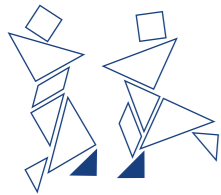


PHT stands for Partnership, Hygiene and Technology

To help you find your way around the PHT world, we have organized our portfolio according to three business units:

Partnership



Service

From conceptualization, detailed technical planning to total hygiene packages

After-Sales-Service

From delivery and installation, training and commissioning, as well as start-up, up to maintenance and a service contracts

Hygiene



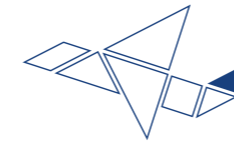
Employee hygiene

We cover all hygiene-relevant points in your workflow starting with access control, from change rooms and canteens to hygiene lobbies and all necessary hygiene equipment for your facility.

Facility hygiene

Everything you need for cleaning your facility and machines: From high-quality brush ware to low-pressure foam cleaning technology, coupled with all the required accessories for drainage systems, and complete furnishing of your chemicals room.

Technology



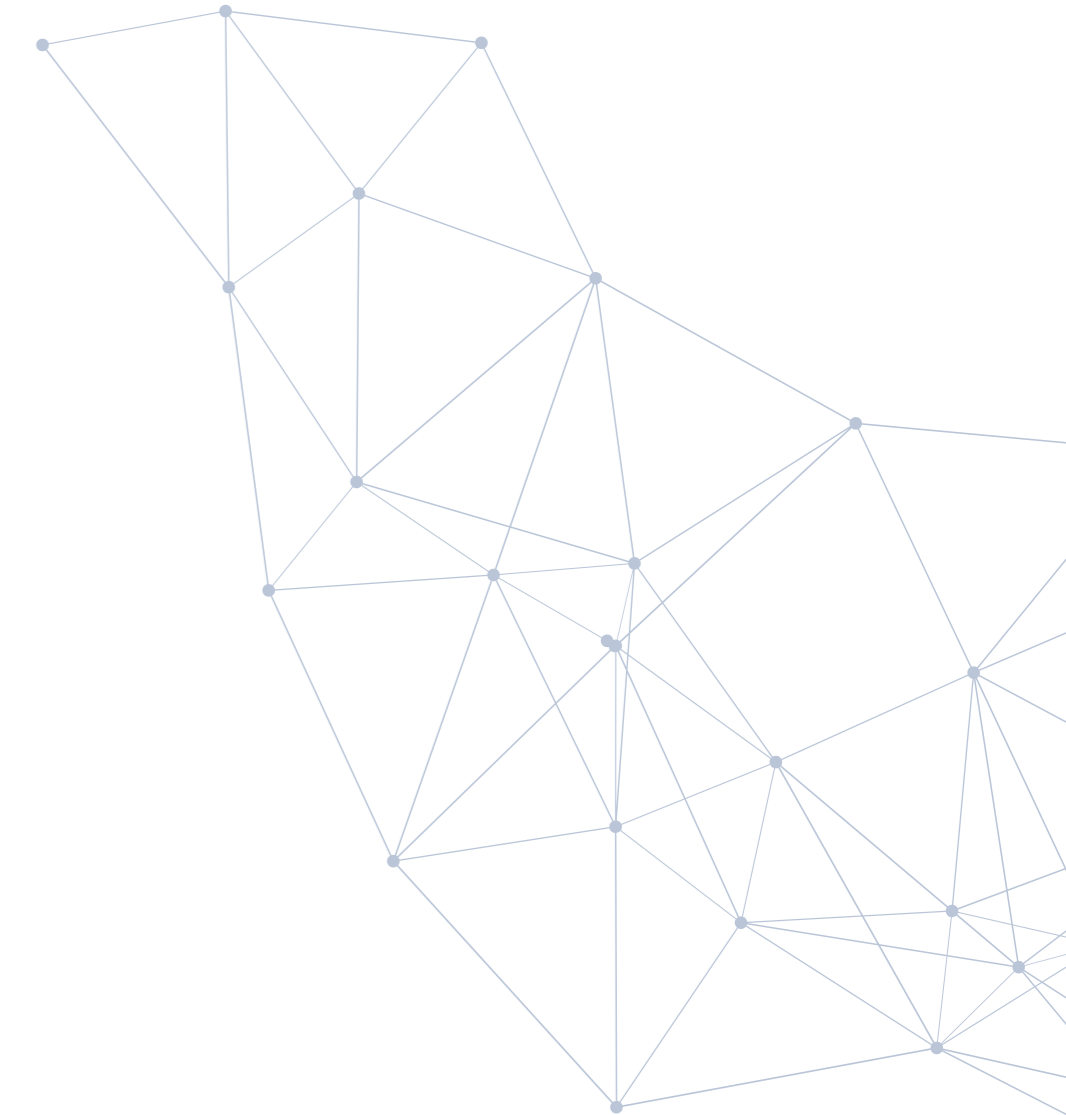
Cleaning and drainage technology

We offer innovative cleaning and drying technology for all tubs, containers, trolleys and transfer systems in your facility. And because thinking about hygiene does not end at the wastewater outlet of a machine, we also offer appropriate drainage technology.

