

FILMOP TALK

CLEAN IS WORTH DOUBLE WITH TOP-CLEAN

The Top-Clean and Brilliant systems share an ally: the practical mop holder with handgrip is used with Top-Clean system for cleaning tables... **pag 5**

FIGHTING OFF VIRUSES AND BACTERIA WITH A-B PLUS

Filmop offers a wide variety of microfibers designed to meet the specific needs of each type of surface and environment, ensuring thorough... **pag 6**

WAITING FOR THE CATALOGUE

The usual two-yearly event is now just around the corner and it is full of new features: from revised graphics to new insights, as well as innovations ... **pag 8**

DO YOU KNOW HOW TO ADJUST THE TELESCOPIC HANDLE?

The telescopic handle can become a reliable helper if you know how to adjust it. It is not only an excellent tool to reach higher areas easily without... **pag 9**

FOOD AND HYGIENE: CHALLENGES AND CRITICAL ISSUES

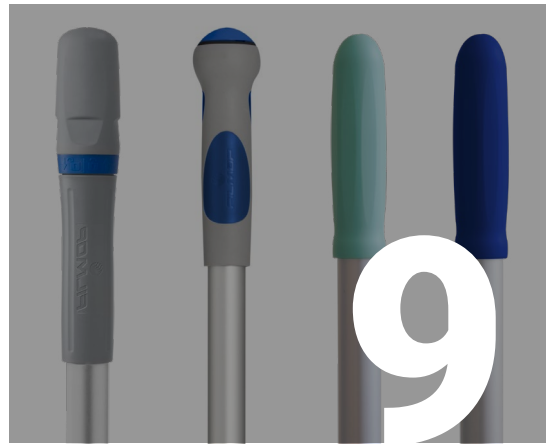
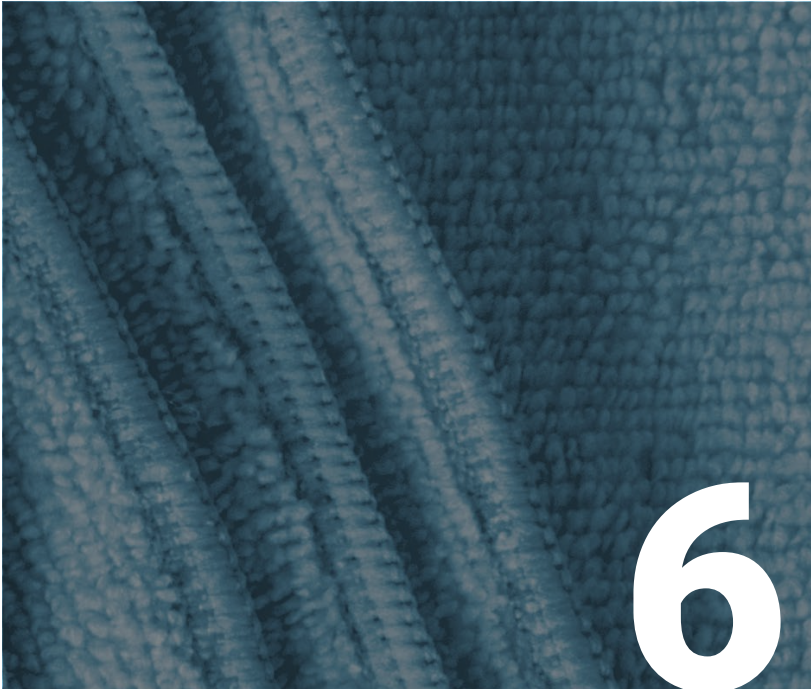
INTERVIEW WITH OUR EXPERTS

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TWICE AND BOOST: UNITY IS STRENGTH

Practical and functional, Twice is the ideal solution for professional floor wet mopping in medium to large areas: the 30-liter bucket with wringer... **pag 4**





INDEX

4 TWICE AND BOOST:
UNITY IS STRENGTH

5 CLEAN IS WORTH
DOUBLE WITH TOP-CLEAN

6 FIGHTING OFF
VIRUSES AND BACTERIA
WITH A-B PLUS

8 WAITING FOR
THE CATALOGUE

9 DO YOU KNOW HOW TO
ADJUST THE TELESCOPIC
HANDLE?

10 OUR EXPERTS
FOOD AND HYGIENE:
CHALLENGES AND CRITICAL ISSUES



EFFICIENT CLEANING

SAFE ENVIRONMENTS,
SAFEGUARDED WELL-BEING

Professional Cleaning plays a key role in helping to maintain a high level of hygiene. In this edition, we will take a closer look at some of the tools that help to achieve this goal by ensuring clean and healthy environments.

