

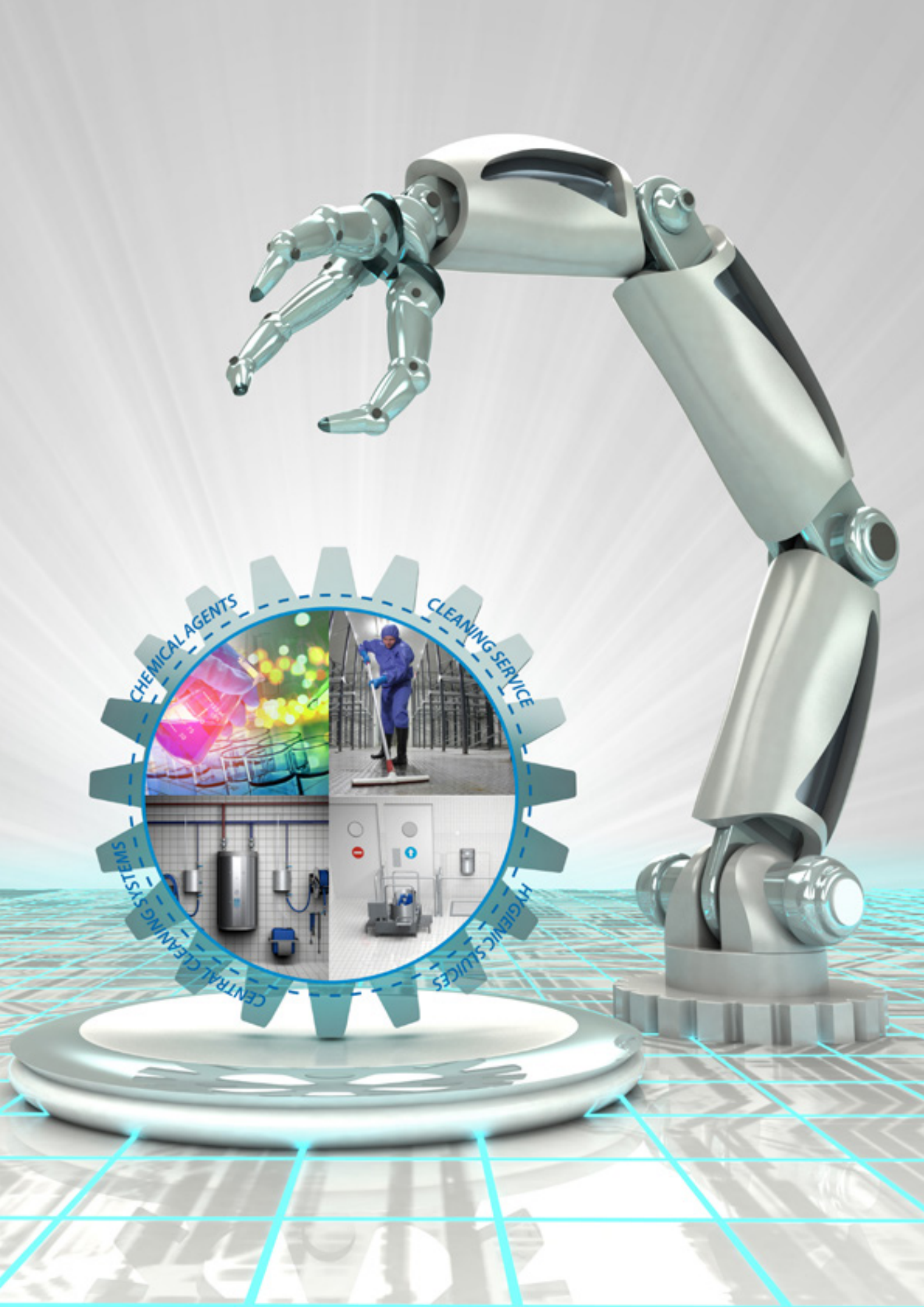


YOUR RELIABLE PARTNER IN PROFESSIONAL HYGIENE

CLEANING AGENTS / TECHNICAL EQUIPMENT / CONTRACT CLEANING



ISO 9001:2015





YOUR RELIABLE PARTNER IN PROFESSIONAL HYGIENE

What distinguishes us among other food industry hygiene suppliers is our problem solving approach. Many cleaning agents and technical solutions were developed especially to meet the needs of particular customers and once these products proved their effectiveness, they became a part of the general offer.