Handling and logistics systems

From the design and installation of high-quality, hygienic stainless steel equipment to automated lifting and tilting systems and technology for conveyor, racking and commissioning systems. Modern systems protect your products and reduce the time spent on the production floor, and so promote hygiene.

We further design customized hygienic slaughtering, deboning and cutting as well as smoking and cooking systems. Modern systems, for example UV and Microwave technology, protect your products, shorten the time required for manual input and thereby increase the overall hygiene.





Quality is not negotiable.

There's added value in it:

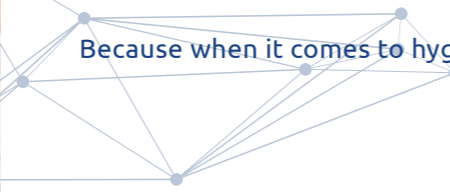


A strong future, built on family values.

In today's world, food safety and hygiene are more important than ever. Hygiene is more than an obligation; it is a promise to consumers. The Hygiene Alliance is an international initiative that aims to raise food safety standards by bringing together leading companies in the industry.

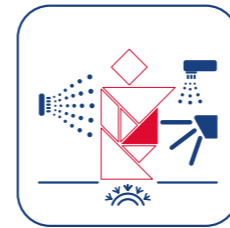
Elpress and PHT, the first members and founding fathers of the Hygiene Alliance, set the standard for hygiene and food safety. That is why the two family-owned companies have decided on a strategic partnership based on trust and respect, embodying the commitment, expertise, and innovation that define the alliance. United by a shared vision, we work together while each continues to develop its own strengths and competencies. By promoting innovation and ensuring worldwide access to high-quality hygiene systems and food safety, the companies united in the Hygiene Alliance will contribute to a safer future for all.

Because when it comes to hygiene, progress must happen together.

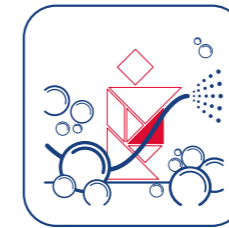


Holistic hygiene solutions

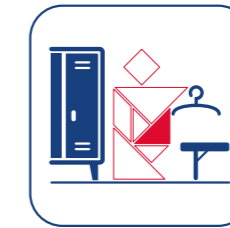
To achieve success, you have to think bigger.



