

STEAM CLEANING - WITHOUT CHEMICALS

INNOVATION AT THE TOUCH OF A BUTTON

BlueEvolution®

PROFESSIONAL
CLEANING.
PRODUCTS.
REFERENCES.
SERVICE.

WOW EFFECT ALSO VISIBLE ON THE DEVICE:

BlueEvolution has been digitised and now makes it even easier to operate: from now on, you can also get the BlueEvolution S+ and XL+ as a digital version.

Advantages:

- With animation for easy operation
- User friendly
- Great haptics
- Various presets possible

NEW
TOUCH-PAD

5 TIPS

FOR CLEANING PROBLEM AREAS



GROUTS

Tile joints are susceptible to dust, dirt and mould. That is why it is so important to clean them hygienically with steam on a regular basis.



BELT CLEANING

Automate your conveyor belt cleaning work process. Our BEbelt is designed to be installed on the top as well as the bottom of the belts.



WINDOW + GLASS

Cleaning windows made easy. Dirt and grease are removed from the glass and frame without streaks and without much effort. The dirt ends up in a separate tank instead of on the floor or windows.



OILS + LUBRICANTS

Hot dry steam ensures more safety. Clean working platforms, ladders and machines increase workplace safety.



UPHOLSTERY + LEATHER

Chemical-free cleaning with steam not only saves you the cost of special cleaners but also protects inhabitants, employees and guests from chemical residues.

BEbelt

GREEN CLEANING FOR THE CONVEYOR BELT

With the world's first mobile belt cleaning system BEbelt, BlueEvolution has revolutionised the cleaning of conveyor belts and set a new benchmark for the efficient and ecological way of cleaning in the food industry. Made in Altenstadt, Germany, the innovation is simply connected to the Blue Evolution XL+ steam suction system and works **absolutely chemical-free**. The BEbelt is completely mobile and can be used to clean various conveyor belts within a few minutes. With the new belt cleaning system, this takes place in a single step and is more hygienic than ever before.

The BEbelt can be customised up to a cleaning width of 1050 mm / 3,4 ft and can be adjusted on both sides to the respective conveyor belt with millimeter precision via fine adjustments. The height of the stable construction can also be adjusted. The steam and suction unit of the belt cleaning system can be individually adjusted and moved horizontally in the stainless steel frame. So it doesn't matter whether the conveyor belts are really 100 % in water horizontally or not. Extra cool: The belt cleaning system is designed in such a way that it can be installed at the top and bottom of the conveyor belts, so even belts with cooling bonnets are no problem.

SUCCESS STORIES

Robert Wiedemann
Managing Director

„The BEbelt shows its full power especially with doughy residues. The pre-cleaning unit with integrated spatula and brush first removes large dough residues, so that the finish with steaming and vacuuming works even better afterwards. The device adapts perfectly even to uneven surfaces and is absolutely gentle on the belt. In the case of particularly rough surfaces or very stubborn dirt, the hot water module can also be switched on.“

BLUEEVOLUTION - FOOD INDUSTRY

The innovation for the following common 10 CRITICAL ISSUES

- | | | |
|-----|----------|--|
| 1. | Increase | the sanitation level to protect the food products from cross contaminations and bacteria |
| 2. | Reduce | the human error during the cleaning process ---> achieve the PROTOCOL! |
| 3. | Reduce | human working time for cleaning, due to lack of qualified employees available |
| 4. | Reduce | water consumption for cleaning process |
| 5. | Reduce | water collection working time from the floor, after the cleaning process |
| 6. | Reduce | dirty water waste recycling from plant cleaning activities |
| 7. | Reduce | chemical products for equipment cleaning and sanitizing |
| 8. | Reduce | the emission of contaminated air from the exit of the vacuum cleaner inside the production plant |
| 9. | Reduce | the risk of slippery incident inside the plant |
| 10. | Maintain | the equipment (high CAPEX investment) in a clean and better good working condition as long lasting as possible |



Extra cool:
The belt cleaning system is designed in such a way that it can be installed at the top and bottom of the conveyor belts.

