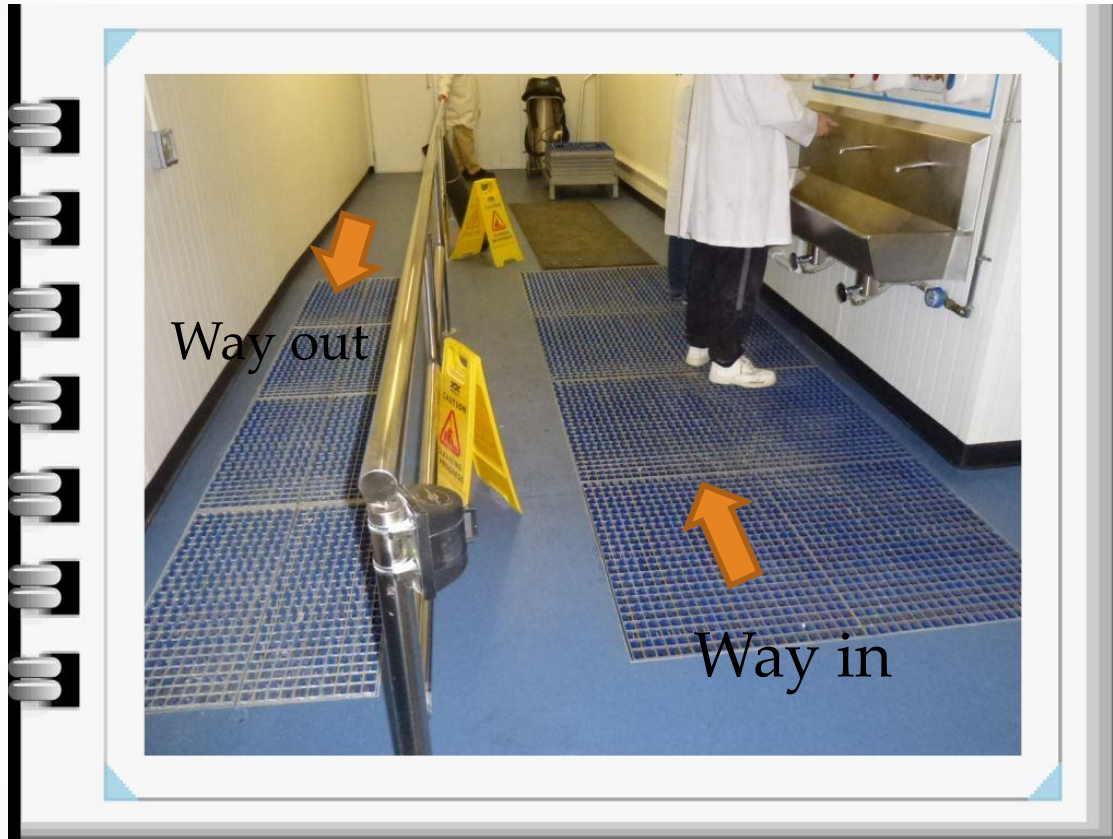




for bakeries

# Washroom

On the left:  
ProfilGate 1x4  
“b65”  
capturing the  
dough and  
other residues  
when leaving  
the factory