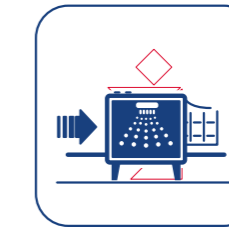
Hygiene equipment



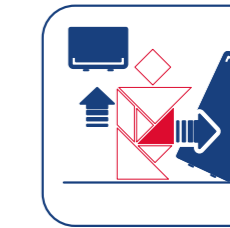
Foam cleaning



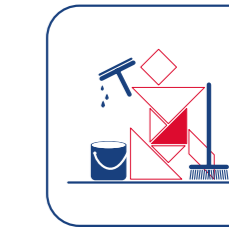
Change room equipment



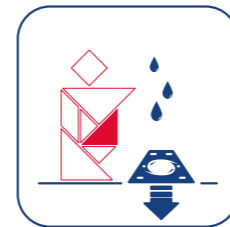
Cleaning equipment



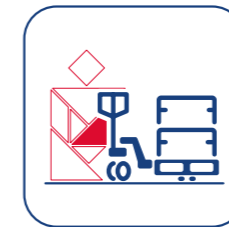
Ergonomics



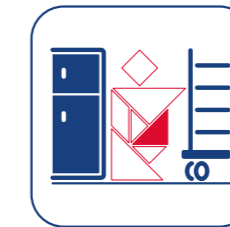
Cleaning brush ware



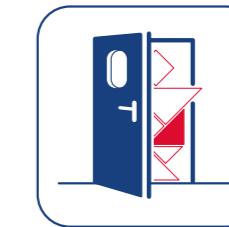
Floor drainage systems



Conveyor and racking systems



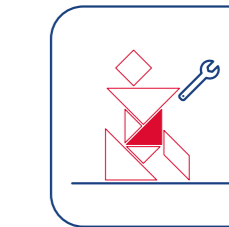
Factory equipment



Doors and components



Detail planning



Assembly, commissioning and maintenance

PHT products in Facility Hygiene

Sole and wheel cleaning
Hygienic Floor System

Foam cleaning
Mainstation

Mobile trolley for
satellite, hose and chemistry

Shadow board

Multi-booster

Dosing station for
pre-dissolved chemistry

Chemistry bulk

Chemical transfer system
from large to small bulks

Satellite SU 0127 Baseline

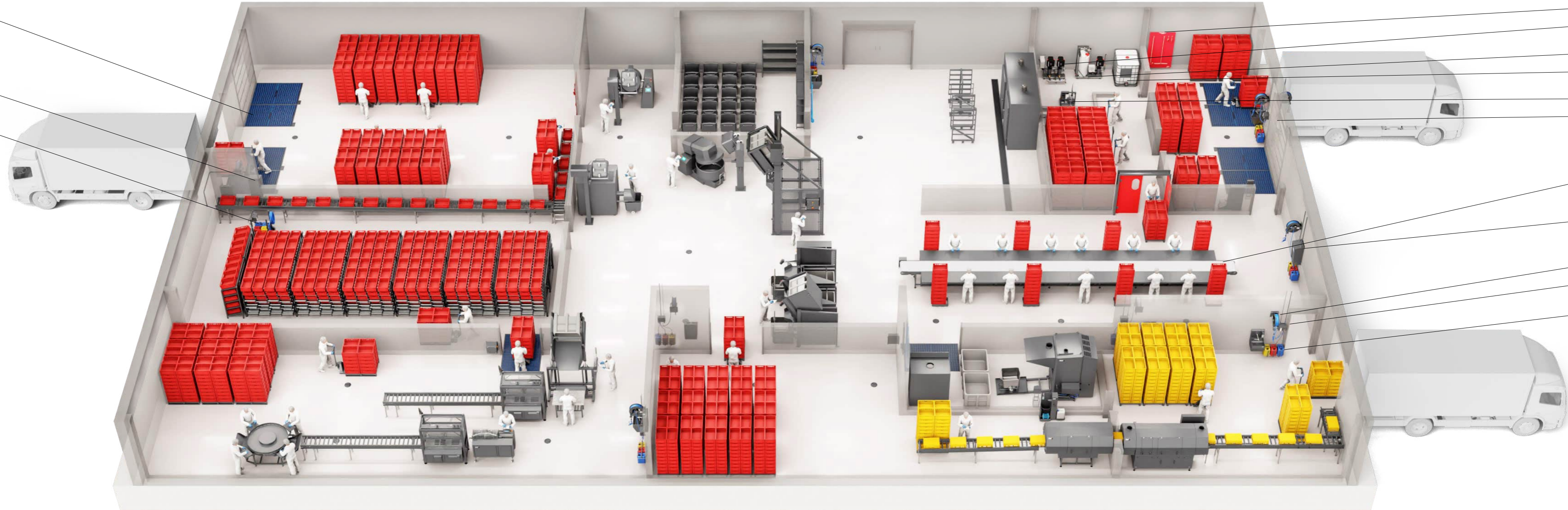
Nozzle holder

Automatic system
for programmable
foam cleaning

Hose reel

Satellite SU 0127

Lockable canister holder



Hygienic production with innovative cleaning systems

Facility Hygiene

The right facility hygiene is a decisive factor in a functioning overall hygiene concept. PHT develops well thought-out concepts for industrial hygiene for the food industry and companies with hygiene-sensitive areas, in which all components are interlinked. This begins with the innovative low-pressure foam cleaning system and extends to the professional cleaning requirements according to the colour system, which offer the highest level of hygiene and also maximum occupational safety.

