



Steaming strawberry trays

Want your trays steamed? Call Wymo!

Steaming is a disinfection process without the use of chemicals.

Steaming trays has the following benefits:

- Prevention and/or control of various diseases and weeds
- No need to clean individual trays
- Option of steaming large quantities in a short time

The trays are stacked on pallets for steaming.

Wymo Venlo BV provides on-site steaming of large and small batches.

Our mobile high-pressure boilers produce dry, hot steam. This allows us to steam large batches in a short time.

Wymo Venlo BV steams batches of trays 'under film'. The trays are stacked on pallets and fully covered with steam film; steam is subsequently introduced under the film.

In the course of the steaming process, our employee - who is on-site non-stop - performs regular temperature checks at various locations. When the entire batch has reached a temperature of 95 °C, the steaming-process is complete.



Please call us for further information on 0031 6 – 5350 5974!
Or send an e-mail to info@wymo.nl.



Luc van Wylick

Grond- en substraatstoombedrijf

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For our English speaking customers apply to all our offers and agreement the “Cumela Terms and Conditions 2012”. You can download them at the homepage from www.wymo.nl.