Nilfisk Family of Cleaning Equipment for Food Manufacturing

Portable industrial vacuums, central vacuum systems and pneumatic conveyors provide general-to-detailed cleaning and dust control in manufacturing processes.

Proper housekeeping with HEPA-filtered industrial vacuums can limit cross-contamination in production lines, prevent food recalls and increase compliance with local and federal regulations.

Sweepers, scrubbers and combination machines increase the overall health and safety through floor cleaning practices that minimize slip-and-fall accidents.

Floor cleaning solutions that feature innovative technologies use less water and fewer chemicals to minimize environmental impact and reduce labor costs and cleaning time.

Mobile and stationary pressure washers efficiently sanitize processing equipment and work areas before and after the preparation of food.

Proper cleaning with high pressure washers can slow down or eliminate the proliferation of microorganisms that may compromise hygiene and the quality of products.

9435 Winnetka Ave N
Brooklyn Park, MN 55445
Phone: 800-989-2235
Email: asknilfisk@nilfisk.com
Website: www.nilfisk.us