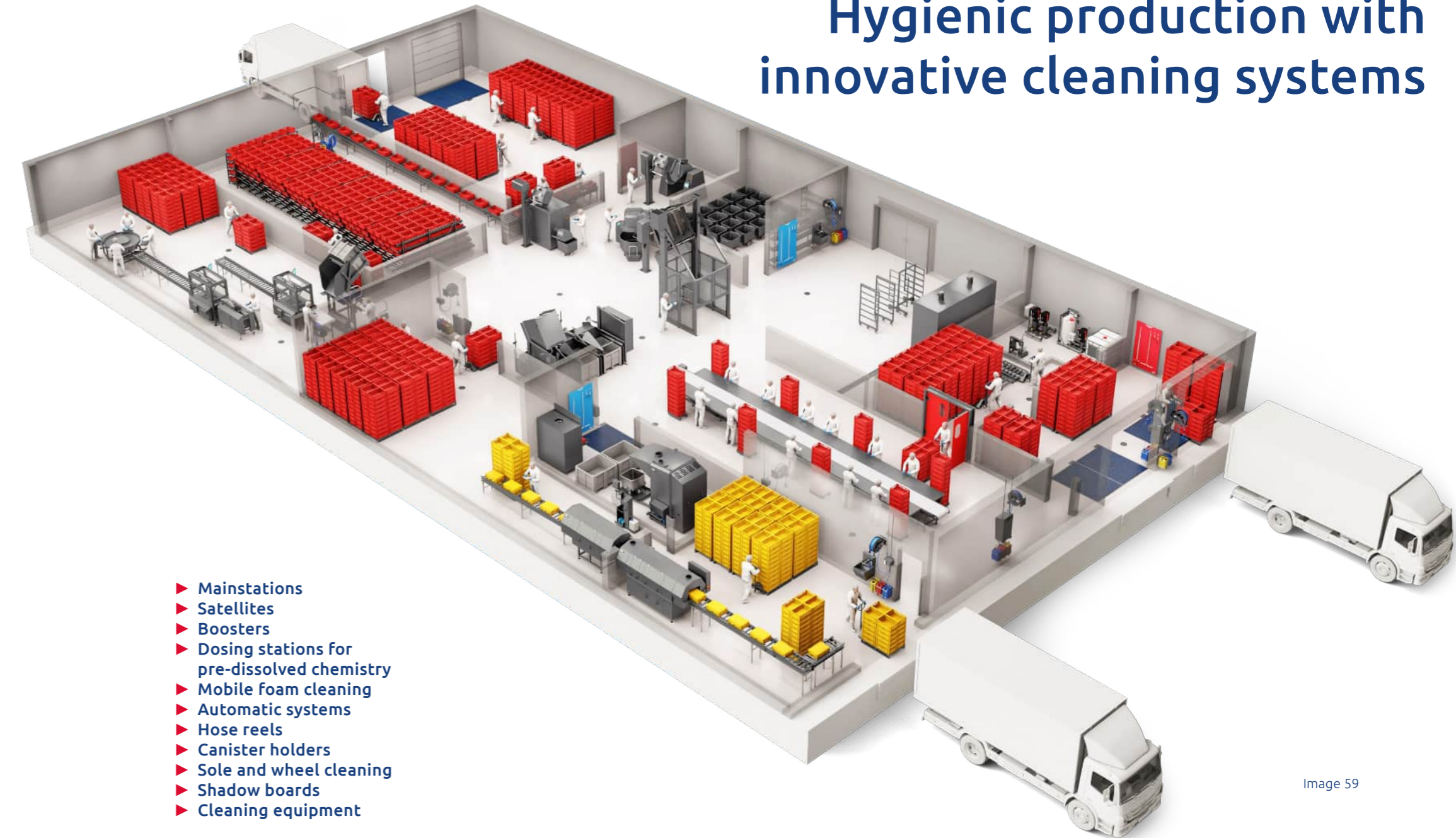


Image 59

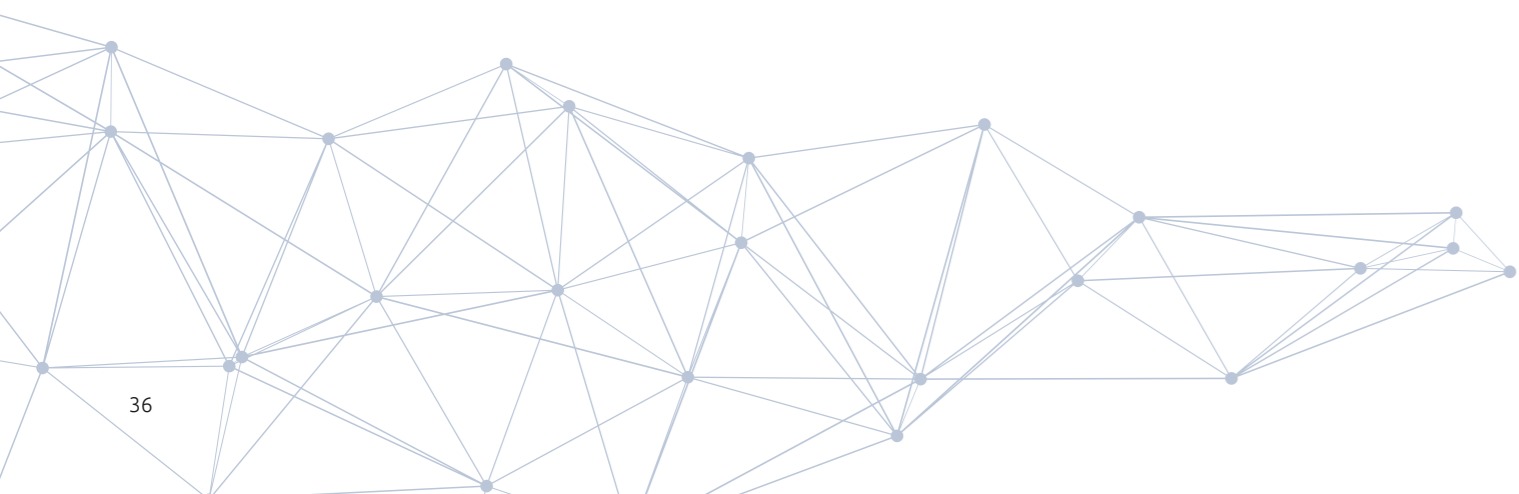




Image 60

Low-pressure foam cleaning

Mainstation for the production.



Image 61 Mainstation MS 0427-4 Next



Image 62 Hose reel AV3500



Image 63 Satellite SU 0127-4 Next



Image 64 Canister holder for three canisters



Image 65 Lockable Canister holder for three canisters



Image 66

Low-pressure foam cleaning

Pumps outside production.



