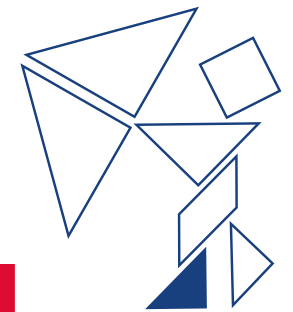
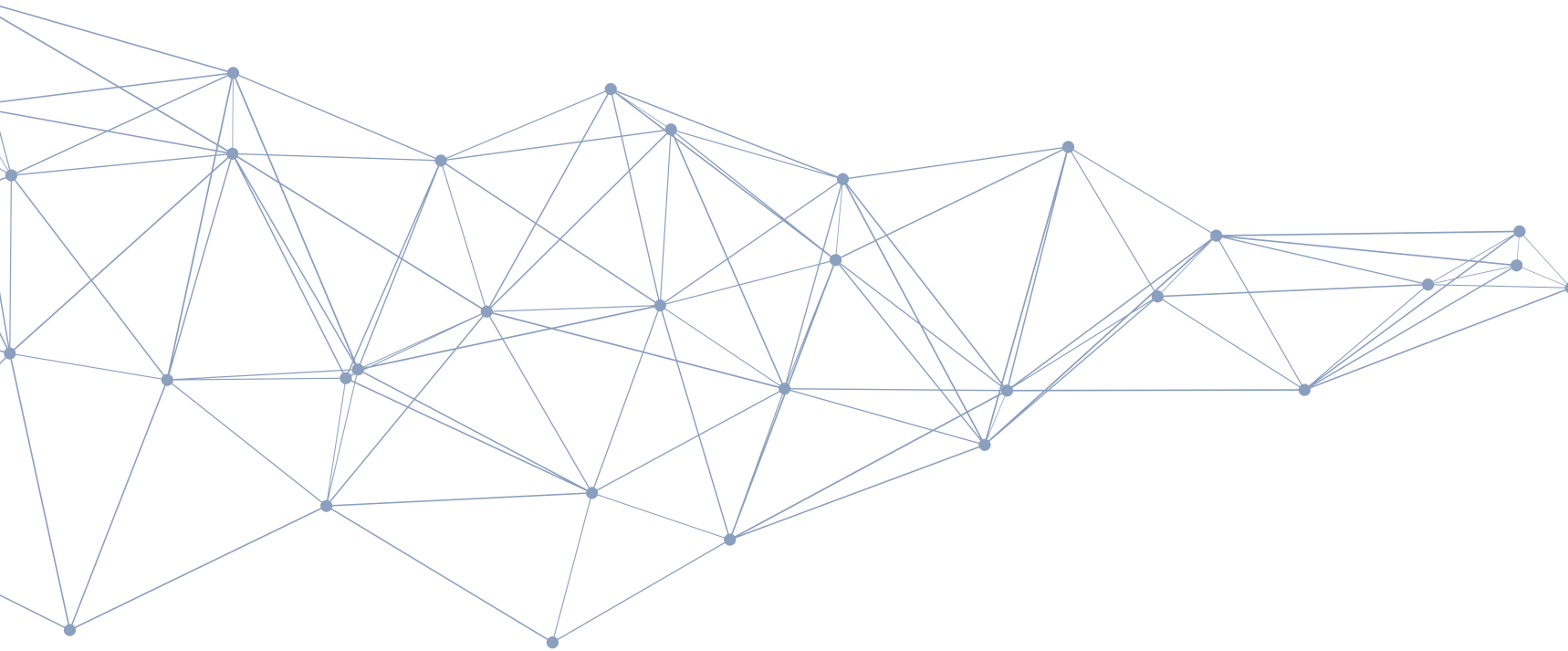


PHT



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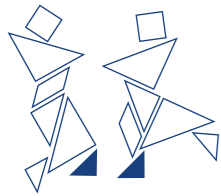
www.pht.group