BLUE EVOLUTION

YOUR RELIABLE ALL-ROUNDER

THE NEW STANDARD IN COMMERCIAL CLEANING

MOST INNOVATIVE CLEANING. WITHOUT CHEMICALS

Our powerful BlueEvolution steam vacuum cleaners revolutionise your professional cleaning. They ensure the highest level of cleanliness and hygiene in the gastronomy, industry, hotel, transport, healthcare, fitness, trade and food sectors. The result for you is a sterility level of 99.9% on surfaces, European HACCP certification and a value of 0 in the ATP quick test.

ROI in terms of

- Less contamination
- Economics
- Safety
- Efficiency
- Employment
- Eco Sustainability

**SUCCESSFULLY
IN USE:
REFERENCES**



GASTRONOMY



HEALTHCARE



INDUSTRY



HOTEL INDUSTRY



TRANSPORT



FITNESS / WELLNESS



CRAFT



FOOD

BEbelt

GREEN CLEANING FOR THE CONVEYOR BELT

Up to 45,000 baked goods roll off the conveyor belts of the organic bakery Moin from Glückstadt near Hamburg every day. Whether croissant, puff pastry or apple turnover: all are produced without any added flavors or technical enzymes. At the same time, the organic pioneer must always ensure that there are no residues of allergens or cleaning agents on its belts and machines. In order to be able to guarantee the highest level of hygiene, Moin therefore relies on the innovative BEbelt conveyor cleaning system from BlueEvolution. At Moin's large organic bakery, the BEbelt impresses with its green cleaning concept and top cleaning results, but also with its easy handling and time-saving benefits.

The challenge: Until now, the Moin team had to first scrape and sponge off the food residues and then dry the belts in a time-consuming process. Stubborn and profound contamination in particular was almost impossible to get rid of in this way.



ZERO CHEMICALS AND ZERO RESIDUES

„With the BEbelt, we now work much more efficiently. The BEbelt easily removes dough residues, chocolate and sticky poppy seed fillings from the conveyor belt and saves us up to one and a half hours of time per day thanks to its user-friendly operation - with an excellent cleaning result. It's great that it does it without any chemicals.

With the BEbelt, we no longer run the risk of residues of germs, dirt and cleaning agents sticking to the belts. Our regular cleaning tests prove this in black and white“, says Hans-Paul Mattke, Managing Director of Moin Bio Backwaren GmbH, about his new purchase.

The family business was founded in Bremen in 1995 and is one of the organic pioneers in the German food industry. Today, the organic bakery is located in Glückstadt, north of Hamburg. Around 60 employees produce up to 45,000 baked goods here every day and deliver them to retailers throughout Germany.

Moin Backwaren
cleans much more
efficiently thanks to the
BlueEvolution steam
suction system,
saving one and a
half hours of time
per day.



„From the ingredients to waste avoidance: environmental protection and sustainability are of utmost importance to us in all areas. With the BEbelt, we have also finally found a green solution for cleaning our conveyor belts. With BlueEvolution's Green Cleaning concept, it's not just the ecological approach that's spot on, the performance is too.“



GAS STATION

BEAT THE COMPETITION WITH CLEANED AND SANITIZED STORES AND TOILETS

In a place where around 800 customers a day fill up their cars, drop off parcels or pick up a snack for in between, cleanliness is a real challenge. To master this, the Aral petrol station Dietmannsried in Allgäu relies on the BlueEvolution S+. The steam suction system steams and vacuums in one operation, which not only saves time but also ensures hygienically clean floors and petrol pumps. In order to put an end to the generally very cumbersome wet cleaning with a cleaning bucket and mop, an innovative and above all efficient alternative was needed at the petrol station.

The BlueEvolution S+ is used at the Aral petrol station in Dietmannsried mainly for cleaning the shop floor. A thorough cleaning is carried out four times a week. But the efficient cleaner is also quickly at hand for small emergencies.

Especially in autumn and winter, the BlueEvolution is often in use. „It simply sucks up all the dirt that comes into the shop with the customers - even from the carpet. The steam not only removes the dirt, but also germs and bacteria.“ Thanks to the innovative UVC blue light effect, germs don't stand a chance with the BlueEvolution series.



