



In these premises, your favourite place, we care about your well-being and peace of mind. We have added some attentions to let you enjoy with serenity the time you spend with us. The tableware you are using has been thermo-disinfected with Secura System. Secura System opens a new age of warewashing: crockery is disinfected, not simply washed.

- With **SECURA A<sub>0</sub>60**: we meet the requirements of DIN10510-11-12.
- With **SECURA A<sub>0</sub>60**: we overcome them by meeting the requirements of EN15883.
- With **SECURA** we reach the degree of abatement A<sub>0</sub>60: time and temperature for disinfection.
- **GERMAN DIN10510-11-12** prescribes the necessary working conditions for washing (times and temperatures) and disinfection (temperatures).
- **EUROPEAN EN15883** prescribes the working conditions to obtain a certain degree of bacterial reduction (A<sub>0</sub>60, A<sub>0</sub>600, etc.) as well as indicating the test methods.

**Secura System** comes out of Silanos experience, a warewashing machine manufacturer on the market since over 50 years, guarantee of safety, reliability, and attention to the hygiene of commercial foodservice.

**Silanos,**  
quality made easy

