



New!

We fight the germ with the newly developed thermohausser antimicrobial pastry bag!

- available for "Standard"-quality
- antimicrobial effect, reduces bacteria growth and bad smell
- food safe
- antimicrobial effect remains even after washing
- units / pack: 6 pieces

Silver Standard

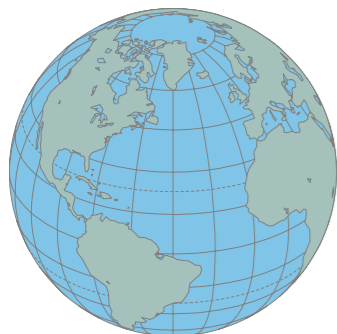
item no.	size	length cm
83000.11018	0	25.0
83000.11019	1	28.0
83000.11020	2	34.0
83000.11021	3	40.0
83000.11022	4	46.0
83000.11023	5	50.0
83000.11024	6	55.0
83000.11025	7	60.0
83000.11026	8	65.0
83000.11027	9	70.5
83000.11028	10	75.0



FOR FURTHER INFORMATION PLEASE REFER TO OUR SALES LITERATURE!



thermohausser – your worldwide partner



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**Profis setzen auf
Professionals trust in**



New!



**It's time to change –
TO THE FIRST
ANTIMICROBIAL
PASTRY BAG**

THERMO SILVER – THE ANTIMICROBIAL PASTRY BAG

- newly developed to inhibit bacterial growth
- made of our most popular cotton quality „thermo Standard“ adding the new antimicrobial technology
- prevents bad smell
- food safe
- antimicrobial effect remains more than 94 % active even after 5 washing cycles in a commercial dishwasher with up to 60 °C



FROM HIPPOCRATES – the “Father of Medicine” – to **OPERATION ROOMS** in hospitals today, people from **AROUND THE WORLD** have used **THE ANTIBACTERIAL PROPERTIES OF SILVER** for health and healing.



DECLARATION OF CONFORMITY

This letter serves to confirm that the thermohauser cotton **PASTRY BAGS** are made of a cotton backing fabric that is entirely covered on the in- and outside with Polyurethane.

The **PASTRY BAGS** are made for professional end-users, for example pastry shops, bakeries, restaurants, etc.

The thermohauser **PASTRY BAGS** comply with all European Standards and legislation concerning products destined for direct contact with foodstuffs:

- EU 1935/2004 and its modifications
- EG 2007/19, EG 2002/72
- The German “Bedarfsgegenständeverordnung“ as well as the German “Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch“ (LFBG)

We remain available for any additional questions that may arise.

Sincerely,
thermohauser GmbH

Uhingen, December 22, 2009

Helmut Sulger
CEO

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