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



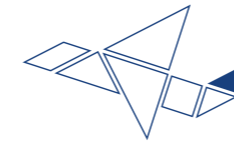
Employee hygiene

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



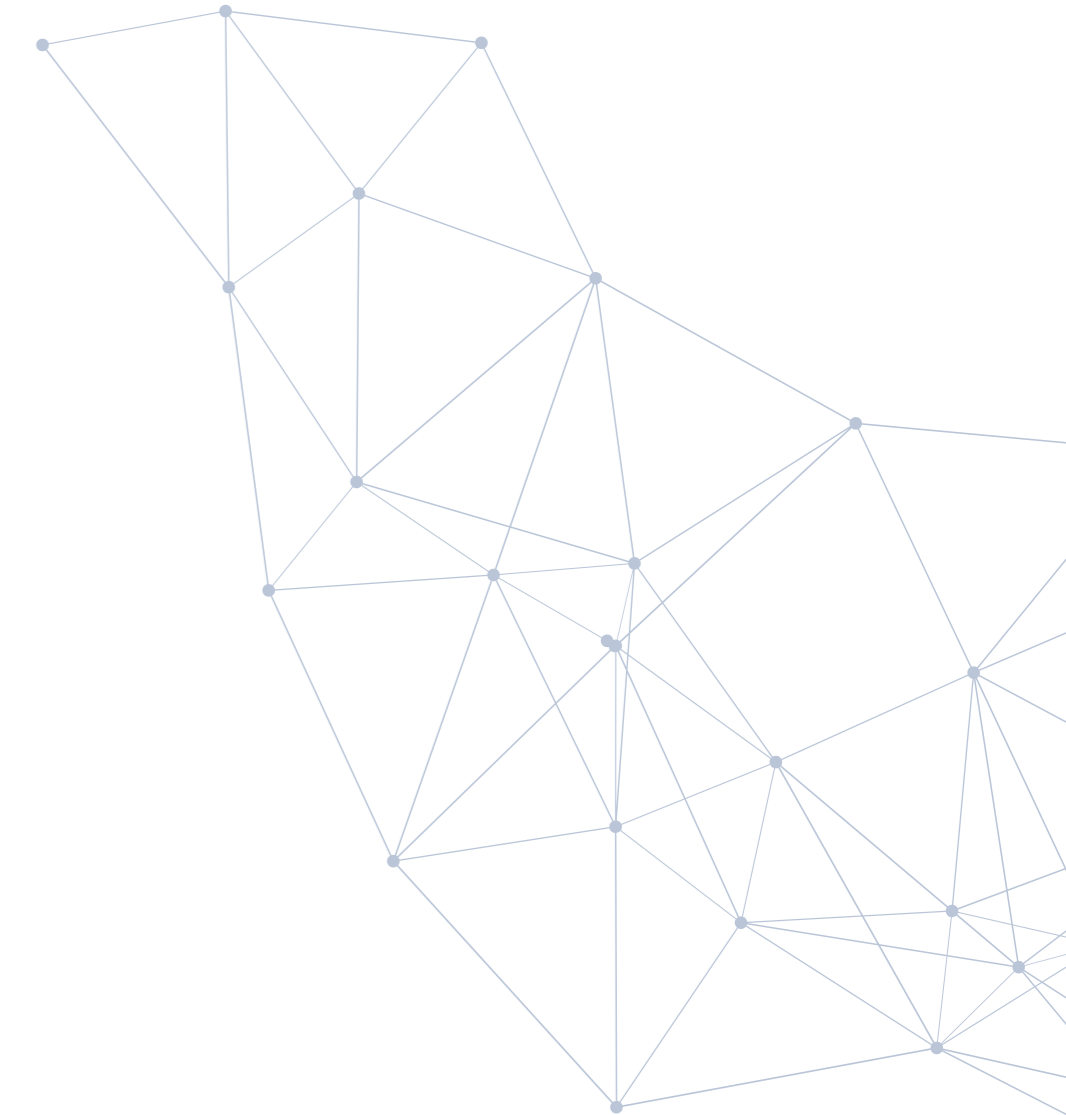
Cleaning and drainage technology

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:

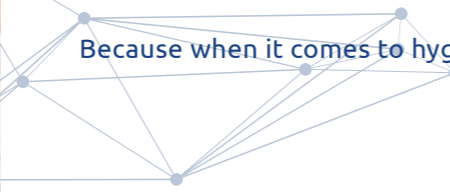


A strong future, built on family values.

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.

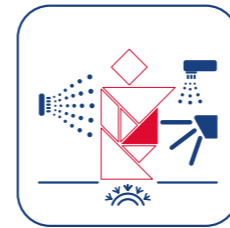
Elpress and PHT, the first members and founding fathers of the Hygiene Alliance, set the standard for hygiene and food safety. That is why the two family-owned companies have decided on a strategic partnership based on trust and respect, embodying the commitment, expertise, and innovation that define 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.

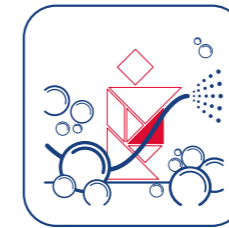


Holistic hygiene solutions

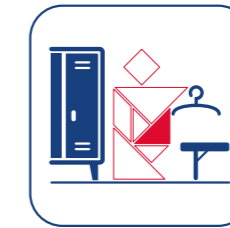
To achieve success, you have to think bigger.