SUCCESS STORIES

Angelika Beyer
Leaseholder

On top of that, the BlueEvolution is highly manoeuvrable. „The compactness of the device is a real advantage with the many shelves and narrow aisles in our shop,“ says Beyer. Thanks to the large number of different attachment nozzles, the BlueEvolution S+ also ensures spotless cleanliness at the pumps. „In the past, we had to scrub them clean with a pump cleaner and brush, and all the dirty water dripped onto the floor. With the steam, which is immediately sucked up again, it's very easy now,“ says Angelika Beyer, pleased with the ease of work. From time to time, the BlueEvolution is also used to clean the chairs at the bar tables in the Aral petrol station in Dietmannsried, where it makes the grey residue on the upholstery disappear.



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Photography: Sabrina Deininger



„With the BlueEvolution, we have a completely different basic cleanliness in our petrol station compared to before and, above all, we no longer have to dust so much. This used to be very time-consuming because we always had to remove the individual bars and bottles from the shelves to get rid of the dust. Now we clean the floors with the BlueEvolution steam suction systems. The dust is completely bound in the water filter and can no longer be stirred up. That makes our work a lot easier.“

The BlueEvolution S+ makes the work at the Aral petrol station much easier and also makes it spotlessly clean.



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CONFECTIONERY

BLUEEVOLUTION PUTS AN END TO GLUTEN CONTAMINATION

Be it nuts, soy, lactose or gluten: Every third US citizen suffers from a food intolerance or allergy. So that those affected can still experience the full chocolate pleasure, Confiserie Rau from Altenstadt also offers gluten-free and lactose-free chocolate fruits and cereals in its range. [The challenge here:](#) because one and the same conveyor belts and machines have to be used for all production lines, there is a risk of contamination with allergens. In order to be able to optimally prevent this, Confiserie Rau relies on the HACCP-certified Blue-Evolution XL+ steam suction system in stainless steel design for cleaning. The multi-functional device from the Bavarian quality manufacturer convinces with top results in the cleaning test, does completely without aggressive cleaning agents and also saves the user a lot of time when cleaning.



Confiserie Rau has already been certified according to the IFS Food Standard (International Featured Standard) in the highest category „Higher Level“ for eight years and processes up to 400 tons of chocolate annually. The company specialises in the production of organic as well as gluten- and lactose-free chocolate-coated fruits and cereals. In order to meet the high hygiene standards in the food industry, its conveyor belts and production machines previously had to be cleaned in a time-consuming three-step process: Wet cleaning was followed by disinfection and finally rinsing.

Thanks to the BlueEvolution XL+ tedious scrubbing is finally a thing of the past: The multifunctional device steams and vacuums in a single operation, saving the user over 60 percent of the time previously needed for cleaning. The power version of the BlueEvolution series works with a steam temperature of up to 363° F and achieves an enormous cleaning performance. Filled only with water and without any chemicals, the innovative steam suction system easily removes even the toughest dirt such as greasy chocolate residues.

Confiserie Rau achieves top results in the wipe test with BlueEvolution's innovative steam suction system - completely without chemicals.



„To protect our gluten- and lactose-free products from contamination with allergens, we absolutely cannot compromise on hygiene in our production hall. Every time after processing conventional cereals and chocolate, we have to make sure that our conveyor belts and machines are free of all residues,“ says Christopher Rau, Managing Director of Confiserie Rau, explaining the challenge of cleaning in his business. „I am all the more pleased that with the BlueEvolution XL+ we have found a steam suction system that meets our high requirements.“



BAKERY

HYGIENE PLUS IN THE BAKERY/PASTRY SHOP

When it comes to hygiene, the industrial bakery Inter Europol S.A., based in Marki, Poland, does not cut corners, but goes full steam ahead. And it does so with the HACCP-certified BlueEvolution XL+ steam suction systems. The innovative cleaning devices not only ensure visually radiant surfaces on production machines, conveyor belts and rack trolleys, but also brilliant hygiene results. Thanks to hot dry steam and a special UV light effect, germs don't stand a chance. The best thing for baking professionals: cleaning is particularly easy and saves not only energy, but also time and frustration. „The BlueEvolution is fantastic! It ensures sterility in the twinkling of an eye exactly where it is most urgently needed: On the surfaces that come into direct contact with our baked goods, such as dough presses and conveyor belts. As a food manufacturer, we can make absolutely no compromises when it comes to hygiene. Of course, when it comes to cleaning, we also rely on a system that meets even the highest hygiene requirements and even fulfils the particularly high HACCP standard,” explains Rüdiger Stollmeier, who as project manager at Inter Europol S.A. is responsible for the procurement of individual machines and complete production lines.