Thanks to highly qualified and experienced staff, our customers get professional hygiene counseling, as well as comprehensive range of products and services.

Radex was founded in 1989 by two brothers - Zbigniew and Tomasz Nagay. The first product was Termosol - a detergent for cleaning smoke houses. Thanks to its effectiveness, it has been on market for 30 years and it is still being used in hundreds of food processing plants in Poland.

During the last three decades of dynamic development, the range of our products was enriched with new cleaning agents, professional technical equipment, contract cleaning and food processing plant hygiene consulting. Today Radex employs over 400 people and has a wide network of business partners in over 30 countries across Europe, Asia and South America.

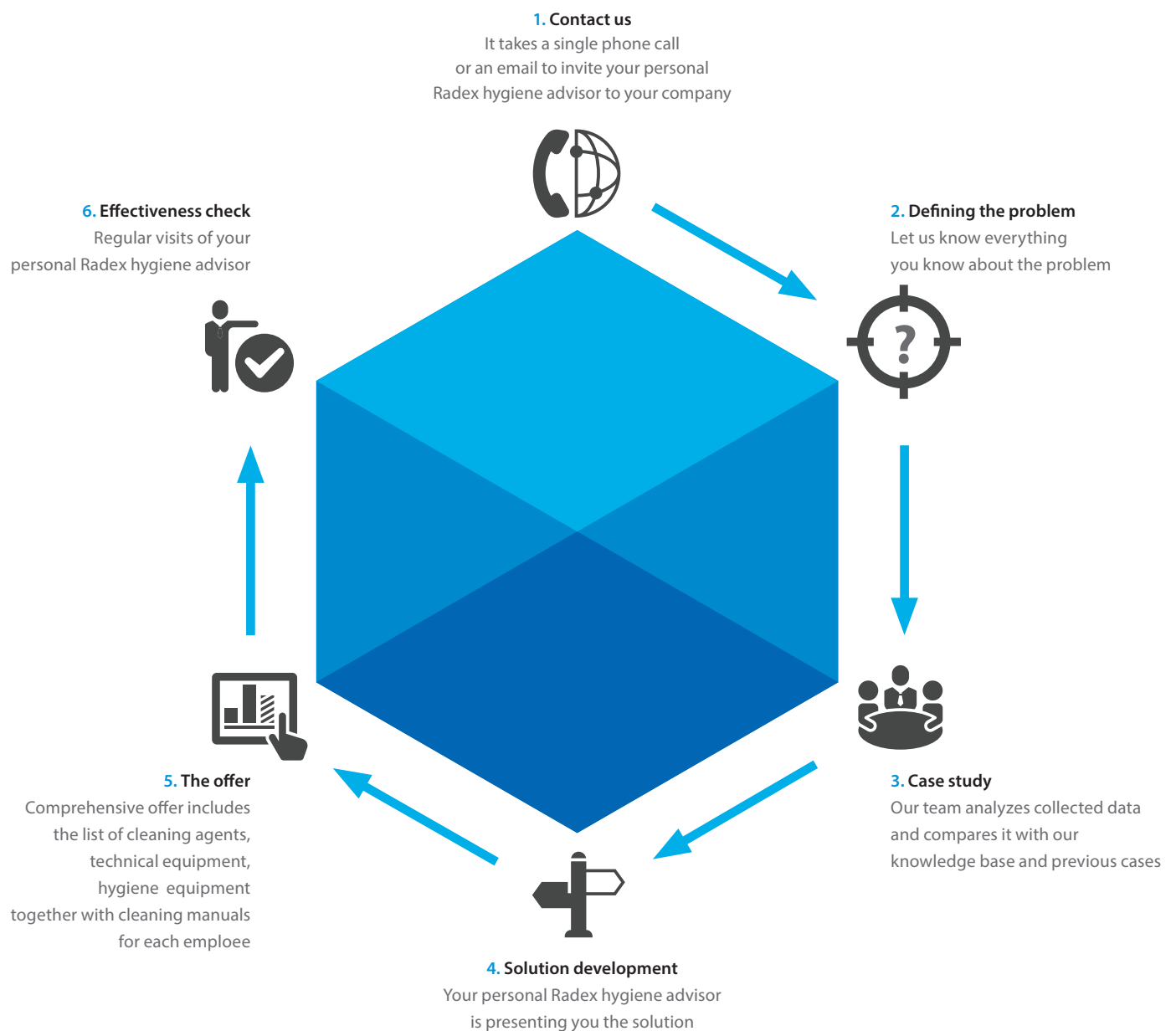


THE PROBLEM SOLVING APPROACH

Why RADEX is unique on the market?