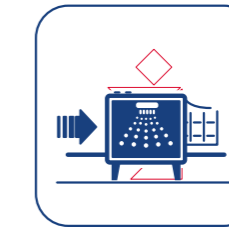
Hygiene equipment



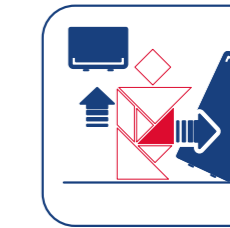
Foam cleaning



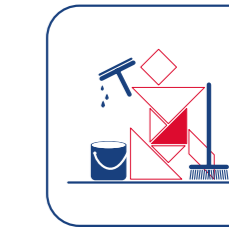
Change room equipment



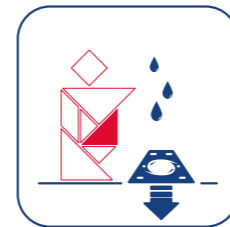
Cleaning equipment



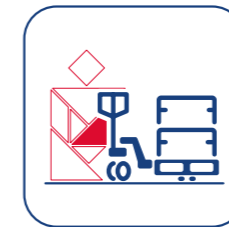
Ergonomics



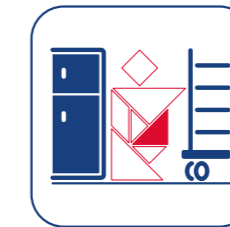
Cleaning brush ware



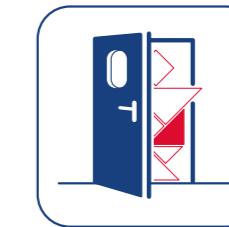
Floor drainage systems



Conveyor and racking systems



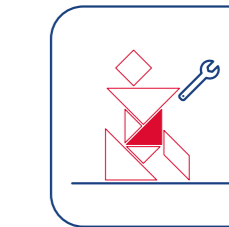
Factory equipment



Doors and components



Detail planning



Assembly, commissioning and maintenance

PHT products in Personnel Hygiene



Leading through innovation

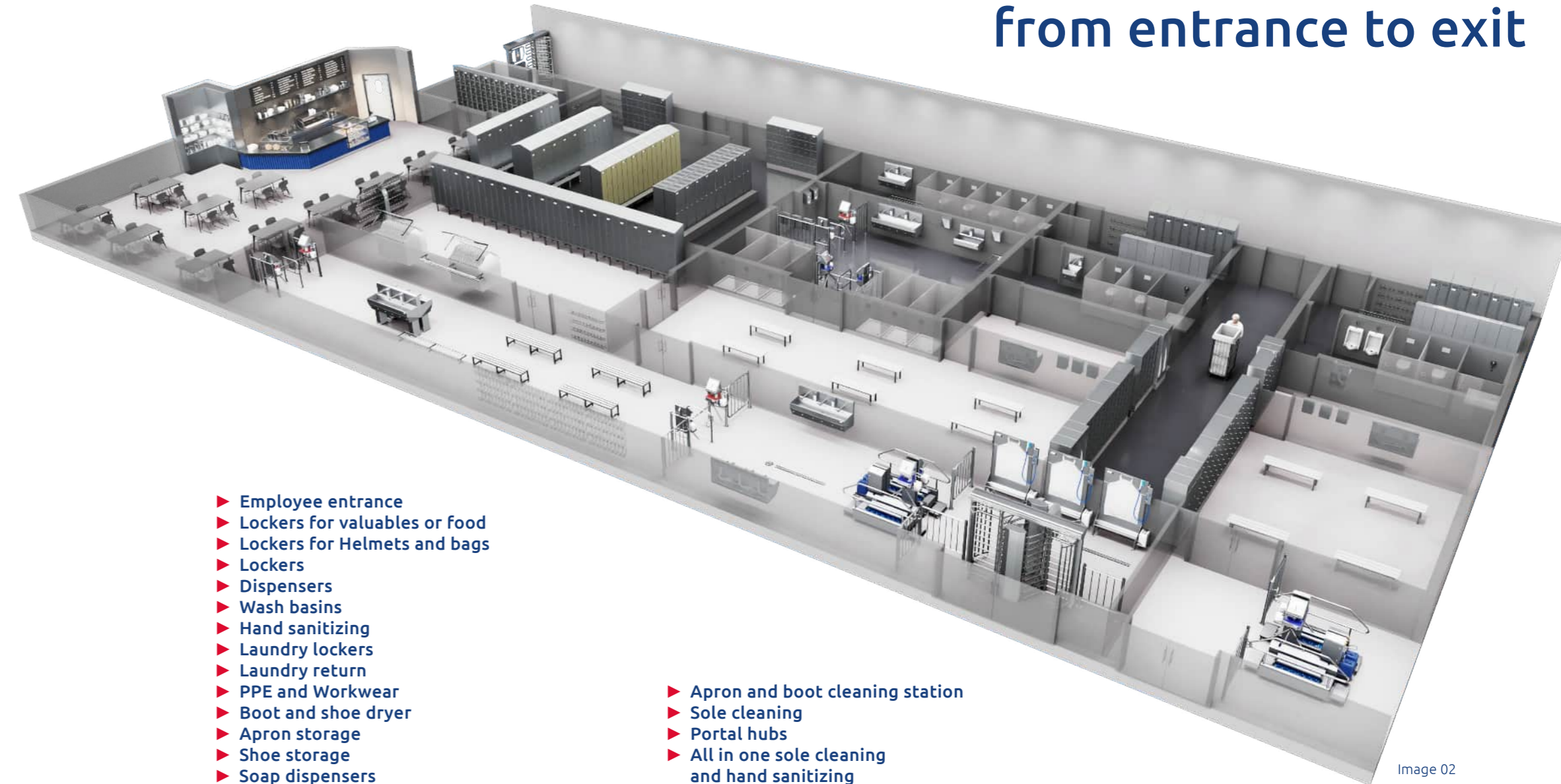
Holistic solutions for hygiene and food safety

The success of our clients depends on a well-functioning hygiene plan in which all the individual components work together seamlessly. PHT therefore develops holistic hygiene solutions that align seamlessly with new and existing facilities in the food supply, cosmetics and pharmaceutical industries, as well as for commercial kitchens and catering facilities.

Personnel Hygiene

In the food industry and in companies with hygiene-sensitive areas, ensuring personnel hygiene through appropriate hygiene technology is fundamental. PHT creates customised hygiene solutions and supplies the appropriate hygiene technology - from changing rooms and lockers to hygiene lobbies and all the necessary hygiene equipment at the workplace. Our systems are safe to handle, energy-efficient and stable in use - and they also offer maximum occupational safety.

Well-considered hygiene technology from entrance to exit



- ▶ Employee entrance
- ▶ Lockers for valuables or food
- ▶ Lockers for Helmets and bags
- ▶ Lockers
- ▶ Dispensers
- ▶ Wash basins
- ▶ Hand sanitizing
- ▶ Laundry lockers
- ▶ Laundry return
- ▶ PPE and Workwear
- ▶ Boot and shoe dryer
- ▶ Apron storage
- ▶ Shoe storage
- ▶ Soap dispensers
- ▶ Coat storage

- ▶ Apron and boot cleaning station
- ▶ Sole cleaning
- ▶ Portal hubs
- ▶ All in one sole cleaning and hand sanitizing
- ▶ Sit-over bench

Image 02

Employee entrance

Secure and advanced.



Image 03



Image 04 Double turnstile



Image 05 Turnstile



Image 06 Access control type HDT | HST

Image 07



Lockers for valuables or food

Neatly enclosed.



Image 08 Lockers for food



Image 09 Lockers for valuables with sloping roof



Image 10 Storage with transparent doors



Image 11

Lockers for helmets and bags

Everything in its place.



Image 12 Lockers for valuables



Image 13 Locker



Image 14 Double-tier locker



Image 15 Locker with HPL door and shoe rack



Image 16 Locker with bench base



Image 17 Locker on concrete base with air circulation and seat



Image 18

Wash and sanitary room

Efficient and hygienic.



Image 19 Access control type HDT | HST



Image 20 Universal dispenser



Image 21 Railing



Image 22 Hand cleaning trough cleaning basin type EWG-35-TAP with three washing areas



Image 23 Hand cleaning trough Hand cleaning basin type yp EWG-2S and Typ EWG-H-Deluxe



Change rooms

Cleanliness considered.



Image 24



Image 25 Laundry lockers optionally with sloping roof



Image 26 Laundry lockers for feeding from the rear



Image 27 Laundry return



Image 28 Freestanding bench



Image 29

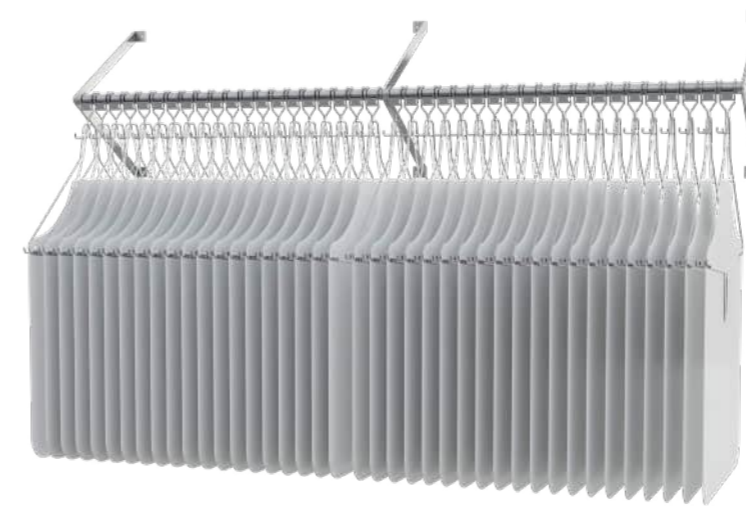


Image 30 Apron hanger with spreader bar



Image 32 Boot drying and disinfection system Hygifeet M40

PPE and workwear storage

Order needs to be planned.