Image 67 Cleaning pistol PHT 12-100



Image 68 Hose reel AV3500



Image 69 Satellite SU 0127-4 Next



Image 70 Booster



Image 71 Canister holder for three canisters



Image 72

Cleaning systems as needed

Adapted solutions.



Image 73 Satellite SU 0127 Baseline



Image 74 Hose reel AV3500



Image 75 Satellite SU 0110 TWP
light for house water supply



Image 76 Canister holder for two canisters



Image 77

Cleaning with pre-dissolved chemistry

Central chemical supply.



Image 78 Hose reel AV3500



Image 79 Satellite PSU 0127-4 Next with additional injector



Image 80 Satellite PSU 0127-4 Next



Image 81 Multi-Booster



Image 82 Dosing station for pre-dissolved chemistry



Image 83 Chemistry bulk



Image 84 Chemical transfer system from large to small bulks

Image 85



Mobile foam cleaning

Anytime and anywhere.



Image 86 Mobile foam cleaning system MOC 0127



Image 87 Mobile trolley for satellite, hose and chemistry



Image 88

Automatic cleaning

Programmable cleaning processes.



Image 89 Automatic system



Image 90 Automatic system, opened



Image 91 Canister holder for three canisters

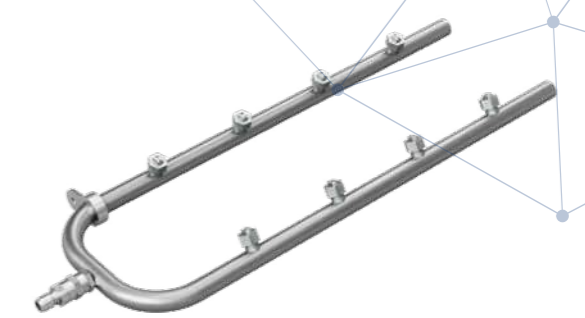


Image 92 Nozzle holder

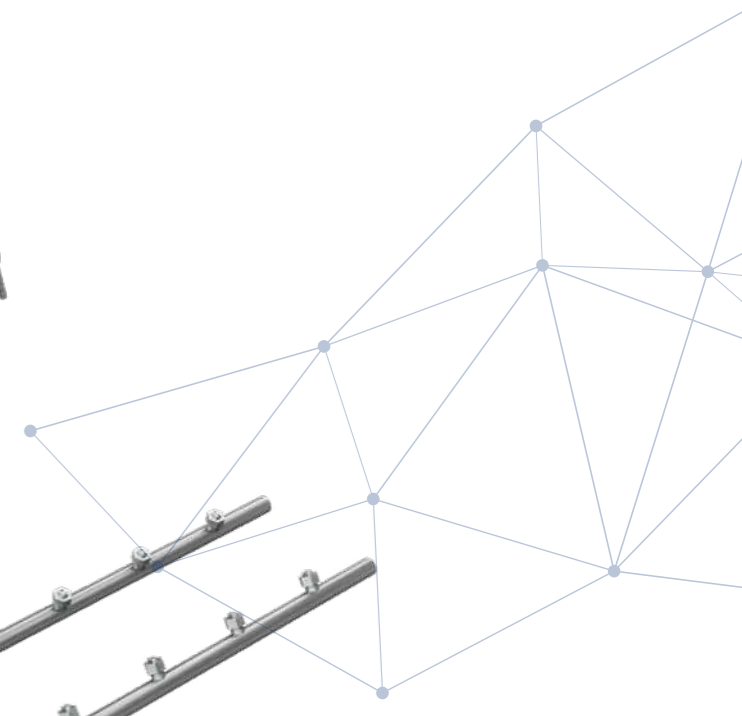




Image 93

Material sluice

Sole and wheel cleaning.