We use our wide experience in providing hygiene services for food processing plants of all kinds.

That's why we can quickly identify the problem and provide the right solution.



Know-how and advanced technology - that's our package.
Solving problems - that's what we do.

COMPREHENSIVE OFFER

It is convenient when all services, equipment and chemicals can be ordered from one supplier. We offer over 1500 products and a full range of cleaning services, professional advice and maintenance. This lets our customers count on a comprehensive service and attractive financial conditions.



Cleaning Agents

Nearly 150 agents for cleaning and disinfection which are able to remove all known kinds of dirt in food processing industry and maintain microbiological purity of all surfaces.



Central Cleaning Systems

Customized cleaning systems to reduce cleaning agent's consumption and working time spent on cleaning.



Sanitary Locks

Customized sanitary locks for separating production areas from other parts of the food processing plant: boot washers, hand disinfection modules, boot dryers with ozone disinfection and many accessories.



Food Grade Lubricants

Hi-Tech oils and greases approved for use in food processing plants.



Hygiene Equipment

A full range of hygiene equipment including brushes, shovels, cups etc. All made for food processing industry.



Contract Cleaning

An easy way to reduce the costs of cleaning in food processing plants.

TAILORED SOLUTIONS FOR 7 INDUSTRIES

We have over 1500 products suitable for use in 7 different food processing branches. With our knowledge and experience we can easily suggest the most effective solutions for each branch.



Red meat processing



White meat processing



Hatcheries



Seafood processing



Beverage industry



Fruit and vegetable processing



Bakery and confectionery

CLEANING AGENTS

We manufacture modern cleaning agents and disinfectants for food processing industry. Our offer covers alkaline, acid and neutral liquids that are effective on a wide variety of surfaces, including those which have contact with food. Using our cleaning agents helps food manufacturers to meet the highest hygiene standards in the industry.

- ✓ **WIDE RANGE OF PRODUCTS**
over 150 formulations
- ✓ **PARAMETER STABILITY GUARANTEED**
own production facilities,
multi-stage quality control
- ✓ **QUICK DELIVERY**
well-developed sales network,
easy ordering system



Termosol

Our first and most popular product, highly appreciated by the customers; it's being used in hundreds of food processing plants since 1989.

Perfectly removes tar deposits from all elements of smoke houses.



Alusol

Used for removal of fat and protein contaminations as well as rust and lime stone deposits from walls, floors and tiles.



Tesol

Excellent alkaline cleaner/disinfectant containing active chlorine. Applied by means of a foaming equipment efficiently removes all protein and fatty contaminations.



Ask you personal Radex hygiene advisor
for detailed offer or scan this code

FOOD GRADE LUBRICANTS

Food Grade lubricants are recommended in hygiene directives for food processing plants. They protect lubricated surfaces from microorganisms like bacteria, molds and fungi. These lubricants are produced by JAX - an American company with over 50 years of experience and one of the world's leading lubricant manufacturers.

- ✓ **LOWER OPERATING COSTS**
extending the life of the lubricated components
- ✓ **FOOD-GRADE APPROVED**
safe to use, globally recognized certificates: NSF, HALAL, KOSHER
- ✓ **WIDE RANGE OF PRODUCTS**
suitable for all devices and surfaces



FG PENETRATING OIL

It is a premium quality, high-performance penetrating oil for use in food-processing, beverage bottling, pharmaceutical production and packaging facilities. It gives outstanding performance where regulations will not allow the use of ordinary industrial lubricants.

The base oil and additives are FDA-authorized and the product carries a USDA H1 Food Grade rating. This allows the food or beverage processor to apply this product while the equipment is in operation. It is suitable for incidental food contact, which means that it is odorless, tasteless, and will not alter the integrity of the finished product.



