









Add **safety** and **value** to your business!

Electrolux Professional HACCP International certified laundry











What does HACCP International do?

HACCP International is a leading food science organisation specialising in the assessment and certification of equipment, materials and services used by the food industry.

They provide proof to the food industry that certified equipment is suitable for use in a facility that manages food safety.

Developed through analysis of the needs and challenges of laundry operators across the globe, the **Electrolux Line 5000** has been honored with HACCP International Certification.

Top-notch results on hygiene of your workwear, highest control on your laundry costs.

In the food industry, contamination through laundry is indirect but parts such as nuts, bolts and springs can enter food with serious consequences.

Additionally, laundry programs are also essential and it needs to be easy to set a disinfectant wash.

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Traditionally food manufacturing factories have had to outsource their laundry to guarantee cleanliness but the certification of the Electrolux Professional Line 5000 range has provided the option to invest in an on premises laundry with complete peace of mind.

So what does this all mean?

If there is an outbreak of sickness or contamination linked to a business serving or preparing food, using HACCP functions within the Electrolux equipment to monitor processes will allow businesses the ability to track and identify, or eliminate, the source.

Electrolux Professional Line 5000 Designed by experts. Inspired by you.













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