Image 31 Double-tier locker



Image 33 Lockable knife basket wall holder



Image 34

Access to canteens and break rooms

Quick and controlled.

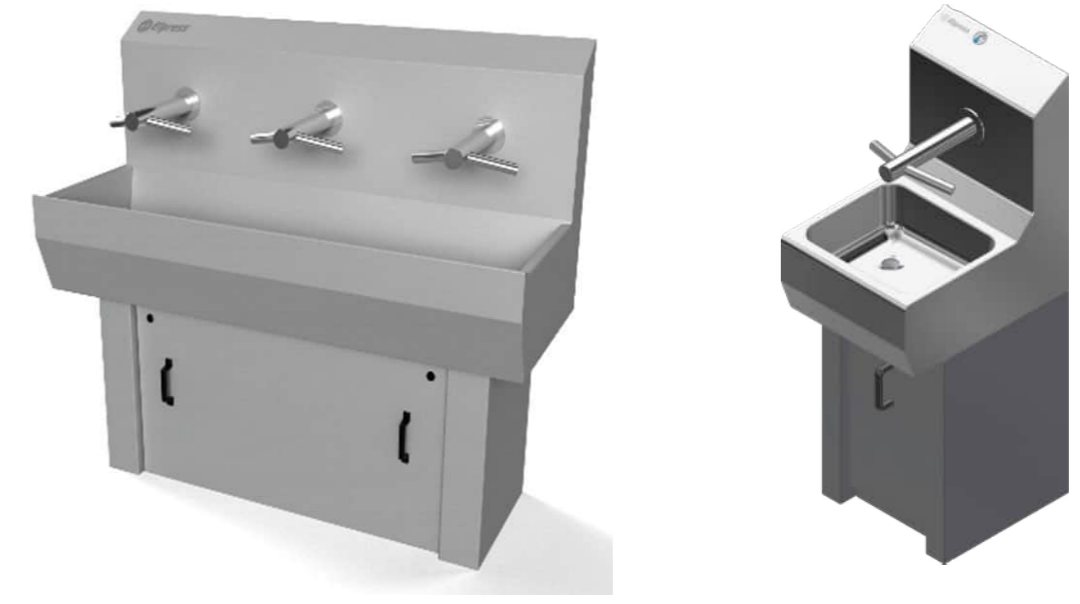


Image 35 Hand cleaning trough hand cleaning basin type EWG-3S-TAP and type EWG-S-TAP-Deluxe



Image 36 Double row apron hook rail

Shoe change and storage

Hygiene is in the detail.

