACHINES

AUSTRALIAN cleaning equipment distributor, Duplex Cleaning Machines, has recently launched the first of its kind steam pressure technology for the hospitality, and food and wine industry.

Director of Duplex Cleaning Machines, Murray McDonald, says the launch of its steam pressure machine has been released to meet the demands of the hospitality industries peak spring/summer season. "This is particularly a key time of year that restaurants, cafes and bars embark on a "deep

clean" as customers tend to dine out rather than stay home due to the warmer weather," he said. "Traditionally, large kitchens and its appliances have been cleaned via manual scrubbing and de-greasers, however our unique steam technology is heated above 180 degrees Celcius, produces 94 per cent dry steam, as well as 50-100 degrees Celcius hot water blasting. It is one of the most effective methods of killing bacteria and eliminating all grime and grease, without the use of chemicals. "Industries such as the health care sector are already aware that steam is the leading method for killing bacteria and disease, and other sectors where the prevention of contamination is critical need to be aware of the benefits of steam in their cleaning processes. "Our steam pressure technology has also been of particular benefit to the wine industry. Steam increases the life of the wine barrel by 25 per cent because steam vapour revitalises and rehydrates the wood, as well as being safe on the char of the oak."

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