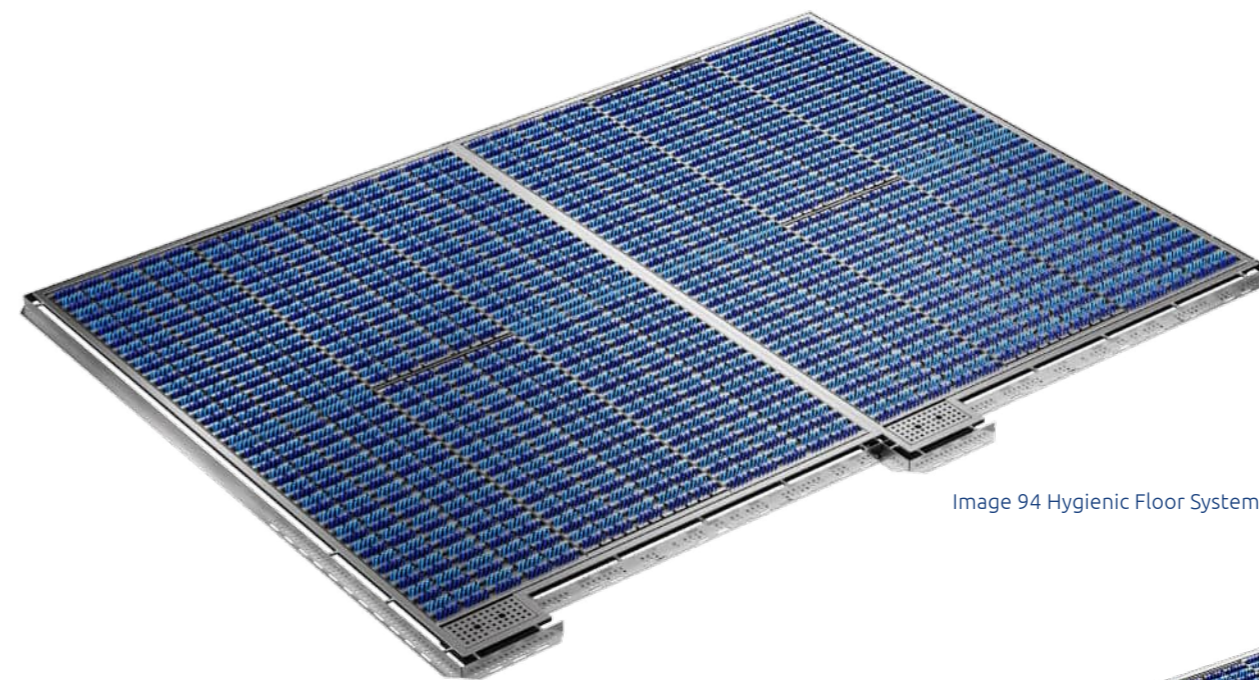


Image 94 Hygienic Floor System



Image 95 Dosing station

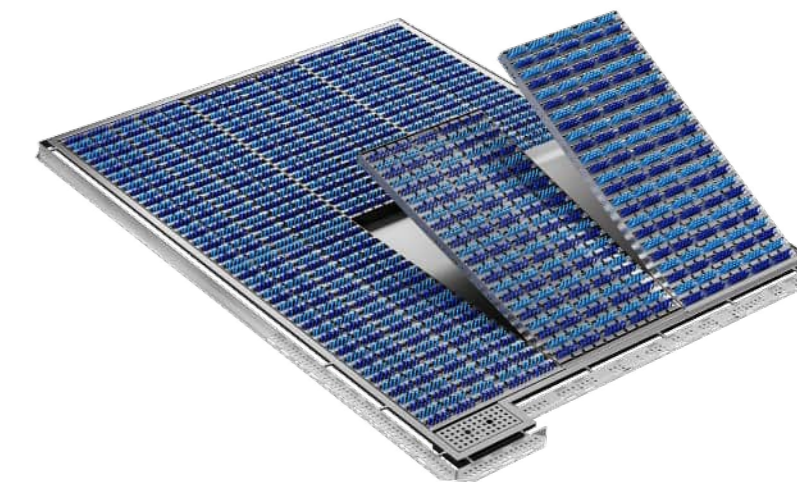


Image 96 Hygienic Floor System with open cassettes



Image 97

Cleaning equipment with colour system

Hygienic down to the last detail.



Image 98 Hand brush



Image 99 Scraper



Image 100 Dustpan



Image 101 Hand shovel



Image 102 Universal brush



Image 103 Bucket



Image 104 Broom with handle



Image 105 Ergonomic shovel

Shadow boards

Hygienic and clear.