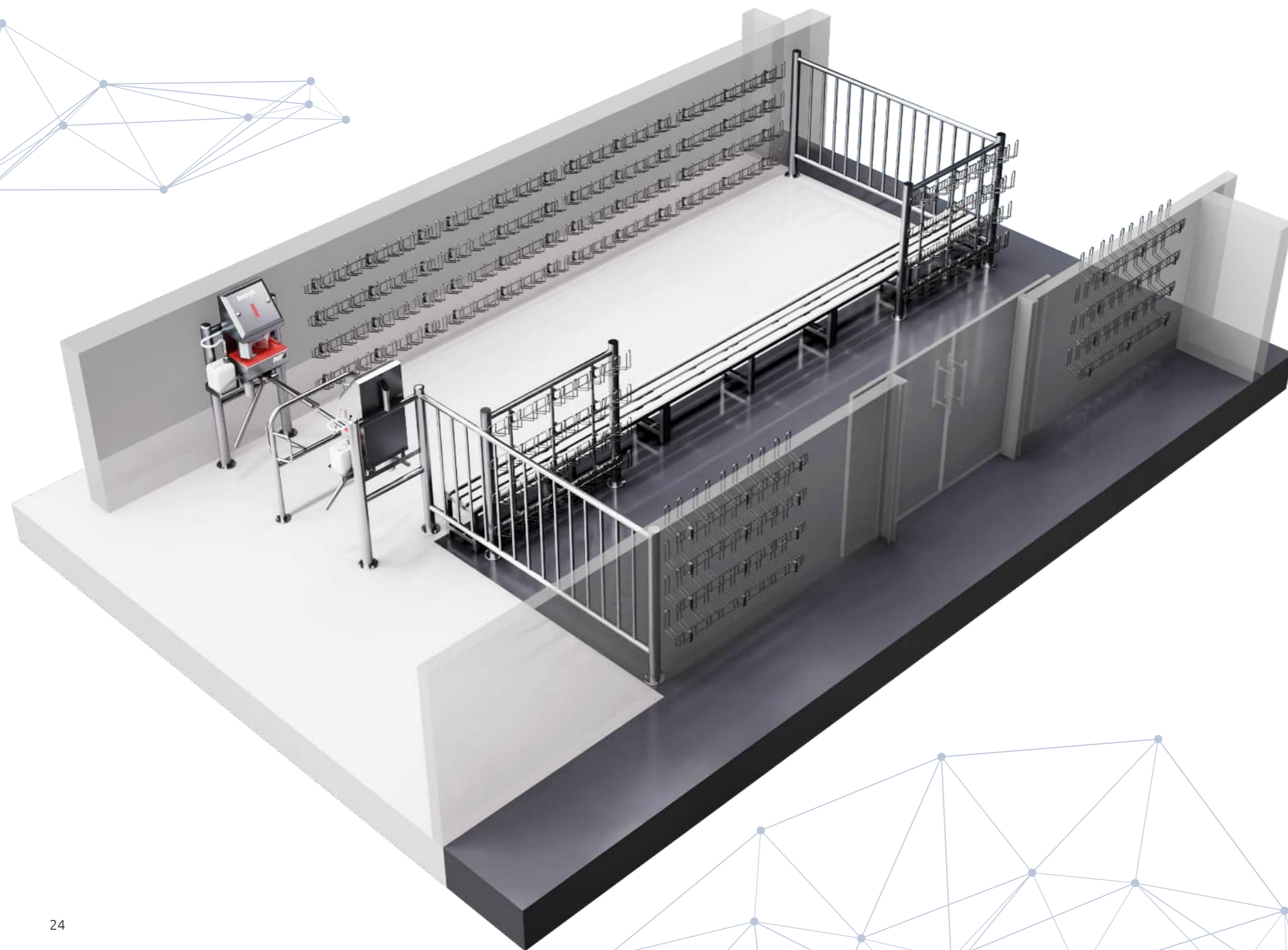


Image 37



Image 38 Clog rack for five pairs



Image 39 Sit-over bench



Image 40 Railing type IV

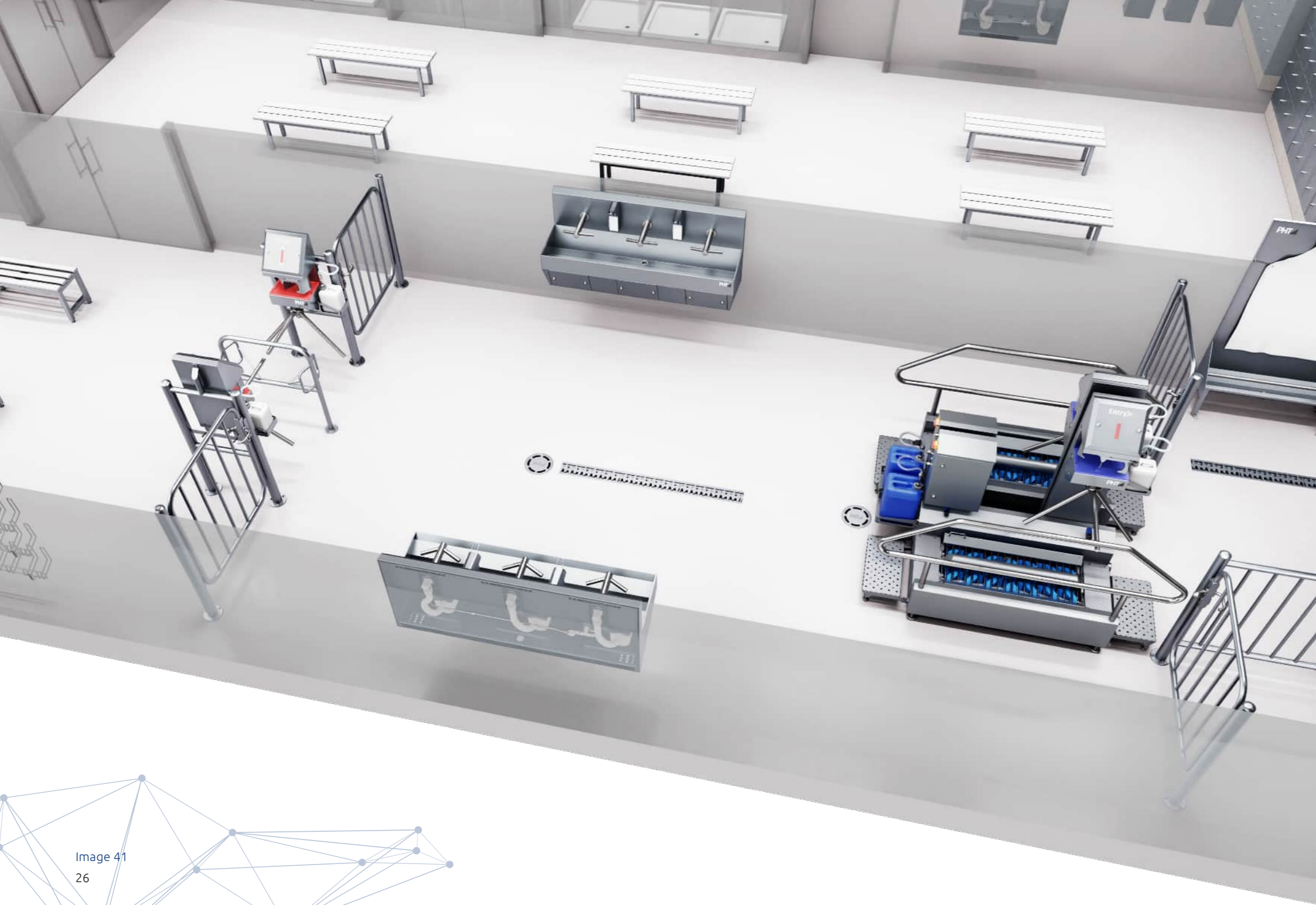


Image 41
26

Hygiene entrance with hand and shoe cleaning

Safe processes for hands and feet.