The employees of Inter Europol use the powerful BlueEvolution cleaners for regular cleaning of the stainless steel surfaces, plant components and production machines. Especially when cleaning the oven racks, which often come out of the ovens sooty, or in burnt-in areas, the BlueEvolution shows its full potential. The multifunctional devices also score points in hard-to-reach places such as corners, joints and edges with their different attachments.

The fact that BlueEvolution's innovative steam suction systems deliver outstanding hygiene results was recently proven by a test in the production of a large dough manufacturer. There, the BlueEvolution reduced the total germ count on several conveyor belts from 27 (cross belt) and 18 (belt) to 0 in each case, as well as mould from 2 to 0. The BlueEvolution devices also performed well across the board on the tested stainless steel surfaces and on heavily soiled and mould-contaminated surfaces.



Inter Europol S.A. has several BlueEvolution XL+ in use in its two production halls near Warsaw.

„Where our staff used to have to come in with brushes and chemicals and scrub with great effort, now the cleaning is very simple and ten times faster. With the power of dry steam, we not only tackle superficial dirt, but also germs - and without the use of chemicals.“



FOOD PRODUCTION

NATURAL STEAM POWER FOR FOOD PRODUCTION

No chemicals are needed to combat germs, dirt and grease. On the contrary: „Green Cleaning“ is the order of the day at the truffle manufacturer Göschle. The food producer from Offingen in Swabia relies on the HACCP-certified BlueEvolution XL+ steam suction system for powerful but environmentally friendly cleaning of its production hall. Cleaning is particularly easy with the BlueEvolution. Not only does it save the user a lot of energy, but also a lot of time and frustration. The company from Offingen has been producing high-quality truffle butter, truffle cheese and everything to do with truffles for ten years now. Production manager Alexander Keck and his team place particular emphasis on natural products and a sustainable production environment.

The production manager is especially convinced by the power of the BlueEvolution XL+. Even thin oil films and the hardest dirt in the tile joints can be easily removed. With the multifunctional device from Altenstadt, large areas as well as hard-to-reach places such as corners and edges can be optimally cleaned.



„As a food producer, we cannot compromise on hygiene. I am all the more pleased that with the BlueEvolution we have finally found an ecological alternative to chemical cleaning agents that also meets the high HACCP standard. We can thoroughly remove dirt, germs and bacteria from a wide variety of surfaces in our company with the power of dry steam alone. These include, for example, our tiled floors and walls, our cold stores, sensitive work equipment and conveyor belts.“



SUCCESS STORIES

Alexander Keck
Production Manager

Since cleaning is done exclusively with dry steam, the steam system is ideal for cleaning cold stores and machines. „If cleaning is done with water there will be too much moisture and frost, ice and fog will form. With the BlueEvolution, all that is finally a thing of the past,“ explains Keck.

The BlueEvolution steams and vacuums in one operation and saves the user more than 60 percent of the time previously needed for cleaning. And because the steam vacuum cleaner is only filled with clear water, the food industry does not run any risk as far as residues of aggressive cleaning agents are concerned. Thus, the BlueEvolution not only meets the high HACCP standard, but also excels across the board in the 4-field test.

Trüffelmanufaktur
Göschle
consciously opts for
BlueEvolution's
Green Cleaning concept
- even in the offices.



INDUSTRY

BLUE EVOLUTION XL+ ENSURES MAXIMUM TECHNICAL CLEANLINESS

Where milling machines and lathes are in continuous use, there is also a lot of dirt. In addition to chips, it is corrosion agents such as oils and greases that are stubbornly deposited on the sensitive machines. The Blue Evolution XL+ steam suction system from BlueEvolution ensures maximum technical cleanliness. The multifunctional device even dissolves lubricants without leaving any residue and carries out several work steps in one, thus also saving a considerable amount of time. Freudenberg Sealing Technologies, which uses the innovative BlueEvolution steam suction system in its hydraulic accumulator production in Remagen (Rhineland-Palatinate), appreciates the advantages of this powerful cleaner.



