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To whom it may concern

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Hygiene performance of Winterhalter dishwashing systems

Hygiene certificates according to DIN Spec 10534 are available for all Winterhalter dishwashing systems. This means that with a Winterhalter machine and suitable detergents, a germ reduction of at least 99,999 % is achieved. This corresponds practically to the level of disinfection.

In medical science all microorganisms and subcellular pathogens are summarized under the collective term of "germs", which can cause health damages in other organisms. These include viruses, bacteria and fungi. The test germ used in DIN SPEC 10534, *E. faecium*, is thermally very resistant and is therefore an excellent representative for many insistent germs. The (novel) coronavirus SARS-CoV-2 is just one of them.

The German Federal Institute for Risk Assessment confirms this in July 2020 reviewed publication¹ with the title "Is it possible that the novel coronavirus can be transferred via food and objects?". This publication indicates that the virus can be inactivated "particularly", if "the dishes are washed in a dishwasher with a temperature of 60 degree Celsius or more".

The wash ware cleaned in a commercial dishwasher is one of the most hygienic components in the cleaning and handling chain of a kitchen and is much safer than washing dishes by hand. In good interaction with local hygiene concepts (among other things also HACCP regulations), especially regarding the careful handling of contaminated wash ware, the spread of germs in the kitchen can be limited extremely efficiently.

Yours sincerely



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Head of International Productmanagement



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¹ <https://www.bfr.bund.de/cm/343/kann-das-neuartige-coronavirus-ueber-lebensmittel-und-gegenstaende-uebertragen-werden.pdf>