Product Sheet

FOOD & BEVERAGE

Optimum product distribution with smart.trac™

Improve the simplicity and safety of your operations with an efficient product distribution system

Optimize your use of cleaning and sanitizing products with smart.trac™. This solution provides a simple method for efficiently preparing, dispensing and controlling the products required for your cleaning and sanitizing processes. It is specifically designed to increase the efficiency of cleaning and sanitizing procedures, thereby facilitating audits and ensuring compliance with food safety standards. It also limits access to pure cleaning and sanitizing products, thereby preventing accidents resulting from improper handling.

With smart.trac™, you can manage your cleaning solutions more efficiently, and keep better control of your cleaning and sanitizing product costs.

SANI MARC
Hands-on Hygiene™

Recommended by food & beverage industry professionals, smart.trac™ is designed to help processors in a variety of sectors, including:

Recommended for:

- Dairy processing
- Meat and poultry processing
- Fish and seafood processing
- Fruit and vegetable processing
- Beverage and bottling
- Bakery and pastry
- Ready-to-eat

The system can include:

1. Alkaline manifold(s) each capable of dispensing up to seven different products
2. Acid manifold(s) each capable of dispensing up to seven different products
3. More than 200 controllable pneumatic pumps and valves
4. Main control panel with user-friendly interface and emergency button
5. Control panel(s) for pneumatic pumps and air valves
6. Control panel(s) for electric pumps and air valves*
7. Flowmeters*

*Not shown in the diagram below.

Why choose smart.trac™?

Savings

- Clean optimally with the right cleaning solution for your needs.
- Reduce product handling time.
- Avoid over-use with pre-dosed products.

Safety and compliance

- Be audit-ready with usage reports.
- Improve worker safety by minimizing the handling of pure products.
- Achieve consistent cleaning and reduce the number of dilution and usage errors.

Monitoring

- Track your total product consumption on the web and across facilities.
- Access reports and dashboards.
- Verify the compatibility of products used with your equipment.

Support and assistance

- Get remote help and advice from Sani Marc® with the purchase of a user license.

SANI MARC
Hands-on Hygiene™

What you get when you call on Sani Marc® to sanitize your facilities:

- The support and expertise you need to integrate our products into your cleaning protocol
- Optimization of your cleaning and sanitizing solutions
- A team of experts dedicated to your facilities
- The training you need to get the most out of our products.

Learn more
sanimarc.com

Questions?
1 877 726-4627
or contact your
Account Manager at Sani Marc

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