SUCCESS STORIES

Marcus Darms
Production Manager

During the production of high-quality hydraulic accumulators, for example, milling machines and lathes as well as throughfeed washing machines are used for cleaning metal parts. Not only chips accumulate, but also oils, greases and other lubricants contaminate the sensitive machines - and the corrosives in particular pose a real challenge for technical cleanliness.

Freudenberg Sealing Technologies is the global market leader for sophisticated applications in sealing technology. As a result, it makes no compromises when it comes to the quality of its hydraulic accumulators - nor does it make any compromises when it comes to the technical cleanliness of its production facilities. With the BlueEvolution XL+, the company has opted for the most powerful unit in BlueEvolution's range. Even oil-smear areas can be cleaned reliably and particularly quickly.

The BlueEvolution XL+ performs several work steps in one: steaming, mopping and vacuuming. Because the system works with hot dry steam, the cleaned surfaces are dry again immediately and there is no need for long machine downtimes. „In the industrial sector, every second counts. The shorter the set-up and downtimes, the better.



„Until now, we have worked in the classic way with buckets, rags and a special cleaning agent. The problem: the oils and greases were usually not properly removed from the surfaces, but rather distributed on them. With the BlueEvolution XL+, however, the residues are now finally a thing of the past. We are very satisfied with the excellent cleaning result.“



Freudenberg Sealing Technologies minimises the set-up and downtime of their machines with the Blue Evolution XL+.

HOTEL INDUSTRY

„GREEN CLEANING“ THANKS TO THE INNOVATIVE STEAM SUCTION SYSTEMS

When it comes to sustainability, the aquaturm hotel in Radolfzell on Lake Constance is a true pioneer. No matter whether it is the energy supply or the choice of building materials: Investor and hotel operator Jürgen Räßle places the highest value on using resources as sparingly as possible in all areas. As the world's first zero-energy high-rise, the building has already received several awards. That is why „green cleaning“ is also a priority in housekeeping. The AquaTurm Hotel relies on the innovative Limatic Carbon and Edition Limatic LN steam suction systems from BlueEvolution. Räßle and his family converted the former water tower into a zero-energy high-rise. The building, which is around 50 meters high, supplies itself with renewable energy from solar and geothermal energy, a photovoltaic system and a wind turbine. Only natural and recycled building materials were used in the conversion. The design hotel has been completed since 2017.



The BlueEvolution steam suction systems ensure maximum hygiene in the guest rooms and bathrooms, in the kitchen and in the breakfast room of the Aquaturm Hotel. They are suitable for cleaning all surfaces - from windows and upholstery to tiled floors. The latter had always presented the staff with a problem. „Our tiles have a very rough surface. When cleaning with a cloth, brush and bucket, the dirt was not removed, but rather distributed. It's great that the BlueEvolution machines loosen the dirt and vacuum it up at the same time,“ Räßle explains.



The Limatic Carbon comes standard with an ergonomic handle. It can be individually adjusted to the user's body size, is height-adjustable to a length of 30 cm and is suitable for both right-handed and left-handed users. „The investment in the BlueEvolution steam suction systems has absolutely paid off. Unlike devices from other manufacturers, they convince above all with their first-class workmanship and performance. On top of that comes the good conscience that we no longer have to flush chemicals into the environment for cleaning,“ says Räßle.

Photography: Ingo Jensen



„We can proudly say that the aquaTurm Hotel is a real ecological showcase project. It is therefore only logical for us to follow our green line in housekeeping as well and to rely on BlueEvolution's ‚Green Cleaning‘ concept. I am very pleased that with the Edition Limatic LN we have found real alternatives to the use of chemicals. With BlueEvolution, the overall combination of ecology, quality and performance is just right.“



aquaTower:
Zero chemicals in the world's first zero-energy high-rise building, which is why the hotel relies on BlueEvolution Green Cleaning concept.