Image 42 Exit gate

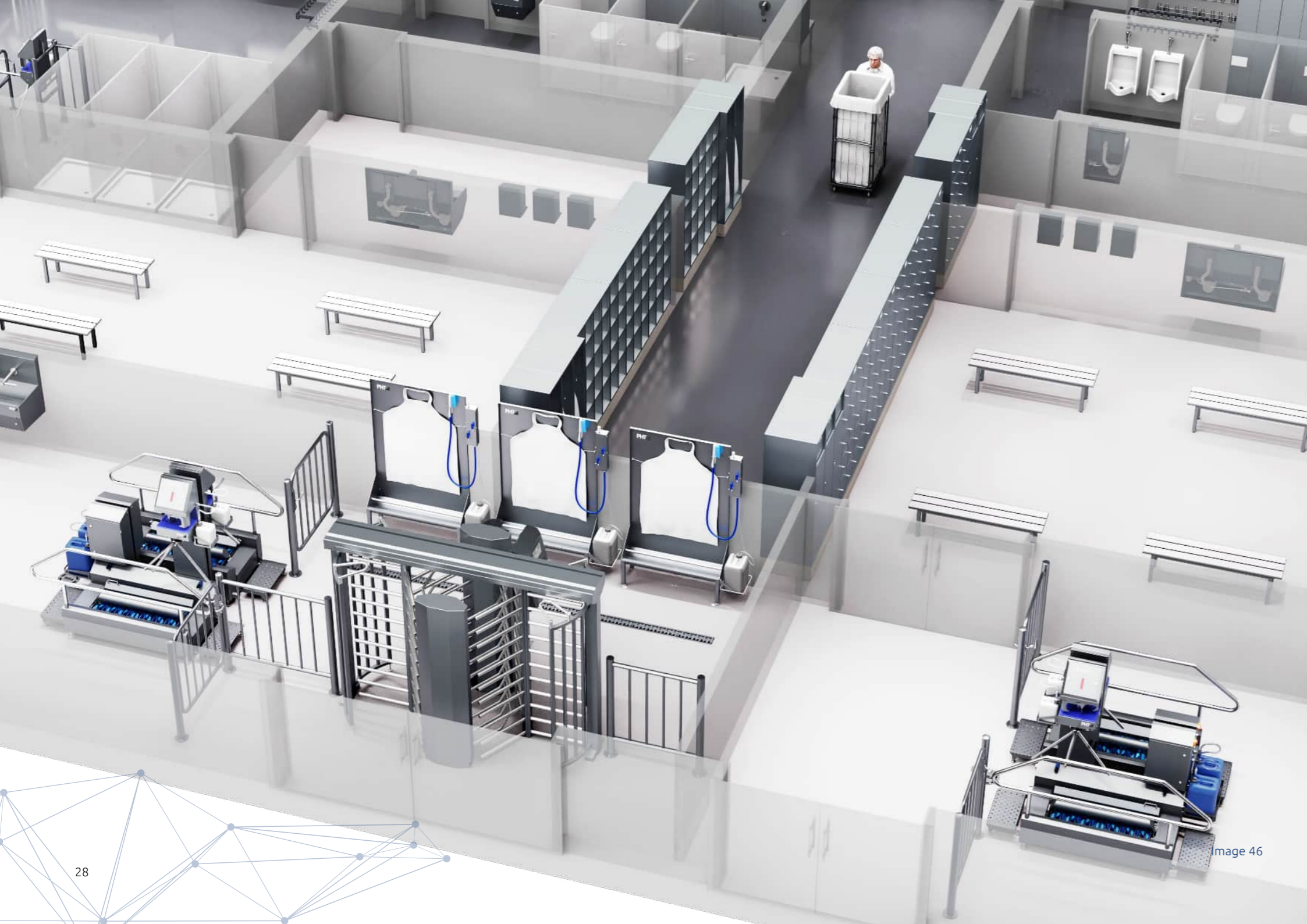


Image 43 Vertical single-piece floor drain



Image 44 Double Hygiene station type COMBI-BB-DD-1500-R/L g

Image 45 Hygiene station type DZD-HDT-1500-R



Secured access to the production floor

Continued cleanliness.