A separate in-depth study will be devoted to the quality of work, a pivotal point for Filmop International, being the first Italian production company to believe in the value of ergonomic cleaning systems, which can improve operators' working conditions.

Finally, some new features will be revealed in the preview dedicated to the new edition of the Technical Catalogue 2023-2024, which will feature highly functional cleaning products and systems and practical waste collection solutions.

TWICE AND BOOST: UNITY IS STRENGTH

Practical and functional, **Twice** is the ideal solution for professional floor wet mopping in medium to large areas: the 30-liter bucket with wringer made of shockproof plastic has **two compartments that keep the rinse water separate from the cleaning solution**, ensuring better cleaning results and a significantly higher level of hygiene than classic single buckets.

Twice is designed to facilitate operations while protecting the health of the operator: both compartments are equipped with **independent drain-plugs** that allow the water to flow out without having to lift the bucket, thus avoiding the efforts generally required when emptying. In addition, **it is higher than traditional single buckets**, which makes it possible to work in an upright position at all times, preventing incongruous postures that contribute to an increased risk of occupational diseases. Finally, the **double handle** is specially designed to make the bucket easier to grip and carry, keeping it stable and perfectly balanced during transport.



Twice offers maximum efficiency in storage as well: the back feet are easily removable, allowing the buckets to be piled up, saving costs.

Combining Twice with **Boost** allows you to get the most out of wringing while protecting the well-being of the operator: the exclusive plate **wringer wrings out 20 percent more with half the effort** than traditional wringers. The operator is no longer forced into repeated, intense effort, increasing the risk of developing musculoskeletal disorders; with Boost, simply lowering the handle once is enough to **immediately achieve the desired result** in terms of mop wringing and soaking.

The wringer is equipped with an innovative system that allows you to **adjust the wringing level according to the amount of mop saturation you want to achieve and the type of mop in use**, adapting to different needs in just a few moments.

CLEAN IS WORTH DOUBLE WITH TOP-CLEAN

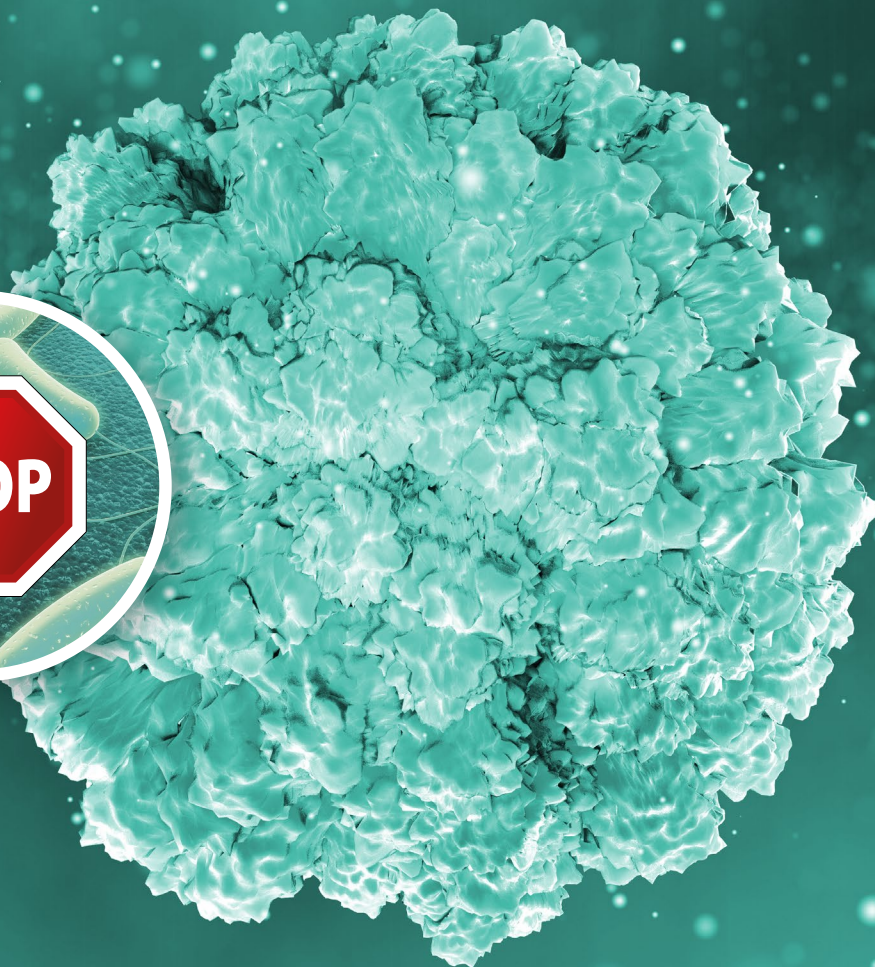
The Top-Clean and Brilliant systems share an ally: the practical **mop holder with handgrip** is used with **Top-Clean** system for **cleaning tables, desks, and blackboards** and with **Brilliant** system for cleaning **interior glass, mirrors, stainless steel countertops, lacquered doors, and painted doors**. Thus, the operator can use a single tool to easily clean several environments, getting optimal results anyway.