HALO GUARD FG2

JAX Halo-Guard FG-2 grease can satisfy the lubricant demands in nearly any food plant machinery application. It's an ideal grease for general plant-wide grease lubrication. Superior water resistance, excellent compatibility with other greases, outstanding corrosion control and excellent antiwear and E.P. performance help simplify grease inventory and provide the ultimate in food-grade grease performance.

It is one of the most water-resistant food-grade greases on the market. This product benefits greatly from the easy-to-apply convenience of an aerosol package. The handy extension tube makes hard-to-reach applications easy.



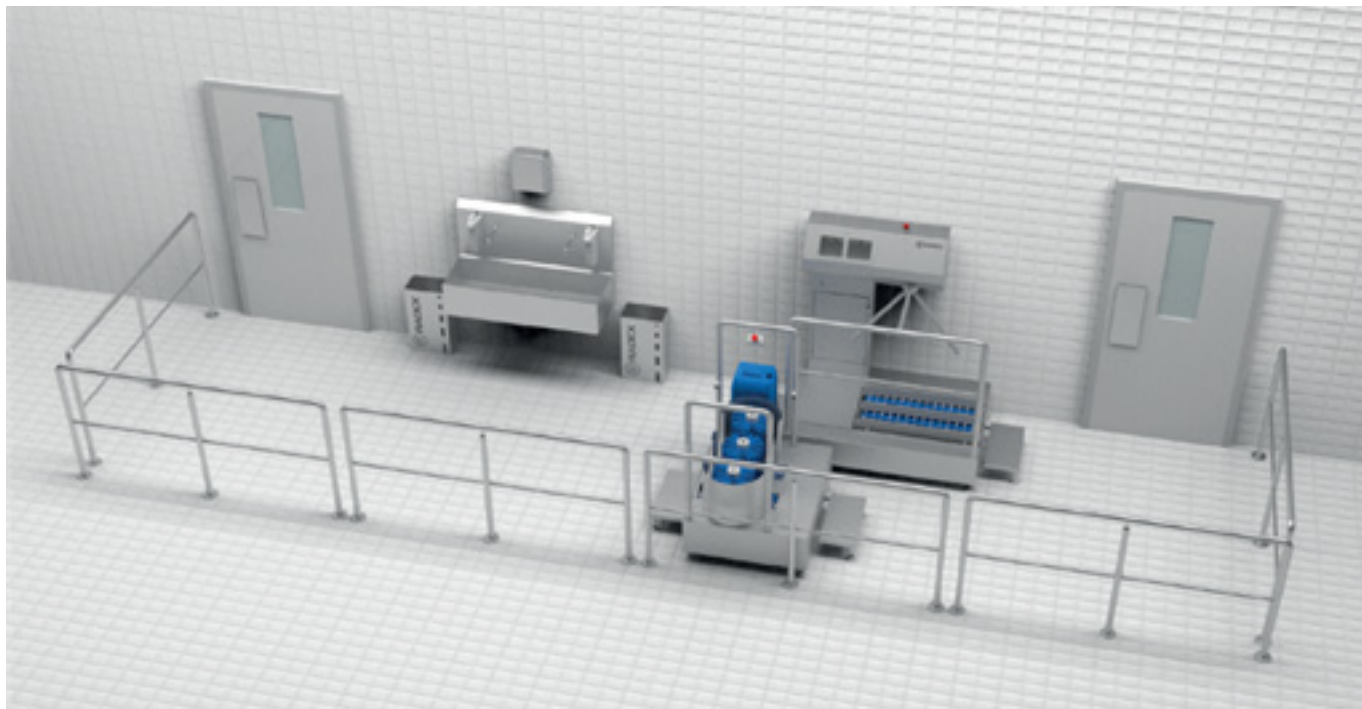
MAGNA PLATE 78

Special food-grade E.P. additives and an expensive synthetic polymer have been added to the highly-refined technical mineral oil to ensure optimum antiwear and adhesion characteristics. The cold-temperature viscosity increase enables the lubricant to go into a semi-solid state after the propellants have dissipated. This reduces dripping from coldroom overhead chains or conveyors. The high temperature E.P. and polymer additives provide a constant film of protection on high-heat or high-speed bearings. JAX Magna-Plate 78 can replace nearly all of your non-fortified food-grade oils, extend the life of costly equipment, and drastically reduce downtime.



