

Z-002

FOR IMMEDIATE RELEASE

Contact: **Bob Madison**  
**bob@dinoship.com**

**NEW TOOL FOR CONDENSATION REMOVAL IN  
FOOD PROCESSING PLANTS FROM THESUPER.COM**

*–CMT1 Debuts At IPPE In Atlanta, January 28-30, 2025–*

HUNTINGTON BEACH, CA, [insert date] – The CMT1, a new tool for condensation removal at food processing plants, will debut at the International Production & Processing Expo (IPPE - **Booth B37040**) in Atlanta, Georgia, January 28-30. The product has been selected as one of the “20 Best New Products” at the Expo, and the tool will be demonstrated regularly for people in the poultry, protein, deli-meat and food processing industries.

The CMT1 is a new tool specifically designed to be used with The Super™, a polymer sponge. The CMT1 is manufactured with a permanent antimicrobial Biomaster612 silver-ion treatment. The Super™ sponge wicks moisture, absorbing it on contact, and will be treated with the same Biomaster612 starting 2025. TheSuper™ is currently used by poultry plants, as well as the medical, pharma, and cleanroom industries, because it absorbs moisture on contact, reducing the possibility of contaminated water splashing.

The CMT1 clamps the TheSuper™ sponge to a telescopic handle for high-elevation cleaning. The CMT1 is made of rust-proof, food grade fiberglass reinforced Nylon 66, and is shatterproof and temperature resistant down to minus 20 Fahrenheit. TheSuper™ is attached to the CMT1 by four stainless steel screws (included), then affixed to the telescopic pole.

“We have had significant success with poultry companies who are using our The Super™ sponges,” said David Anderson, CEO of TheSuper.com. “The CMT1 was developed in cooperation with leading poultry-processing plants, and when used with our sponge-heads, reduces concerns over food-borne pathogens spread by condensation. The combination of the CMT1 and The Super™ sponge can easily remove condensation that has been known to spread e-coli and other food-borne pathogens spread by moisture contamination from ceilings and equipment, speed post sanitation drying to release production areas faster, and make cleaning pipes, walls and overhanging lights easier and more effective.”

TheSuper.com has specialized in cleanroom, medical and pharmaceutical grade PVA sponge technology for over 20 years, and the CMT1 is the newest of its bespoke cleaning tools. The sponges used with the CMT1 come in 11” and 16” models, with a new 7” model available in early 2025.

### **FOOD INDUSTRY USES FOR THE CMT1 AND PVA SPONGE**

The food processing industry faces multiple challenges of food contamination aggravated by condensation. Challenges for the industry include:

- Condensation caused when warm (outside) air enters a refrigerated space;
- Air conditioning in spaces where oven cure deli-meat and other food stuffs are cooled;
- Unsanitary rags or inferior sponges and cleaning tools;
- Residual moisture from cleaning; and,

- Cleaning crews working to prevent condensation caused by weather.

The CMT1, which eliminates the need for zip-ties and other potentially unsanitary, and easily breakable clean-up clamps, was designed for these and other similar problems. The was proven in pilot programs throughout the country, and is now available nation-wide.

### **ABOUT THESUPER.COM**

The Super.com is America's ultimate mop-company. They have sold bespoke cleaning products to consumers and business since 2004. TheSuper.com is headquartered in Huntington Beach, California, and its brand of mops, PVA sponges and other cleaning tools have resulted in tens of thousands of happy customers around the world. The Web site is: [WWW.TheSuper.com](http://WWW.TheSuper.com).