Practical and lightweight, the Top-Clean mop holder has a **shaped handgrip** that ensures an extremely comfortable use by the operator. The typical **trapezoidal shape** of the mop holder means that even hard-to-reach areas can be easily cleaned, the **flat profiles** ensure maximum grip on the mop and optimal cleaning of surfaces, while the **sharpened borders** act as scrapers, allowing any dirt to be quickly removed. Finally, the **larger cleaning surface** area compared to traditional hand systems leads to significant time savings.

The **Top-Clean** system includes a mop holder and a selection of high-performance microfibers including the **Rapido Super Extra** mop and **Micro-Activa** cloth, both of which are highly **effective against Coronavirus 229E**: tests by an independent external laboratory on textiles used in wet conditions demonstrate a **99.9 percent reduction** capacity from steel surfaces. In addition, further analysis performed on Micro-Activa shows that the cloth can remove **Staphylococcus aureus ATCC 6538, Pseudomonas aeruginosa ATCC 15442 and Enterococcus hirae ATCC 10541** bacteria with a **reduction** efficiency of up to **96.6%**.

Mop holder with handgrip and **ultra-microfiber mop**, on the other hand, create the **Brilliant** system, designed for cleaning shiny surfaces: combined with a specific alcohol-based product, the special microfiber **removes fingerprints, stains, dust and dirt in a single wipe**, and leaves surfaces shiny and streak-free.





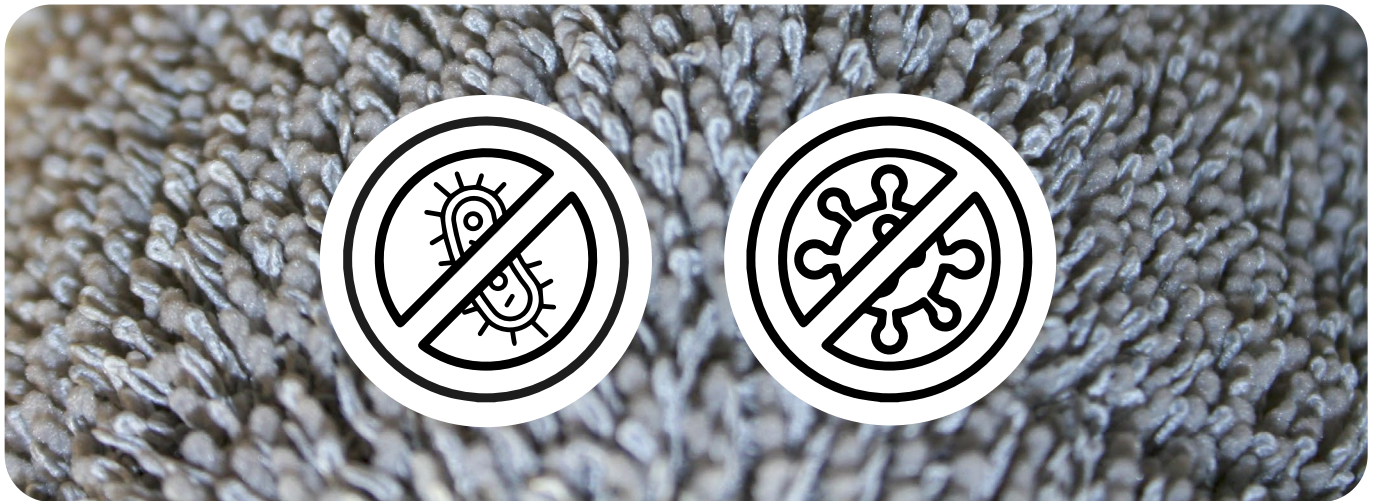
FIGHTING OFF VIRUSES AND BACTERIA WITH A-B PLUS

