



Recommended by BVLK
Bundesverband der Lebensmittel-
kontrolleure Deutschlands e. V.
(National Association of governmental
food inspectors)

A holistic hygiene concept should include additional to dress and conduct rules also the soil protection. MM-Disinfection mats™ offer a cost-effective and reliable solution for aseptic access to various operating and production facilities:

- Food processing from traditional butchers to large-scale industrial production
- Catering, canteen kitchens, gastronomy and hotel industry
- Communal catering in nursing homes for the elderly, kindergardens, schools and universities and workshops for handicapped people
- Hospitals, quarantine and isolation centres, laboratories and research areas with animal husbandry
- Pharmaceutical and biochemical production facilities
- Horticulture and agricultural holdings

Walkable and driveable
MM-Disinfection mats™ are available in six standard sizes from stock:

60 x 90 cm	90 x 180 cm
90 x 120 cm	90 x 240 cm
90 x 150 cm	90 x 300 cm

Optionally we offer:

- Production of individual dimensions up to 2 metres width and 5 metres length
- Equipped with a comfortable access ramp MMRamp
- Embroidery with individual logo or lettering
- MMRack - the rack for the storage of cleaned/unused MM-Disinfection Mats™.



MM-Disinfection mats™ from the mat manufacture with 20 years of expertise

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Powerful and reliable
disinfection mats –
to protect sensitive areas



Quality product
Made in Germany





Flexible and powerful

The demands on the safety of our food are constantly increasing. In addition to traceability to the origin, the hygiene of production and processing facilities is focus. Soil protection is an essential factor in the hygiene concept of a company. If modern hygiene sluices with mechanical shoe sole disinfection are too complex in effort and investment, MM-Disinfection mats™ offer a safe solution for hygienic access to sensitive areas – quite simple in handling and without any constructional measures.

MM-Disinfection Mats™ are available in walk-on and drive-on versions. Both versions made of non-slip, easy-care polypropylene and absorb the disinfectant liquid in a very short time. This is only released again when needed - namely when walking or driving across the mat.

The advantages of MM-Disinfection mats™

- Mobile and flexible use without tub, frame or floor recess
- Wide range of applications due to the low height of only 1 cm*
- Cost-effective to purchase
- Very easy to use and clean
- Robust and stable
- Depending on the version the mat is fit for traffic with trolley or forklift and pallet truck
- Anti-slip surface R11 according to DIN 51130:2014
- Anti-slip coating on the back keeps the mat in place and prevents it from slipping
- Durable construction made of 5 high-quality components
- Not bound to a specific disinfectant

* measured at the trim of the mat, 1,5 cm height in the middle of a filled mat

Application areas of MM-Disinfection mats™

Community catering in old people's homes and nursing homes, delicacy producers, catering companies, branded goods manufacturers, butchers, laboratories, hospitals, fire brigades – our customers from a wide range of industries have been relying on the positive effects through MM-Disinfection Mats™ for 20 years.

The favourable location of our production in the centre of Germany guarantees the prompt implementation of individual customer requirements in terms of format and embroidery.

Already since 2011 the walkable MM-Disinfection mats™ are wearing the seal of the BVLK. Since 2020 this seal has been valid also for the driveable version KAROSTEPP including access ramp according to 4 weeks of stress testing by an independent institute.

The dynamic test was carried out with a speed of 4 km/h and a load of 650 kg. After 5.110 crossings the serviceability was still given and the dynamic test based on DIN EN 12532-5.9:1998 was passed.