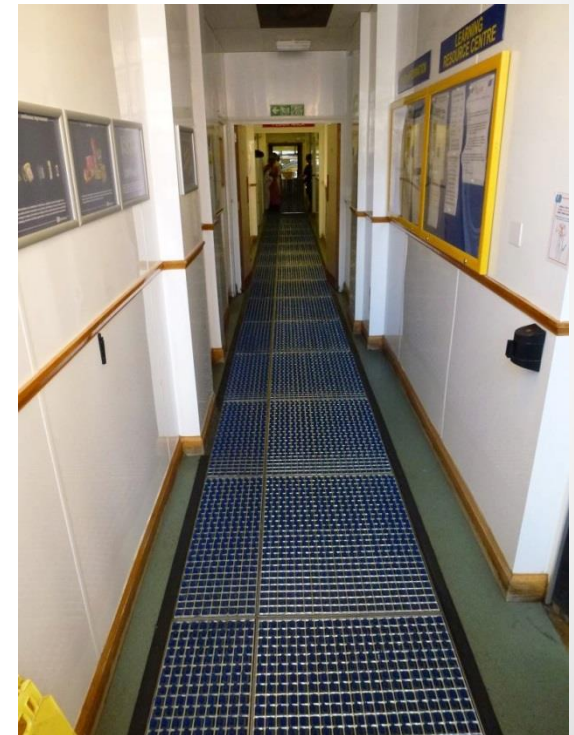
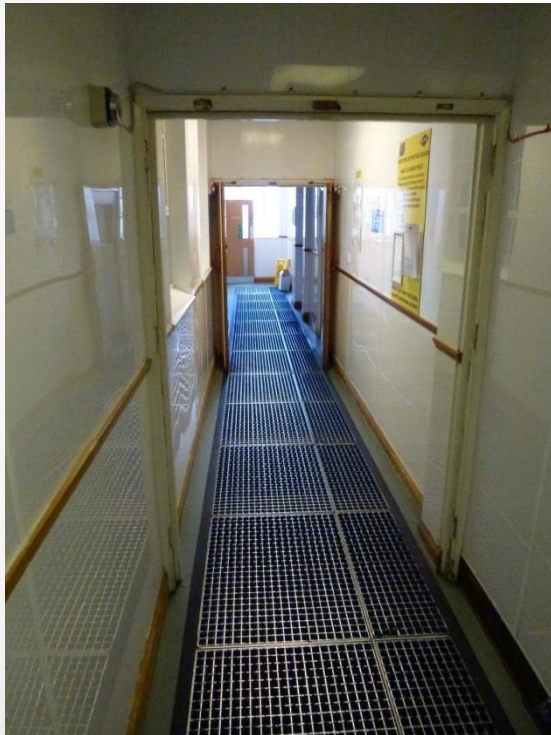


On the right:  
ProfilGate 2x3  
“i45” covering  
the area under  
the hand wash  
station.

In the back a sole washer can be seen, however, as the staff didn't use it, the ProfilGate system proved the ideal “hygienic guidance solution” for the workers to get rid of dirt adhered to the soles

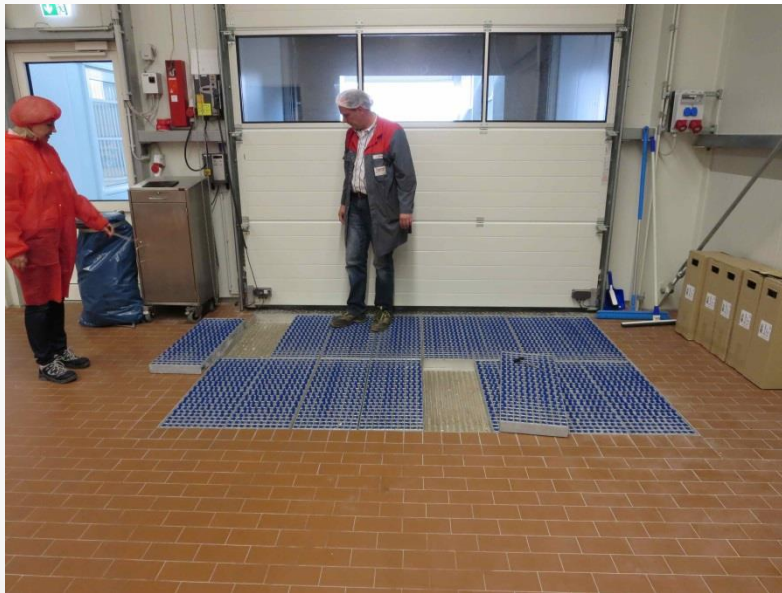
# Corridors

ProfilGate 15x "b65" put throughout a long aisle preventing the spread of dirt and dough from outside to inside and from inside to outside of the factory



# Small vehicle entrance

A ProfilGate 4x2 "b65" helps to contain moisture, dirt and dust at the entrance and stop it from spreading throughout the plant; helping to keep the floors clean & hygienic



# Workshop trolleys

A ProfilGate 3x2 "b45" installation prevents that especially swarf and other foreign matter is carried from the workshop area into the factory.

