



DR. WEIGERT
Systematic Hygiene

Kitchen



neomatik®
smart POUCH –
The **Compact System for
Professional
Kitchens.**

Cleaning & Disinfection:
Flexible, Safe, Sustainable.

Easy, Safe, Smart –

neomatik® smart POUCH.

The Future Needs History!

Dr. Weigert has been setting standards in professional hygiene for over 100 years. In the areas of kitchen hygiene and dosing technology in particular, Dr. Weigert has successfully established new standards again and again.

In the light of this experience, Dr. Weigert offers bespoke concepts and solutions that ensure maximum safety, value for money and easy handling.

neomatik® smart POUCH – For Top Hygiene Standards in Professional Kitchens.

Take a big step towards greater hygiene safety while saving space. With neomatik® smart POUCH, we now offer you a solution that is sustainable, efficient and really easy to use.

You will already know how important hygiene is in professional kitchens, but other factors are also gaining in importance:

- Efficiency and time saving
- Cost-effectiveness
- Occupational health and safety
- Sustainability

The new system that efficiently ensures more hygiene.

With neomatik® smart POUCH, Dr. Weigert has managed to combine intelligent technology, outstanding cleaning concentrates and exceptional ease of use. The handy pouches make loading easy, and automated dosing boosts cost-effectiveness. At the same time, sustainability is enhanced. The eye-catching colour system ensures fast, safe product recognition.

The exceptionally space-saving system can be easily installed in any professional kitchen. The system comprises at least one neomatik® ZMW compact mixing device and a neomatik® smart BOX (pouch container) plus the associated products in the pouch, and further additions are possible depending on the application. And your neodisher® specialist advisor is always on hand to provide service or maintenance for the neomatik® smart POUCH.

efficiency by:

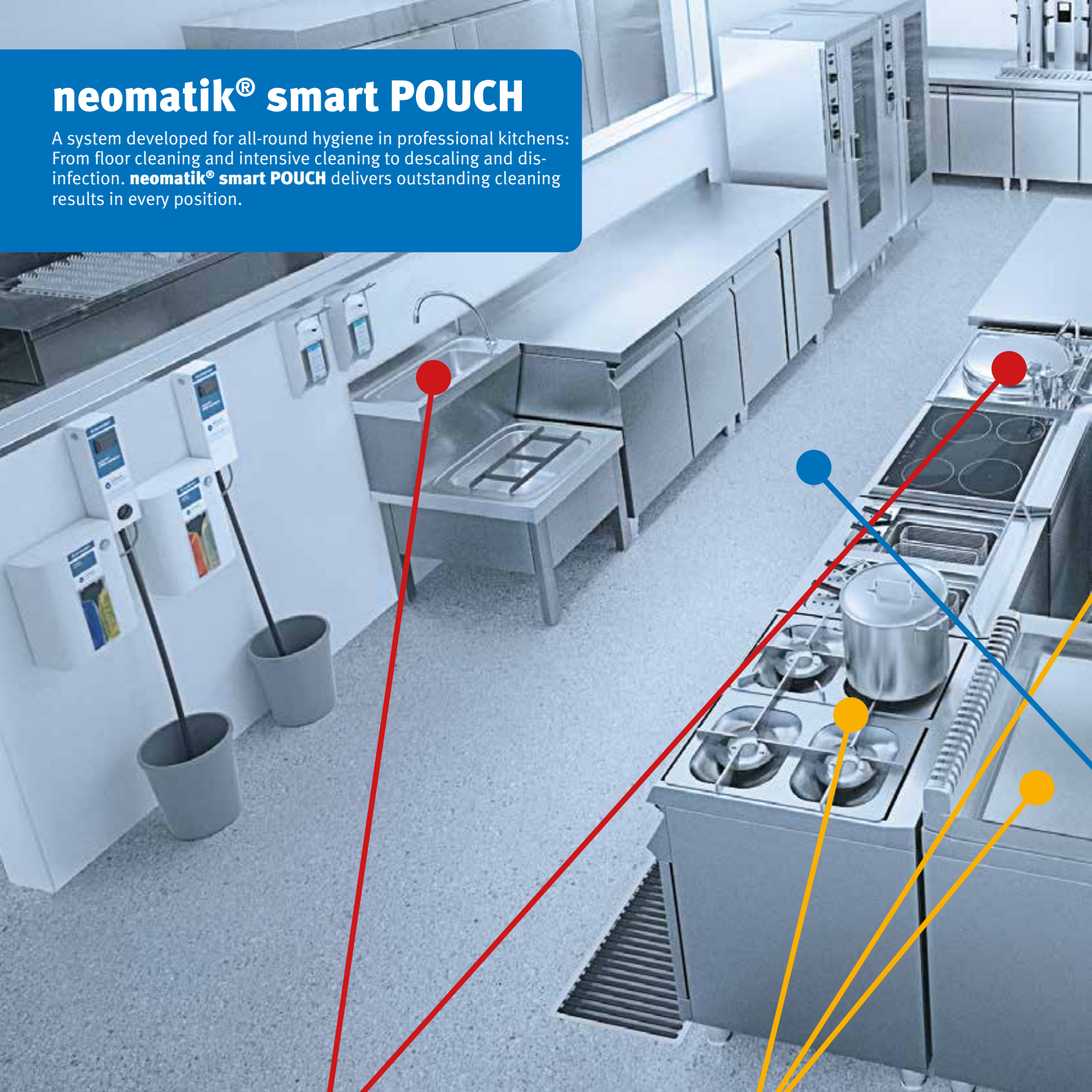


Easy to Use –
Ideal for
**Professional
Kitchens!**



neomatik® smart POUCH

A system developed for all-round hygiene in professional kitchens: From floor cleaning and intensive cleaning to descaling and disinfection. **neomatik® smart POUCH** delivers outstanding cleaning results in every position.



neodisher® POUCH special



Descaling of:

- Kettles
- Bains-marie
- Sinks and washbasins
- Water boilers
- Cooking appliances
- Work surfaces