Image 106

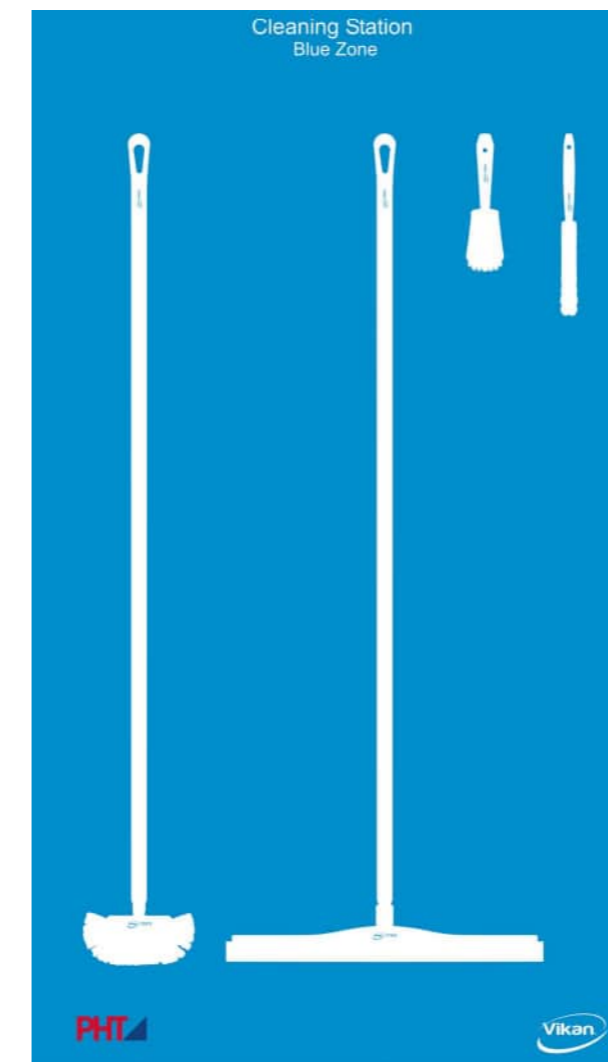


Image 107 Shadow board for wall mounting coloured, 2000 x 1150 mm

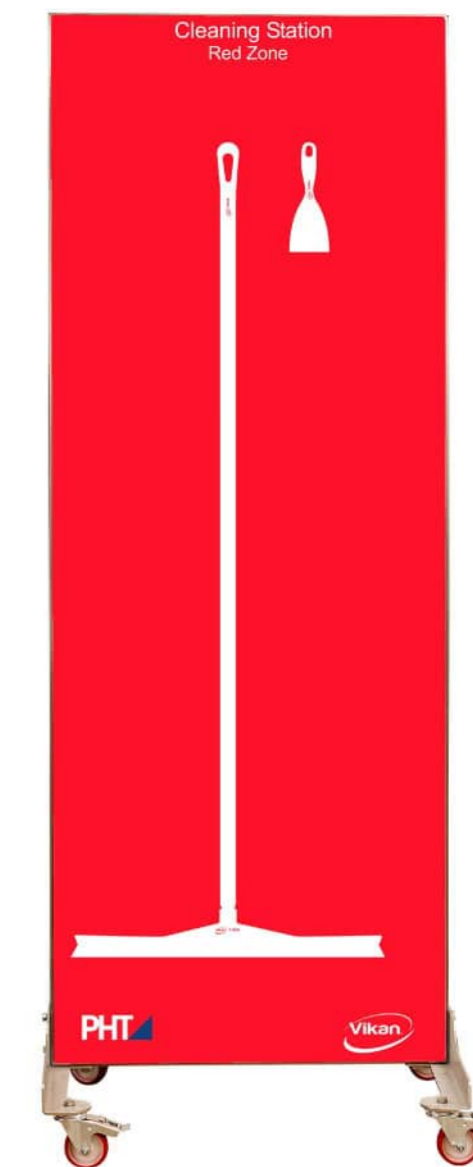


Image 108 Shadow wall with wheels coloured, 2000 x 750 mm



Image 109 Shadow board for wall mounting coloured, 600 x 300 mm



Image 110 Shadow board for wall mounting white, 1200 x 400 mm

Holistic concepts

from entrance to dispatch.