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HEALTHCARE

NATURAL STEAM POWER FOR MAXIMUM HYGIENE IN THE NURSING HOME

Whether in the residents' rooms, in the common rooms, bathrooms or in the kitchen: the Sonnenhof senior citizens' facility in Hollingstedt wants to reduce the use of chemicals to a minimum when cleaning. This is why the nursing home has been using a particularly natural cleaner for years - namely the innovative BlueEvolution S+ steam suction system. Two of the units are in daily use at the Sonnenhof and impress above all with their green cleaning concept. Previously, all surfaces in the Sonnenhof had been cleaned by hand - according to the in-house cleaning concept with coordinated cleaning agents and a variety of cleaning cloths and covers. For the nursing home, this method of cleaning meant an enormous consumption of water and, above all, a high expenditure of time and personnel. This is now a thing of the past, because with the BlueEvolution S+, hygienic cleaning is easier than ever before.



„Cleaning without the BlueEvolution is now unthinkable for my team and me. We are absolutely enamoured with the device and no longer want to be without it. It has a number of advantages for our everyday work - first and foremost that it does not need any cleaning agents at all. This way, we protect our residents and staff from chemical residues, save the costs for special cleaning agents and do something for the environment. By the way, BlueEvolution's

Green Cleaning concept is particularly noticeable in the indoor air, which is much more pleasant,” says Birte Junker-Schulz, Head of Housekeeping at Senioren-und Pflegeeinrichtung Moltzen GmbH, which operates Sonnenhof in Hollingstedt.

For the team of five around housekeeping manager Birte Junker-Schulz, the BlueEvolution S+ is a real all-rounder that can efficiently and gently clean all surfaces in the residents' rooms, common rooms, bathrooms and kitchen of the Sonnenhof. The hot dry steam can be regulated as needed - it cleans not only tiles and windows, but also mattresses, upholstery and even delicate pleated blinds.

Photography: Daniel Reinhardt



„Our residents should feel at home in the Sonnenhof. This includes, for example, that it does not smell like disinfectants and cleaning agents everywhere. But it is of course particularly important that we protect our senior citizens as best as possible from germs and viruses. Therefore, we absolutely must not compromise when it comes to cleaning. It's great that we can ensure maximum hygiene with the BlueEvolution - and all in a single step.”

Especially important for the Sonnenhof
Although the steam can reach temperatures of up to 363° F, the staff cannot burn themselves on it, because the BlueEvolution S+ works with very little water input.



TRANSPORT COMPANIES

FULL STEAM POWER AGAINST GERMS AND VIRUSES IN THE OMNIBUS

Since the Corona pandemic at the latest, it has become clear that transport companies must not make any compromises when it comes to cleanliness and must pay more attention than ever to hygienically clean surfaces. Now more than ever, the passengers of Koblenzer Verkehrsbetriebe GmbH should be able to rely on the highest standards of hygiene and protection against infection. The company therefore relies on full steam power with two BlueEvolution XL+ for cleaning its buses. The company provides local public transport in the city of Koblenz (Rhineland-Palatinate) and the surrounding area with around 90 buses every day. Of course, cleaning was a real challenge for the company's cleaning team. Previously, the floors and windows, the seat upholstery and grab rails in the vehicles were cleaned in the conventional way: with a Hoover, bucket, cloth and brush.



The BlueEvolution XL+ now puts an end to deep-seated dirt and pathogens here as well. „The device makes cleaning much easier - even stubborn residues from drinks or chewing gum are removed,” says Thomas Wirz. The multifunctional device from BlueEvolution operates with 7,200 W, a pressure of up to 145 PSI and up to 365° F of hot dry steam. It removes even stubborn dirt without leaving any residue and meets the highest hygiene standards. An additional advantage: the innovative steam suction system also efficiently cleans the air in vehicles. This is because pathogens are killed by UVC light irradiation in the water filter.

The BlueEvolution steam suction system also impresses with its innovative machine concept. It includes different attachment nozzles and a hose over three meters long. „With the BlueEvolution units, our cleaning team can clean floors and windows just as optimally as hard-to-reach places. In our buses, for example, these are the seat and door areas,” says Thomas Wirz.