Filmop offers a **wide variety of microfibers** designed to meet the specific needs of each type of surface and environment, ensuring **thorough cleaning** in all instances: the very thin filaments that characterize the entire range penetrate the microporosity capturing the smallest particles of dirt and then releasing them during textile washing.

For environments that require the maintenance of a high level of hygiene, Filmop offers additional security with the **Multi-T A-B Plus cloth** for wet or dry cleaning of surfaces and the **A-B Plus mops** for dusting, washing and disinfecting indoor floors. The microfiber used is **treated with silver ions to prevent the proliferation of bacteria** and avoid cross-contamination, thus representing the ideal solution for reducing the spread of bacterial infections.



There is scientific evidence of its effectiveness: tests carried out according to ISO 20743:2013 by an accredited Independent Verification Company found **strong antibacterial activity** against **Staphylococcus aureus** and **Klebsiella pneumoniae** bacteria, which is guaranteed for the entire life cycle of the products. In addition, tests by an independent external laboratory attest that A-B Plus mops, when used wet, are able to remove **Coronavirus 229E** from steel surfaces with a **99.9 percent reduction** capacity.



A-B Plus cloths and mops are **CAM-compliant**: environmental requirements identify microfiber as the optimal solution for cleaning and sanitizing operations and prefer it compared to other fibers because it can reduce **water and chemical consumption by 95 percent** due to its high absorbency.

A-B Plus microfibers are part of a **complete cleaning system** including **mop holders** and **trolleys** whose plastic components are treated with **antibacterial additives** in order to protect them against bacteria, mold and fungal growth.





WAITING FOR THE CATALOGUE

The usual two-yearly event is now just around the corner and it is full of new features: from revised graphics to new insights, as well as innovations designed to meet the needs of an evolving market that is increasingly oriented toward highly functional products and systems.

The 2023/24 edition of the Technical Catalogue will include **new solutions for professional cleaning** including **Click Safe**, the **exclusive touchless system** that allows used mops to be released without any hand contact, effectively preventing the spread of bacteria and viruses. **Eco Multi-T**, the **EU Ecolabel-certified multipurpose cloth** that can be used dry to dust surfaces and polish them, and wet for deep cleaning, joins the microfiber range. New **scrapers** to remove the most stubborn dirt and the **Gloss-W squeegee line**, specially designed for an excellent performance, convenience and hygiene, will also be present. Finally, there will also be **Atlas bins with swing lids** and **Atlas Press bins with foot pedals**, both can be customized with images, graphics or logos, and **Atlas Fit bins with shaped lids** to make recycling collection even easier and more intuitive.

DO YOU KNOW HOW TO ADJUST THE TELESCOPIC HANDLE?



The telescopic handle can become a reliable helper if you know how to adjust it. It is not only an excellent tool to **reach higher areas easily** without the help of ladders but also the optimal solution to **clean floors without having muscle pain over time**. The special feature of the telescopic handle lies in the fact that it can be lengthened or shortened, adapting it not only to the task to be performed as in the case of cleaning high areas but also to the height of each operator, protecting his or her health.

The adoption over time of **inadequate postures** represents one of the main **risk factors in the onset of problems and illnesses** affecting the musculoskeletal system: a simple gesture such as **adjusting the telescopic handle to the height of the operator** helps to prevent their onset, resulting in a great benefit in terms of psychophysical well-being. **Adjusting the length making the upper grip reach the chin** is the correct way to proceed and allows you to maintain **proper posture** during cleaning.

In addition to this important advantage, Filmop offers another one that is just as important: the **ErgoSwing** version of the telescopic handle is enhanced with two special **twist grips** that, together with the mop holder with ergonomic fitting, **facilitate the "S" movement and reduce the operator's efforts accordingly**. The usability analysis of the ErgoSwing system conducted by a specialized consulting company found a **significant reduction in wrist flexion and extension movements** compared with traditional systems, resulting in less strain and higher productivity.