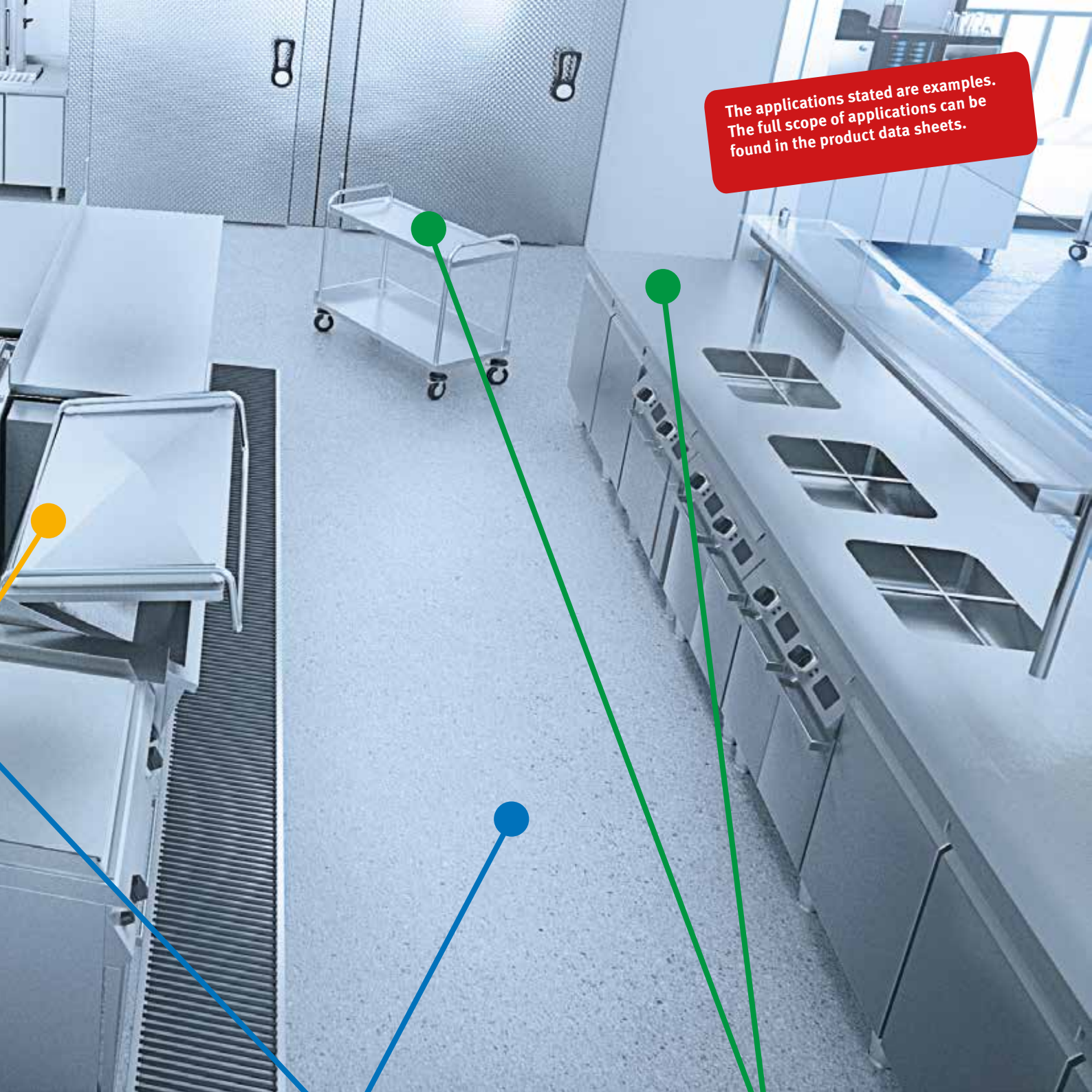
neodisher® POUCH active



Intensive cleaning of surfaces such as:

- Range hoods
- Work surfaces
- Equipment (deep-fat fryers, griddles, tilting frying pans)

The applications stated are examples.
The full scope of applications can be
found in the product data sheets.



neodisher® POUCH floor

Cleaning of:

- Floors
- Walls



neiform® K dis*

Combined cleaning & disinfection of:

- Surfaces
- Equipment



• Use disinfectants safely.
Always read the label and product information before use.

neodisher® smart POUCH – The Products:

neodisher® POUCH active

Intensive cleaner for badly soiled surfaces and equipment in all food processing establishments such as large-scale kitchens, butcher's shops and bakeries

- Removes even stubborn fat deposits from surfaces such as range hoods, work surfaces and equipment



neodisher® POUCH active:
Pouches 4 x 1.8 l
Item no. 3424 57

neodisher® POUCH floor

Liquid concentrate for cleaning floors and walls in all food processing establishments such as large-scale kitchens, butcher's shops and bakeries

- Effectively removes organic and inorganic residue such as animal and plant fats, protein compounds and other types of soiling



neodisher® POUCH floor:
Pouches 4 x 1.8 l
Item no. 3425 57

neodisher® POUCH special

Liquid concentrate for removing limescale from equipment and surfaces in all food processing establishments such as large-scale kitchens, butcher's shops and bakeries

- Removes limescale and other acid-soluble soiling on kettles, bains-marie, sinks, washbasins, water boilers, cooking appliances and work surfaces powerfully and quickly



neodisher® POUCH special:
Pouches 4 x 1.8 l
Item no. 3426 57

neoform® K dis*

Combines cleaning and disinfection of surfaces and equipment in the food industry and in professional kitchens

- Bactericidal and yeasticidal action, virucidal activity against enveloped viruses and limited spectrum of virucidal activity confirmed by experts
- Broad spectrum of efficacy, even at low concentrations
- VAH** -listed and included in the IHO*** list of disinfectants



neoform® K dis:
Pouches 4 x 1.8 l
Item no. 3470 57

neomatik® smart POUCH – The System:

neomatik® ZMW 1 compact neomatik® ZMW 4 compact

Mixing equipment for producing ready-to-use solutions. Up to four different cleaning agents can be connected to the **neomatik® ZMW 4 compact** mixing device. A knob is used for selection. Items such as a disinfecting cleaner can be connected to the **neomatik® ZMW 1 compact**

- Preparation of ready-to-use solutions at different concentrations at the touch of a button
- On account of the Venturi principle, just a water supply and no electrical installation is required
- The pushbutton can be locked in order to enable production of larger quantities of ready-to-use solutions
- Colour concept to prevent the risk of mix-ups
- Exceptionally cost-effective, very user-friendly



neomatik® smart BOX

Two product pouches can be connected to the pouch container. The container is connected to the mixing device and ensures safe storage of the cleaning agents and disinfectants

- Pouches are easy to replace
- High level of safety, as contact with the product is ruled out
- Lockable to prevent misuse



efficiency by:  **neomatik®**
smart POUCH

Our Competence – Your Benefit:

- Easy production of ready-to-use application solutions
- Closed system
- Safe, user-friendly pouch system
- Colour coding eliminates the risk of mix-ups
- 1.8 l pouch with high concentrates
- Intelligent product range
- Highly compact system
- Lightweight packaging



- Requirement-oriented dosing without pouring, highly cost-effective
- No contact with the concentrate
- Exempt from labelling requirements in the application solution, no personal protective equipment required
- Prevention of incorrect loading
- No heavy lifting, strong cleaning performance, sustainable
- Cleaning and disinfection for the whole kitchen
- Takes up little space, wide variety of installation options
- Sustainable, as there is less packaging waste



DR. WEIGERT
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