



**HOSOKAWA ALPINE**  
**BLUESERV**

» **FOOD**

EFFICIENT, HYGIENIC AND  
FLEXIBLE POWDER PRODUCTION?

**It works.**





# » BLUESERV IS A TREAT FOR THE FOOD BRANCH

"THE STANDARDS LAID DOWN FOR THE PRODUCTION OF POWDERS IN THE FOOD SECTOR ARE VERY STRICT. BLUESERV CAN HELP YOU FULFIL THEM – ECONOMICALLY AND FLEXIBLY."



# SAFETY AND CLEANLINESS FOR THE FOOD INDUSTRY

The requirements in the food and animal feed industry are just as varied as the raw materials themselves. Regardless of whether it is spices, pulses or baby food: with your Hosokawa Alpine machine, you are well equipped for the cost-efficient production of powders.

**Your BLUESERV service package makes this possible permanently, inexpensively and flexibly, so that you can also react to new food trends.**

But our service brand BLUESERV is capable of more: it consolidates our entire know-how in mechanical and process engineering, over 115 years of expertise "Made in Germany" as well as decades of experience in the fields of pharmaceuticals, chemicals and minerals.

**This enables you to control your costs and to meet the highest hygiene and safety standards on a permanent basis.**

## BLUESERV FOR THE FOOD BRANCH

COST-EFFICIENT OPERATION. FLEXIBLE PRODUCTION.

### SPARES & REPAIRS

Long running times and high loads – sometimes over many years – naturally take their toll on the machine components. The BLUESERV service exchanges the worn components in good time and in the worst case, repairs your system quickly and reliably.

### SYSTEM CHECK

Operational safety and reliability from one source: with the BLUESERV Visio-Check, you leave nothing to chance. Our thorough inspection documents the machine condition and eliminates weak points, thus preventing expensive system failures.

### PROCESS CONTROL

Make efficient and flexible use of your Hosokawa Alpine system – permanently. To this end, BLUESERV increases the quantity and quality of your end products, reduces energy consumption and gears your system up for new processes and food trends.

### LABORATORY SERVICE

The food branch counts on the top-ranking Hosokawa Alpine machines – and the BLUESERV laboratory service. Thanks to regular calibration and maintenance of your air jet sieves, you can analyse the particle size accurately and keep the quality of your end products on a high level.

### SAFETY CHECK

Hygiene, explosion and contamination protection are indispensable in the production of powders in the food branch. The Hosokawa Alpine BLUESERV safety check helps you to comply with all the requisite framework requirements to permit reliable protection of your personnel and end products.





**HOSOKAWA ALPINE**  
**BLUESERV**

BLUESERV contact

Phone: +49 821 5906-462

E-mail: [blueserv@alpine.hosokawa.com](mailto:blueserv@alpine.hosokawa.com)

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