OUR EXPERTS



FOOD AND HYGIENE: CHALLENGES AND CRITICAL ISSUES

What do you consider to be the main challenges involved with cleaning in food preparation areas?

When we talk about foodstuff, hygiene becomes a priority: in all environments directly in contact with food, it is essential to effectively remove dirt as well as bacteria present on the surface, thus preventing their spread. The main goal in these delicate environments is to supply suitable tools to guarantee a high hygiene standard and a thorough and long-lasting level of cleanliness.

Does cleaning need to be carried out during food service times to ensure that all surfaces are cleaned and sanitised?

Rapidity in cleaning is crucial, especially during food service times: implementing quick and efficient operations with non-bulky and easy-to-transport equipment allows to promptly restore the hygienic and sanitary conditions, the maintenance of which is necessary in all environments dedicated to food preparation. Accidental liquid leaks must also be managed promptly by taking action rapidly and effectively. Thanks to Dry-Up, this issue can be finally solved: the special highly-absorbent disposable cloth traps up to 1000 ml in just a few seconds, ensuring a safe removal without any further leakage or dripping.

What are the logistical issues involved with cleaning when staff members are present and when food spoilage needs to be avoided?

Cleaning while staff members prepare food requires the use of compact and easy-to-handle equipment so as not to interfere with ongoing activities. Furthermore, it is necessary to choose products that avoid food contamination, for example it is not possible to use sprays for the particles that would be released into the air.

Do issues such as a lack of sockets and a shortage of space mean that cordless, compact cleaning machines are required in the kitchen?

Manual equipment allows cleaning easily also in a shortage of space and in absence of electricity. Mopping systems work at ease where cleaning machines hardly pass: they operate in restricted spaces, getting into every corner and hard-to-reach areas. In addition, are particularly suitable for timely operations, representing the ideal solution for emergency cleaning.

Do the types of surfaces typically found in a kitchen present any specific cleaning challenges?

Tiles are a challenge: their cleaning is not so easy and the risk of damaging them is high. With Fuginator, it is possible to quickly clean tile grout, cracks and joints while preserving them: the special brush is designed to effectively remove dirt and surface mold, easily reaching every corner. The smoothness of the bristles ensures high performance while the ergonomic handle allows cleaning effortlessly, preventing fatigue. Fuginator is in line with the requirements of the HACCP legislation and it can be sterilized up to 120°C. Combined with the handle, it allows you to reach high surfaces maintaining a correct posture during operations.

Do food safety regulations mean that certain chemicals and wipers need to be avoided?

Current regulations indicate that it is not possible to use plastics and microfibers that contain heavy metals. Our products do not contain harmful substances: they are made exclusively with non-polluting and high-quality raw materials deriving from selected and qualified suppliers.

Is it important that cleaning is carried out swiftly to enhance productivity?

It is pivotal to respond promptly to cleaning needs, restoring hygiene as quickly as possible during food preparation. At the same time, it is necessary to equip with ergonomic cleaning systems capable of reducing fatigue to increase productivity.

In this regard, Filmop has realised ErgoSwing, an innovative system consisting of telescopic handle with turning grip and mop holder with ergonomic joint designed

for easy S movement. The ErgoSwing usability analysis carried out by an independent consulting company demonstrates a significant reduction in wrist flexion and extension movements when compared with traditional systems: the notable reduction in effort leads to less fatigue and an increase in operator well-being, resulting in higher productivity.

What products does Filmop offer that are particularly suited to the food preparation sector? How do they help to solve the problems typically found in these types of environments?

ErgoDrop is ideal for floor cleaning in small to medium environments, including those dedicated to food preparation. Lightweight, practical and easy to use, the ergonomic system cleans every surface in an instant and it is ideal in all situations where fast and immediate intervention is required. ErgoDrop allows dosing accurately the necessary quantity of cleaning solution according to the surface to clean and the dirt degree, preventing accidental spillage thanks to the special tank closing system.

Filmop has recently realised another compact and handy system particularly suitable for washing horizontal and vertical surfaces in small areas: composed of a touch-free mop holder, microfiber mop and bucket with wringer, Easy Wash makes cleaning extremely easy and fast. It simplifies and speeds up operations, avoiding repeated bending over time and consequent fatigue. In addition, the system eliminates any direct contact with hands while detaching mop, ensuring maximum hygiene.



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