Image 47 Vertical two-piece floor drain with connection for channel



Image 48 Exit gate



Image 49 Double turnstile



Image 50 Apron cleaning station type SWP-1000 with EZW boot cleaning



Image 51 Hygiene station type DZD-HDT-1500-R

Image 46

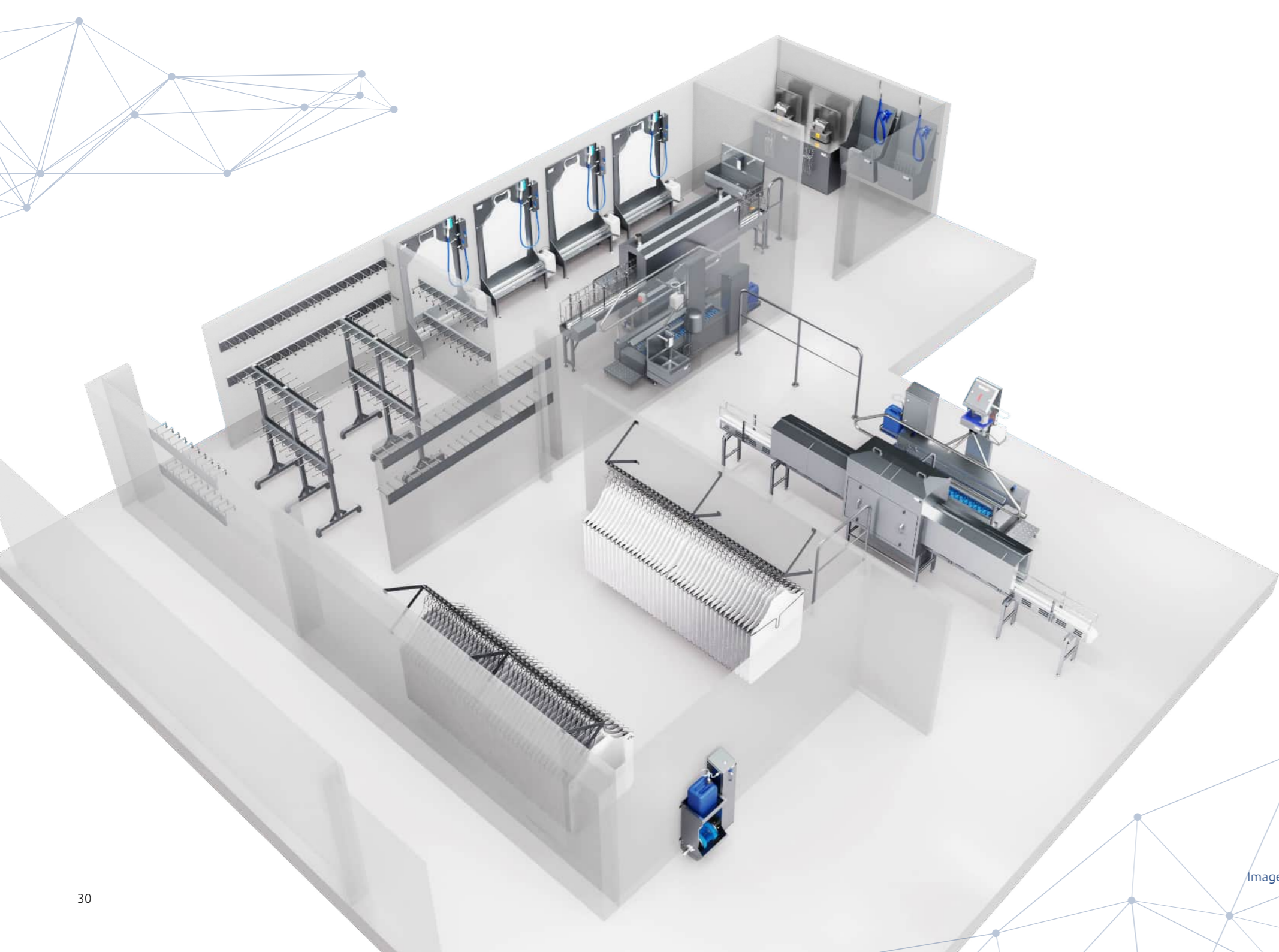


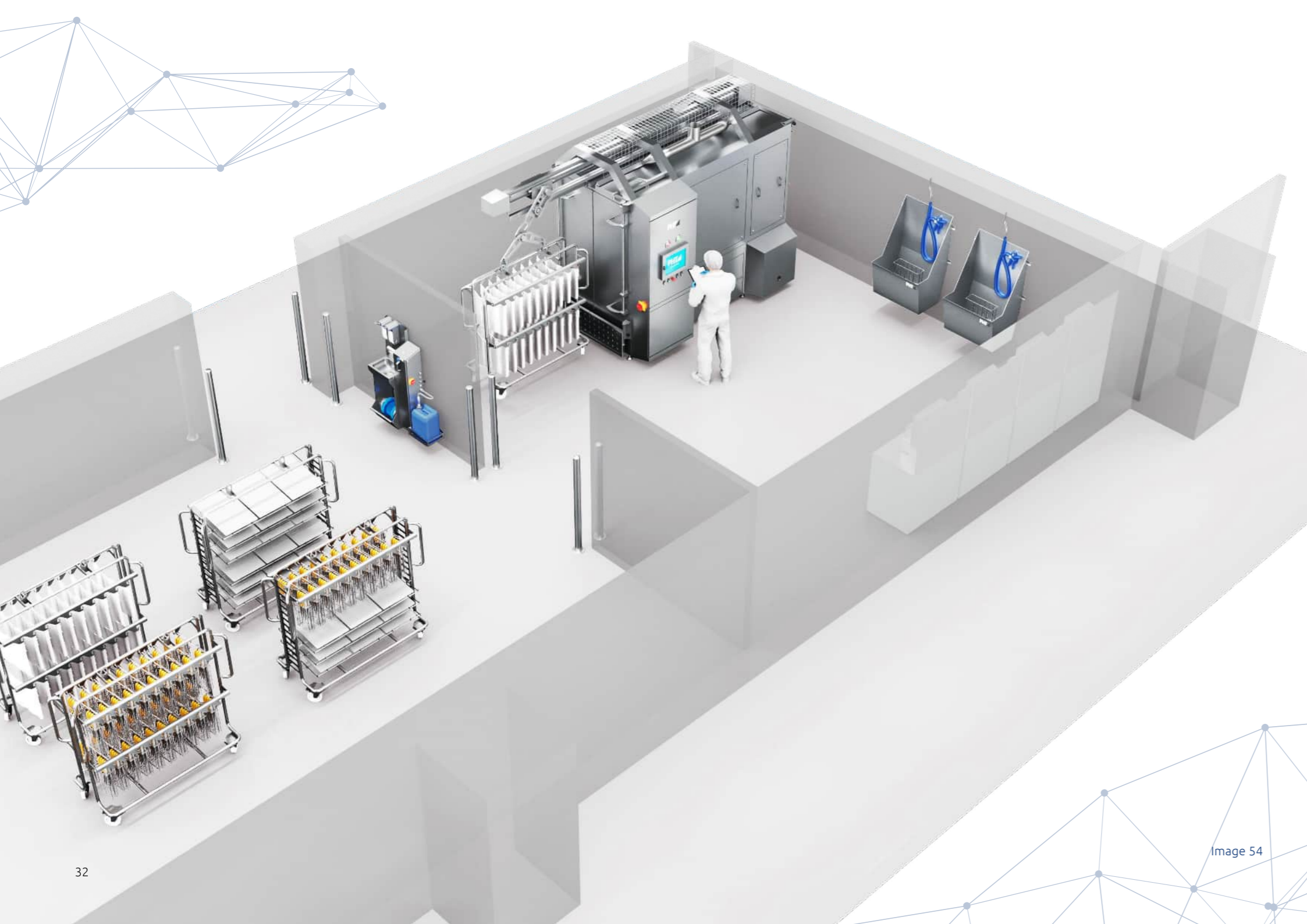
Image 52

Cleaning of knife baskets and PPE

Optimal setup and disinfection.



Image 53 Cleaning machine for knife baskets type EDMR-2500



Cleaning of knife baskets and PPE

High performance to take you to a new level.



Image 55 Vertical floor drain with box channel 150 mm



Image 56 Hand and sole cleaner type Typ EWG-EZR



Image 57 Sole-, shoe- and boot cleaner type EZR Deluxe

Image 54

Holistic concepts

from entrance to dispatch.