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SANITARY LOCKS



Sanitary Locks separate production areas from other parts of a food processing plant. They are custom made based on individual needs of every client. A typical lock consists of a boots washer, a contactless hand disinfection station, a boot dryer with ozone disinfection and a sink with soap feeder.



RMB 02
Boots washer

Boots washers enable efficient cleaning of rubber shoes on leaving processing areas. RMB 02 consists of two sections for cleaning soles and sleeves of the shoes in order to optimize water and chemicals consumption. The rotary brushes are activated by a photocell at the entry to the boot washer. The brushes are driven by an independent low power electric motors and a solution of cleaning agent is applied directly onto the brushes.

There are 6 different boots washers in our production range designed for different applications.



SOR
Boots dryer

The boots dryers are designed to dry shoes (particularly wellingtons) after work. Hot water containing ozone provides drying and disinfection of the working shoes, thus eliminating bacteria and the threat of fungus infection development.

Different models of boots dryers are available, with the capacity for 10-60 pairs of wellingtons.



SDR 02
Hand disinfection unit

Am element of sanitary locks. Designed for automatic and touchless application of disinfectant onto the hands of workers going to the production areas. It is connected to the entry gate and a photoelectric sensor of the passage. IP 44 Safety Class.



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CENTRAL CLEANING SYSTEMS



Central Cleaning Systems (CCS) consist of a main pump unit (which increases the water pressure) and peripherals, such as satellite stations or mobile cleaning stations.

The advantages of our CCS are:

- patented cleaning agent dosing system,
- simple and highly reliable construction,
- modular structure of the CCS enables custom configuration.



SR 25 - 2P
Satellite station

An element of the Central Cleaning System enabling the execution of all cleaning operations. It is supplied with water from the Booster JPR/ZPR and air from the plant's compressed air network. Provided with a precise dosing unit for setting the working solution concentration. Optionally it can be supplied with default working solutions of chemicals already saved in the system.

Different models of Satellite Stations are available, depending on applications and customer's demands.



SM 2KU
Mobile main unit

Mobile Main Unit is the combination of a booster, a satellite station and a compressor. Recommended for applications where installing the complete central cleaning systems is not justified. Provides long and troublefree operation. Particularly useful in plants where compressed air installation is not available.



ZPR
Pump set

ZPR Pump Set is the heart of the central cleaning system and consists of several pump units. Modular construction allows perfect match with the customer's requirements. Each pump is provided with a Soft Start system for smooth start of the electric motor.



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HYGIENE EQUIPMENT

In order to make our offer even more complementary, we provide a full range of hygiene equipment that meets all the requirements in food processing plants. Brushes, squeegees, forks and shovels are durable enough to handle intensive everyday usage. With color coding and resistance to highly corrosive chemicals, they are suitable for all food processing plant hygiene activities.



brooms and scrubbing brushes



countertop and container brushes



pipe brushes



coping block brushes



toilet brushes



bottle brushes



pastry brushes



hand brushes



mops



shovels



forks



stirrers



scoops



scrapers



squeegees



dustpans



CONTRACT CLEANING



With years of experience and highly qualified staff, we guarantee our customers the highest standards of contract cleaning services.

CONTRACT CLEANING BENEFITS

Reduction of cleaning agents and water consumption

Our technology and procedures optimize cleaning agents and water consumption on every step of cleaning process.

Microbiological cleanliness guaranteed

We take full responsibility for microbiological cleanliness in the food processing plant. Every zone has a separate quality check procedure.

- Cleaning and disinfection of production zones
- Cleaning and disinfection of processing machinery and equipment
- Workers' cloak rooms maintenance
- Workwear rental and cleaning
- Waste water station maintenance
- Maintenance of water treatment facilities

RADEX - THE CLEANING COMPANY

30 years on experience

Radex was founded in 1989. For the last two decades it has been supplying food processing plants with cleaning agents and technical equipment. Contract cleaning lets us share our experience in cleaning and disinfection. Our mission is to maintain the highest level of cleanliness using advanced technologies.

Highly qualified staff

Our experts have extensive practical knowledge and regularly attend specialized training. Their experience is always updated, especially when it comes to EU or local standards in food processing plants hygiene requirements.

Polish company - global standards

We follow the highest global standards in contract cleaning, but at the same time offering competitive prices.



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