Image 111

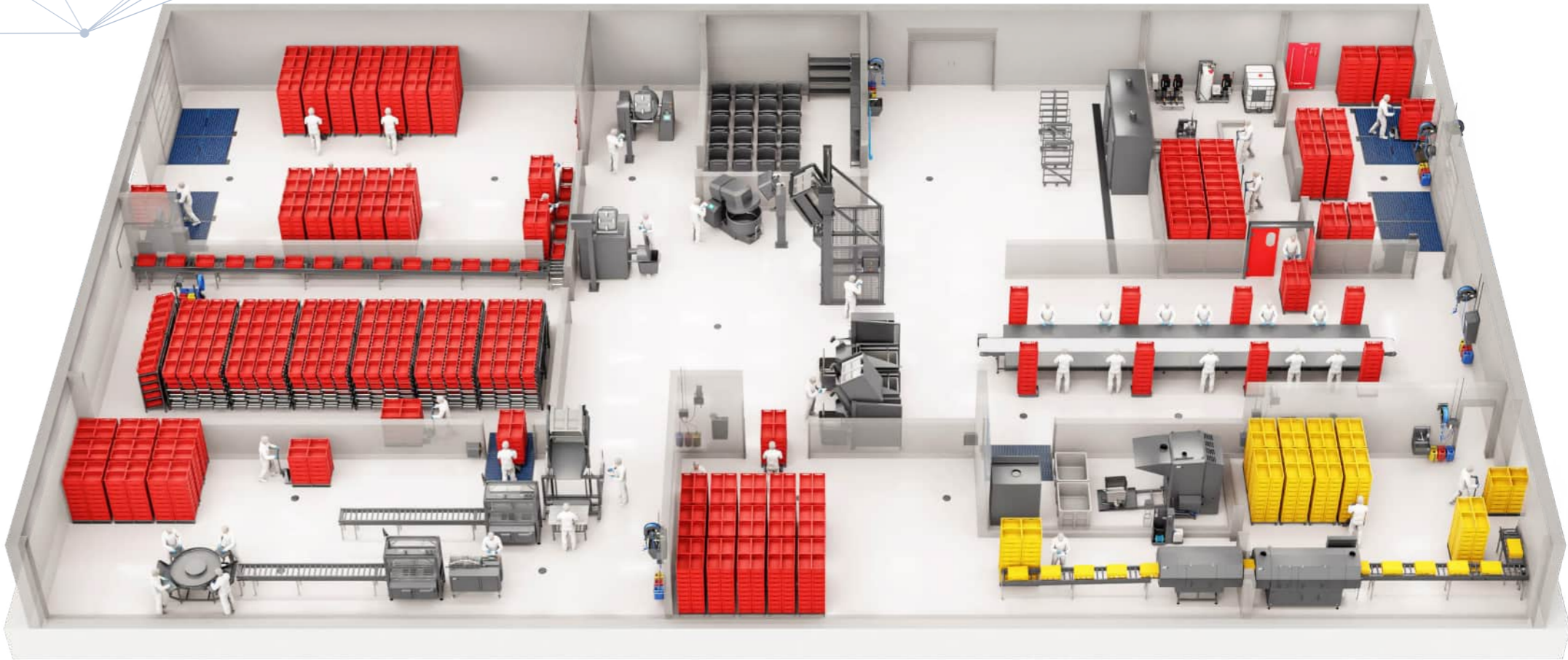
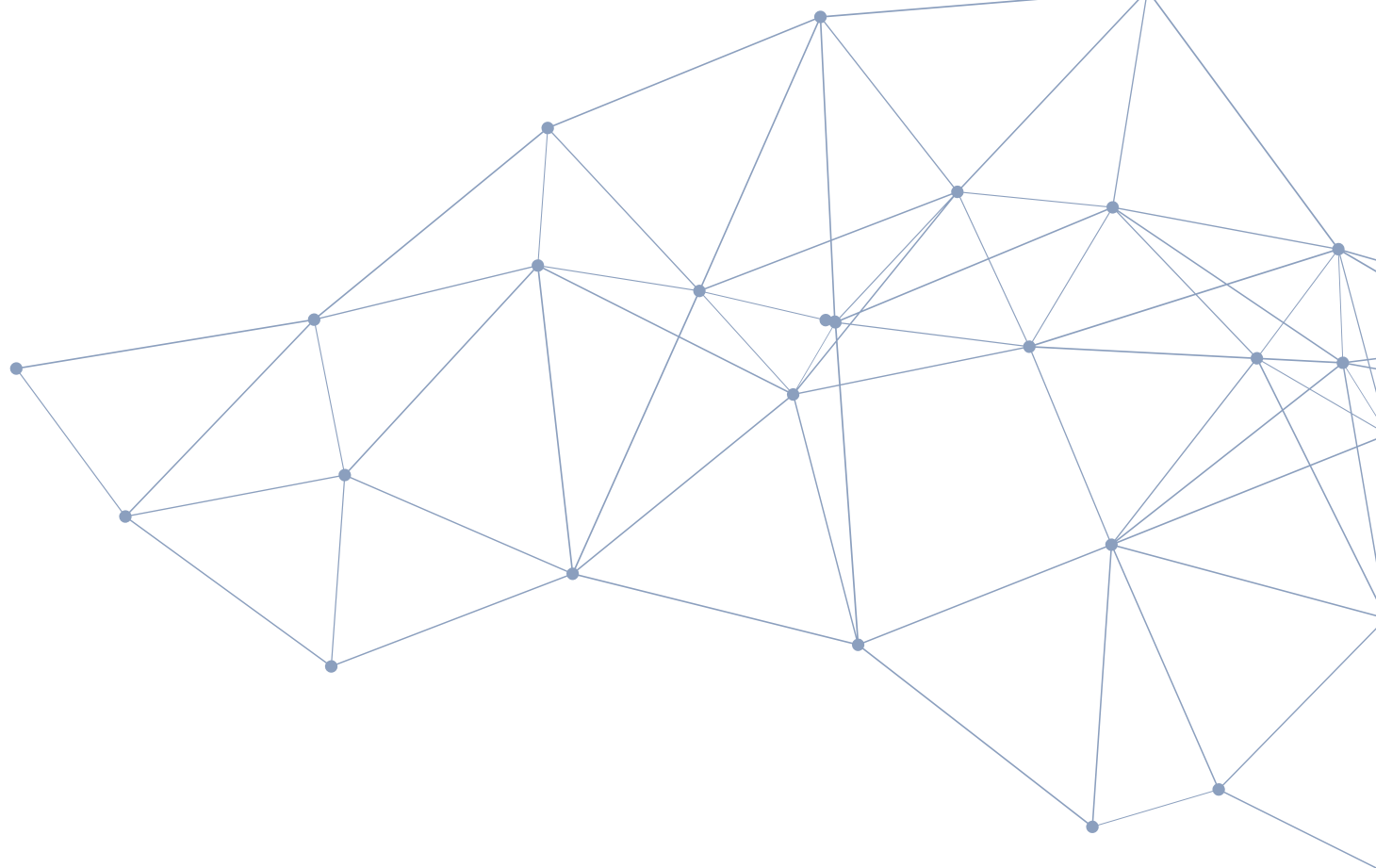


Image 112



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