Image 111

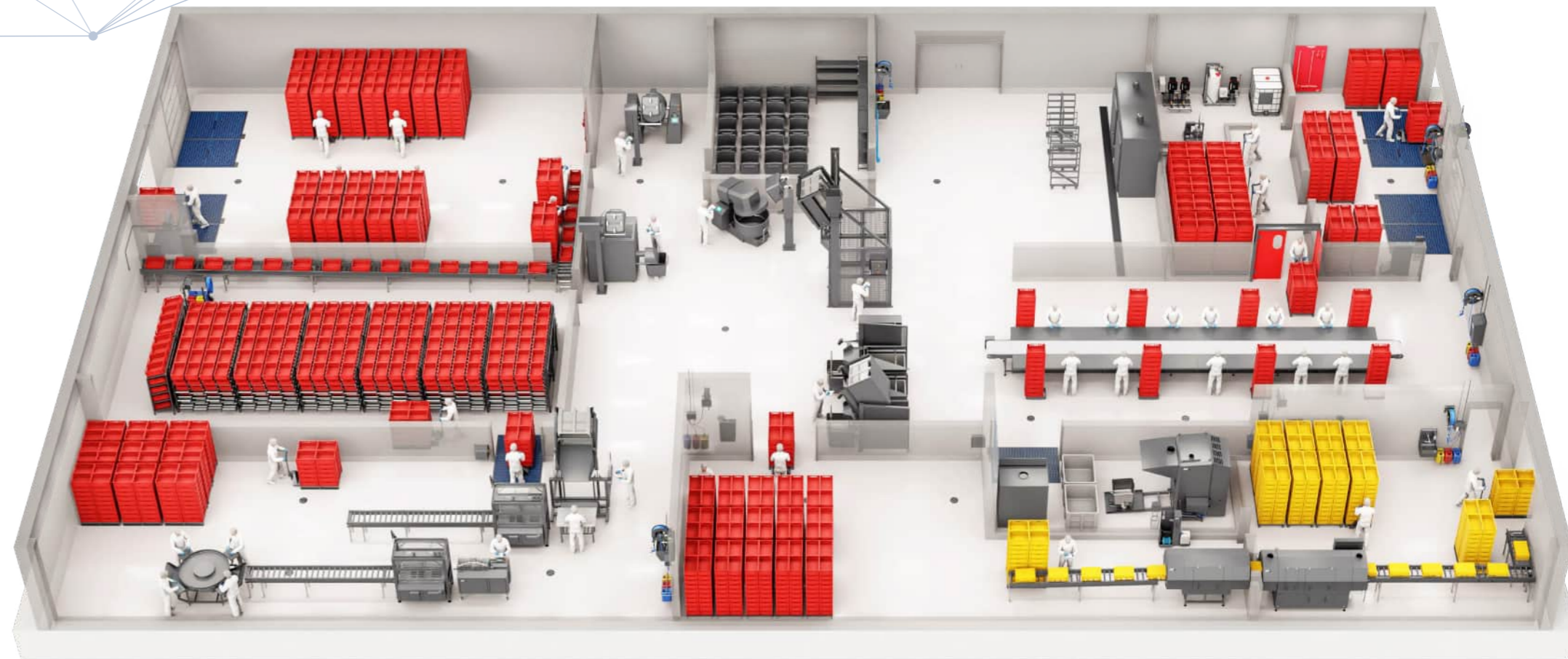
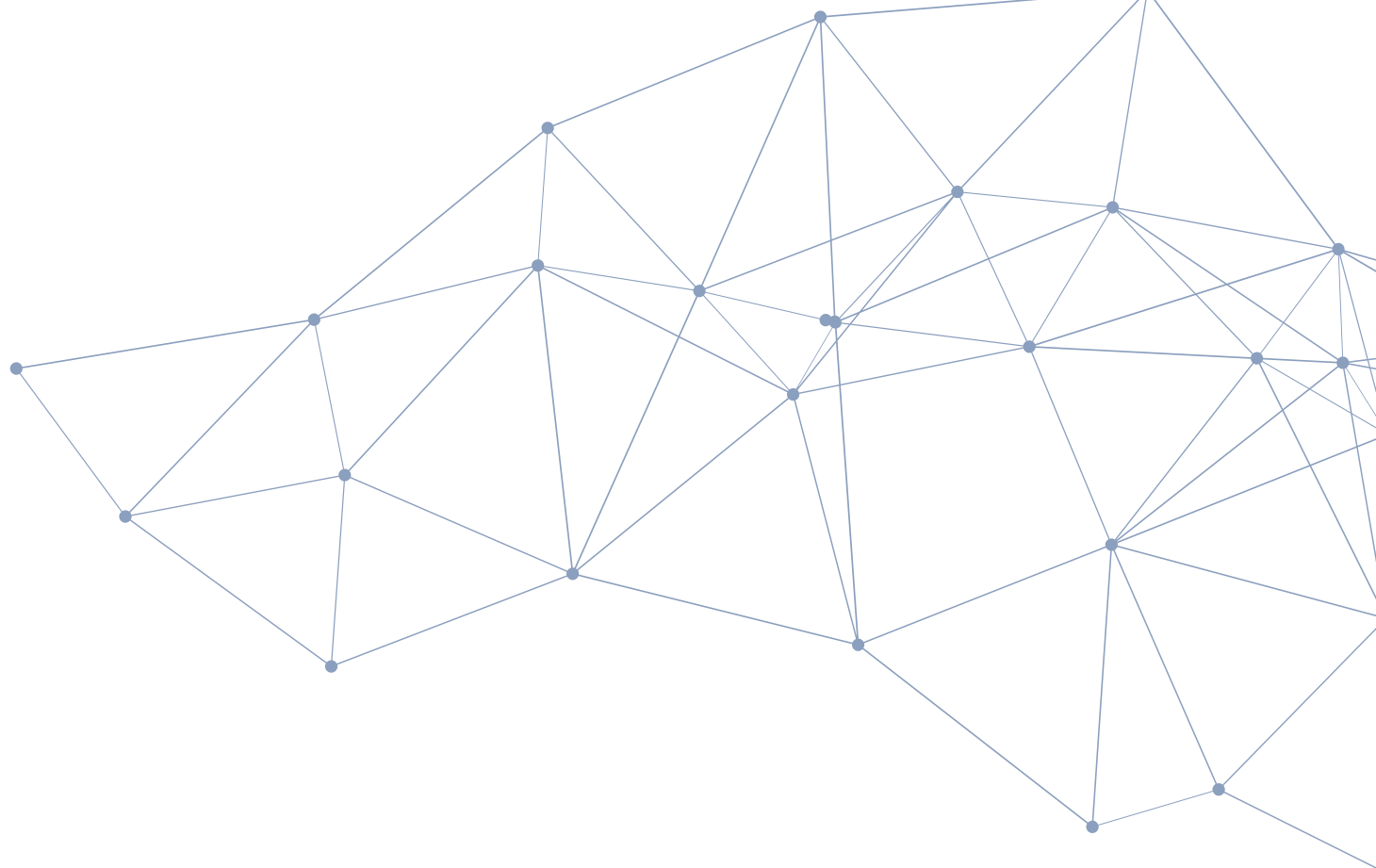


Image 112



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