



# Customer Testimonial

*"It's easier and 4 times faster to clean thoroughly with Nilfisk equipment."*

Jessica Blank, Facilities Manager

**Customer:** Amy's Bread (New York, NY)

**About the Customer:** Amy's Bread is a nationally recognized bakery that specializes in hand-made, traditional breads as well as sandwiches and sweets. Amy's Bread has a production facility in Long Island City and three retail cafes in New York City.

**Application:** Routine cleaning of 30,000 sq. ft. food production facility.

**Cleaning Challenges:** Since Amy's founding 22 years ago, they've been cleaning like many bakeries do, with mops and brooms—doing their best with the resources available. Old cleaning habits were inefficient and sometimes unsafe. Key challenges include:

- Sticky flour and dust collecting on all surfaces, from floors to equipment to ceiling pipes and beams.
- Following FDA and OSHA regulations for food facilities
- Cost-effective solution that is simple to use
- Safety concerns: overhead cleaning, dust mitigation, and more

*"We weren't truly addressing our cleaning needs with mops and brooms. We would have to pre-soak caked on flour, and clean over one area multiple times. For overhead cleaning, two people used a ladder and a shop-style vac. It was difficult for them and disruptive to our work flow. Now, it's a one person job, and we can do it while others are working in the room," said Blank.*

**Floor-to-Ceiling Cleaning Solution:** After a consultation with Nilfisk, Amy's made the decision to proceed with a Floor-to-Ceiling cleaning solution. They quickly found the equipment makes them more productive and effective.

- **SC351 Push Scrubber** fits in tight, hard-to-reach spaces
- **SC1500 Rider Scrubber/Sweeper** cleans large, heavily-soiled areas quickly.
- **S2 Industrial Vacuum** collects fine dust and debris in crevices, on floors, production equipment, in hot ovens, and on overhead pipes and beams.

*"With the combination of the scrubbers and the vacuum, we can reclaim production rooms and get back to work quickly. It is three to four times faster to clean and the cleaning is now more thorough. We can easily clean twice a day, and we don't have to increase headcount to do it."*

Jessica Blank, Facilities Manager