„Vehicle cleanliness has always been a top priority for us - and not just since the Corona crisis. As a transport company, it is extremely important for us that our passengers feel completely comfortable. And especially in the current situation, we naturally want to protect them and our employees as best as possible from infection. With the BlueEvolution XL+, we are now ensuring a completely new level of hygiene in our buses”



STEAM VACUUM CLEANER COMPARISON I



STEAM DISCOVERY

STEAM HERO

	STEAM DISCOVERY	STEAM HERO	STEAM DISCOVERY	STEAM HERO
DIMENSIONS (LxWxH)	53x35x28 cm	20,8x13,7x11 in	74x47x92 cm	29x18,5x36 in
WEIGHT (approx.)	10 kg	22 lbs	28 kg	61,7 lbs
STEAM TEMPERATURE (max.)	175°C	347 °F	184°C	363°F
STEAM PRESSURE	8 bar	116 PSI	10 bar	145 PSI
TOTAL OUTPUT	3.350 W	1.800 W	3.500 W	1.800 W
RATED VOLTAGE	220-240V	120 V	220-240V	120 V
HEATING TIME (approx.)	3 minutes	4 minutes	4 minutes	8 minutes
WATER TANK (approx.)	2 liters	0,53 US gal	3,8 liters	1 US gal
HOT WATER MODULE	yes	yes	yes	yes
REFILL SYSTEM	yes	yes	yes	yes
DESCALING PROGRAMME	no	no	yes	yes
WATER FILTER	no	no	no	no
UVC LIGHT	no	no	no	no
HACCP CERTIFICATION	no	no	yes	yes
CERTIFICATION 4-FIELD TEST	no	no	no	no

UM CLEANER



BLUE EVOLUTION S+

BLUE EVOLUTION XL+

	BLUE EVOLUTION S+	BLUE EVOLUTION XL+	BLUE EVOLUTION S+	BLUE EVOLUTION XL+
DIMENSIONS (LxWxH)	58x38x93 cm	22,8x15x36,6 in	72x38x93 cm	28x15x36 in
WEIGHT	26 kg	57,3 lbs	37 kg	81 lbs
STEAM TEMPERATURE	184°C	363 °F	184°C	363°F
STEAM PRESSURE	10 bar	145 PSI	10 bar	145 PSI
TOTAL OUTPUT	3.500 W	1.800 W	7.200 W	7.200 W
RATED VOLTAGE	220-240V	120 V	400V	480 V
HEATING TIME	4 minutes	8 minutes	2 minutes	2 minutes
WATER TANK	2 liters	0,52 US gal	3 liters	0,8 US gal
HOT WATER MODULE	yes	yes	yes	yes
REFILL SYSTEM	yes	yes	yes	yes
DESCALING PROGRAMME	yes	yes	yes	yes
WATER FILTER	yes	yes	yes	yes
UVC LIGHT	yes	yes	yes	yes
HACCP CERTIFICATION	yes	yes	yes	yes
CERTIFICATION 4-FIELD TEST	yes	yes	yes	yes

Schedule a free live demonstration and challenge BlueEvolution's professional steam cleaners.

SURPRISINGLY VERSATILE

ACCESSORIES FOR THE BLUEEVOLUTION STEAM SYSTEMS

We know: With different companies and different areas of application come different cleaning needs. That is why BlueEvolution steam suction systems can be upgraded with a wide range of useful accessories. Whether with special nozzles, brush attachments or special hoses: With our accessories, you can upgrade your BlueEvolution steam vacuum to meet your exact requirements and make it perfect for your business. In some cases, accessories can also be customised exactly to your needs - just get in touch with us.



Do you have special requirements?

Contact us - we can often develop customised accessories.



ALL ADVANTAGES AT A GLANCE

6 REASONS WHY BLUEEVOLUTION GUARANTEES YOU SAFETY:

- ✓ Kills 99.9% of germs & bacteria
- ✓ Inactivation of viruses
- ✓ Air washing by UVC light against aerosols
- ✓ Germ-free surfaces & floors
- ✓ Elimination of residues & contaminations
- ✓ Efficient & sustainable

The BlueEvolution steam vacuums enable you to implement the new hygiene and safety regulations effortlessly - so you can concentrate on your business.

SCHEDULE A **FREE LIVE DEMO**
AND SEE YOURSELF
BLUEEVOLUTION PRO
STEAM CLEANERS.
FOR COMMERCIAL
& INDUSTRIAL USE

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